



## STARTERS

-  **Battered Green Beans** fresh, crisp ohio green beans in a light tempura batter with ranch dipping sauce 9
-  **Short Rib "Pierogies"** house-made pierogies stuffed with braised short ribs, potatoes and white cheddar topped with caramelized onion and horseradish cream 11
- Spinach & Artichoke Dip** aged white cheddar, ohio spinach, artichokes, sriracha with grilled pita wedges 11
- Calamari** buttermilk marinated, fire roasted marinara, lemon aioli 12
- Bomber Shrimp** lightly fried with a sriracha chili sauce 13

## SOUPS & SALADS

- Beer Cheese Soup** 6
- French Onion** the one that made the french famous 7

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- Add to salad chicken 5 | blackened salmon 9
- Caesar** fresh crisp romaine with house-made croutons regular 7 | entrée 11
- Wedge of Iceberg** topped with crisp bacon, fresh tomatoes, crumbled gorgonzola, red onion, and bleu cheese dressing 9
- Apple Kale Salad** kale and ohio spinach tossed with fresh apples, grapes, sliced almonds, red onions, bleu cheese, cranberries and italian dressing 11
- Steak Salad\*** fresh crisp mixed greens, grilled steak, bleu cheese crumbles, tomatoes, cucumbers, hard-boiled egg, crispy onion strings and house-made balsamic vinaigrette 17
- Salmon Salad\*** grilled salmon, fresh beets, goat cheese, champagne vinaigrette on top of fresh greens 15

## SIDES

- French Fries** 4
- Sautéed Ohio Spinach** 5
- Seasonal Vegetables** 6
- Mashed Potatoes** 6
- Mac n' Cheese** 6

## FROM OUR GRILL

*Our steaks are broiled at 400+ degrees. We are proud to offer you the following steak enhancers:*  
 shrimp 7 | mushrooms and onions 5 | maytag bleu cheese 6  
 philadelphia style provolone sauce with caramelized onions 6

**8oz Center Cut Filet Mignon\*** topped with red wine demi, mashed potatoes and seasonal vegetables 36

**12oz USDA New York Strip\*** with a whole grain creamy mustard sauce, lyonnaise potatoes and seasonal vegetables 33

**Hanger Steak\*** peruvian purple potatoes, roasted vegetable, chimichurri 28

## AMERICAN CLASSICS

- Tender Pot Roast\*** fork-tender pot roast slowly cooked with carrots, celery and rich flavorful gravy served over mashed potatoes 21
  -  **12oz Prime Rib\*** slow roasted & perfectly seasoned, mashed potatoes, horseradish, au jus 30
  - Vegetable Wellington** puff pastry filled with zucchini, squash, mushrooms, spinach dip and red peppers, served on fire roasted marinara and topped with sauteed spinach 15
  - Balsamic Chicken** marinated chicken, roasted vegetable, mashed potato 20
  - Chicken Parmesan** topped with mozzarella cheese and served with fresh linguini pasta 22
  -  **100th Original Cheeseburger\*** 1/2 pound, cooked perfectly and placed atop a fresh brioche bun toasted golden brown with provolone cheese, crisp lettuce and tomato 15
- Add roasted onions, grilled mushrooms, fried egg, avocado 1.50 ea  
 Add bacon 2*

## SEAFOOD CLASSICS

-  **Fish and Chips** battered filet of walleye, lemon tartar, coleslaw, french fries 19
- Horseradish Crusted Salmon\*** horseradish mustard panko crust, asparagus, quinoa, lemon aioli 26
- Jumbo Scallops with Rosemary Polenta\*** jumbo blackened scallops, red pepper coulis, seasonal vegetables 35
- Seafood Pasta\*** fresh linguini, shrimp, scallop, walleye, white wine, garlic, tomato 27
- Coconut Curry Trout** pan seared trout, coconut curry, shrimp, orzo, carrots, green bean 27

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*Add soup, caesar or mixed green salad to entrée 4*

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## 3-COURSE PRIX FIXE MENU

**First Course** Choose one

- Soup
- Caesar Salad
- Mixed Greens

**Entree** Choose one

- Center Cut Filet Mignon 43
- Horseradish Crusted Salmon 33
- Chicken Parmesan 29

