

COCKTAILS

PEACH TEA 9

Bulleit Bourbon, Peach Schnapps, fresh lemon juice, mint simple syrup, iced tea

LA MUSICA 13

Mezcal, Cointreau, fresh lime juice, agave syrup

ORANGE SMOKE 13

Maker's Mark, Allspice Dram, Antica Carpano, Smoked Orange Zest

SEVERENCE SHAKER 15

Bombay Sapphire Gin, fresh lemon and lime juices, simple syrup, organic cream, orange bitters

SEGWAY 14

Rémy Martin, Cointreau, guava nectar

MARTINIS

FRANKLIN PHANTOM 12

Absinthe, lemon juice, simple syrup, egg whites, Angostura bitters

THE WRIGHT AVIATION 14

Hendrick's Dry Gin, Crème de Violette, Pama Liqueur, fresh lemon juice

LAKE VIEW LEMONADE 12

Ketel One, St. Germain, pear juice, house-made sour

BLACK SWAN 15

Grey Goose, Chambord, lemon twist

OTHER BEVERAGES

ESPRESSO 6

DOUBLE ESPRESSO 8

TABLE SIDE ICED TEA 7

HOT TEA 5

SAN PELLEGRINO SPARKLING 5

ACQUA PANNA 5

WINES ON TAP

PINOT NOIR OR PINOT GRIGIO 7

Enjoy a fine wine from our state-of-the-art dual temperature wine keg. No bottles, no labels, no corks and low sulfites!

Ask to see our entire wine list, as well as the Sommelier's Specialty Selections. Want a bottle to take home? Ask about our retail deals!

Ask your server for our list of draft and bottled beers.

SUMMER SIPPERS

CIDERS 5

PEAR CIDER

APPLE CIDER

BLACK CHERRY CIDER

SANGRIAS 8

RED SANGRIA

Berries, apples, red wine

WHITE SANGRIA

Stone fruits and white wine

Please Support Our Partners:



APPETIZERS

CHEF'S SALT BLOCK CURE OF THE DAY 14
sashimi-style chef's choice fresh fish of the day

SHRIMP COCKTAIL 16

BREADED CALAMARI 11
tossed with feta cheese, calamada olives, and fresh basil

OYSTERS ON THE HALF SHELL
*Blue Points 16 Chef's Market Selection **Market Price***

LOBSTER PIEROGIS 11
topped with caramelized red onion and dill crème fraiche

SEARED SEA SCALLOPS 14
smoked Gouda mashed, cherry onion reduction

GLAZED PORK BELLY 10
with a corn chute, cilantro salad

TRIO OF CEVICHE. TUNA, SCALLOP AND SNAPPER 14

TEMPURA SHRIMP 12
with avocado, candied bacon and a cilantro aioli

CRAB CAKE 13
*apple and shaved fennel slaw finished with jalapeño
cilantro remoulade*

RISOTTO CROQUETTES 9
*cheese filled risotto balls in marinara sauce drizzled with
gorgonzola cream*

PANKO-CRUSTED PERCH FILLETS 13
jalapeño cilantro lime rémoulade

Executive Chef: Dennis Devies

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

20% service charge included on bills for parties of 8 or more.

SOUPS & SALADS

LOBSTER BISQUE **9**

FRENCH ONION **7**

HOUSE SALAD **7**

CAESAR SALAD **8**

ROASTED BEET SALAD **9**

Red and gold beets, sugar pecans, pickled onion, gorgonzola custard and ten year old balsamic

GOAT CHEESE SALAD **9**

spring greens, marcona almonds, strawberries, orange infused olive oil and balsamic glaze

DUNGENESS CRAB SALAD **14**

baby kale, and carrot radish slaw

ENTRÉES

WHOLE STUFFED CARIBBEAN LOBSTER **45**

Truffle duchesse potato, and asparagus

MAHI PICCATA **25**

with lemon caper butter, seasoned rice and asparagus

POTATO CRUSTED SALMON **24**

seasoned rice, asparagus and horseradish dill cream

PEPPER CRUSTED YELLOW FIN TUNA **26**

sushi rice, tempura beans and smoked soy syrup

WALLEYE **24**

with panko bacon pickle dill crust, Lyonnaise potato, asparagus, roasted garlic aioli

ALASKAN KING CRAB LEGS *1½ lbs* **Market Price**

steamed redskin potatoes and asparagus

ENTRÉES



SURF & TURF **46**

7oz filet & 6oz lobster tail, Yukon gold mash, asparagus

OHIO PRIDE RIBEYE 12oz **32**

braised cabbage and noodles, port reduction

OHIO PRIDE ANGUS STRIP 12oz **36**

smoked gouda mashed and roasted Hungarian peppers

FILET AU POIVRE

*7oz **35** 9oz **40***

Yukon gold mashed, peppercorn demi, and gorgonzola cream

ROASTED HALF CHICKEN **18**

lobster risotto, asparagus, finished with fire roasted habanero supreme sauce

GRILLED LONG-BONE PORK CHOP 10oz **23**

topped with pineapple chutney, served with red beans and rice

SIMPLY PREPARED

Served with asparagus and steamed redskin potatoes tossed with parsley butter. Lemon Buerre blanc served with seafood dishes.

SEARED SEA SCALLOPS **36**

GRILLED MAHI MAHI **24**

VERLASSO SALMON **23**

BROILED LAKE ERIE WALLEYE **23**

MAINE LOBSTER TAIL 8oz **40**

STRIP STEAK 12oz **35**

FILET MIGNON 7oz **35** 9oz **40**

RIBEYE 12oz **31**

GOURMET ANGUS BEEF BURGER **14**

served with fries & choice of cheese

GRILLED TOFU **16**