**Dessert** Choose one

- Upside Down Apple Walnut Pie  
cinnamon ice cream
- Blondie Brownie  
caramel sauce,  
vanilla ice cream



## LOCAL FAVORITES

**Aviator Martini** Absolut Vanilla Vodka, Monin Espresso Syrup with Half & Half 13

**Habanero & Watermelon Margarita** Tequila, Watermelon Syrup, Habanero, Lime 12

## OLD FLAMES

**Smoke and Honey** Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

**Lemon Drop Martini** Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

**Lemon & Basil G&T** Bombay Sapphire Gin, fresh Lemon Juice, Tonic, Basil 12

## MARGARITAS

**Dave's** Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

**Prickly Pear Paloma** Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

**Margarita Fresca** Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

## TROPICAL & FRUITY

**Pineapple Express** New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

**Seasonal Mule** Tito's Handmade Vodka, muddled seasonal Fruit, Lime, Ginger Beer 11

**Wild Berry Mojito** Bacardi, Agave, Mint, Seasonal Berries 11

**1944 Mai Tai** Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

**Sunset Cooler** Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

## SANGRIA

**Sangria Roja or Blanca** Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

**Sparkling Sangria Flora** Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

## BEER

### OHIO PROUD CRAFT BEERS ON DRAFT PINT | 22 OZ

Brew Kettle 7 | 9

Columbus IPA 5 | 7

Great Lakes Dortmunder 5 | 7

Fat Head 6.50 | 8.50

Bud Light 4 | 6

Sierra Nevada 5 | 7

Great Lakes Seasonal 6 | 8

Thirsty Dog 6.50 | 8.50

Samual Adams 5.50

Stella Artois 5.50

### BOTTLES

Angry Orchard Cider 5.50

Blue Moon 5.50

Bud Light 4.25

Budweiser 4.25

Coors Light 4.25

Corona 5.50

Fat Tire 5.50

Guinness 6.00

Heineken 5.50

Miller Lite 4.25

Michelob Ultra 4.25

Stella 5.50

## WINE

glass btl

### SPARKLING

William Wycliff Brut, California 9 34

Zonin Split, Prosecco Brut, Veneto, Italy 10

Korbel Split, Brut, California 11

Domaine Chandon Brut Rosé Split, California 12

La Marca Prosecco, Italy 32

Chandon Brut 'Classic', California 54

### PINOT GRIGIO

Ecco Domani, delle Venezie, Italy 9 34

J Vineyards, California 46

### SAUVIGNON BLANC

Canyon Road, California 8 30

Oyster Bay, Marlborough New Zealand 10 38

Matanzas Creek, Sonoma 46

### CHARDONNAY

Canyon Road, California 8 30

Kendall Jackson 'Vintner's Reserve', California 10 38

Hometown Heroes Peach Chardonnay, CLE Urban Winery 10 38

La Crema, Monterey, California 12 46

Mer Soleil Reserve, Santa Lucia Highlands 58

### OTHER WHITE VARIETALS

Canyon Road, Moscato, California 8 30

Canyon Road, White Zinfandel, California 9 34

Chateau Ste. Michelle Riesling, Washington 9 34

Mirassou Moscato, California 9 34

Conundrum White Blend, California 46

### ROSÉ

Sophia Coppola, Monterey 10 38

Rust Belt Rose, CLE Urban Winery 10 38

### PINOT NOIR

Canyon Road, California 8 30

Francis Ford Coppola Votre Sante, Sonoma 10 38

MacMurray Ranch, Central Coast, California 12 46

Siduri, Willamette Valley, Oregon 54

### MERLOT

Canyon Road, California 8 30

Silver Palm, Sonoma 10 38

Ghost Pines, Sonoma & Napa Valley 46

### CABERNET

Canyon Road, California 8 30

Louis Martini, California 10 38

Arrowood, Sonoma 13 50

Murphy-Goode, California 42

Justin, Paso Robles, California 58

### OTHER RED VARIETALS

Gascon Malbec, Mendoza, Argentina 9 34

Apothic Wines 'Winemaker's Blend', California 9 34

Edmeades Zinfandel, Mendocino 42

Coppola Claret 'Black Label Diamond Collection', California 42

Yangarra Shiraz, McLaren Vale, Australia 46