



# SUPPER CLUB MENU



## APPETIZERS

### CRAB CAKE

with butternut squash purée, pickled kale, and apples 19

### LOBSTER MAC & CHEESE

cheese crusted with truffle fried onions 17

### SAUTÉED SHRIMP

in scampi butter, served with baguette points 19

### CALAMARI

with shishito peppers, garlic, and tomato basil butter sauce 17

### BAKED BRIE (v)

baked with brown sugar and whole grain mustard, in a puff pastry. Baguette and fig purée on the side. 14

### BUFFALO CAULIFLOWER (v)

served with celery and ranch 14

### STUFFED BANANA PEPPERS

with sausage and provolone in marinara sauce 13

### HOUSE MADE FISH STICKS

flaky fresh cod, corn crumb breading, and trio of delightful sauces: dill tarter, house made cocktail, and creole aioli 14

## SALADS

### CAESAR SALAD (v)

tossed with Asiago, house-made Caesar dressing and croutons 9/12

### VEGAN CHOPPED SALAD (vg)

romaine mix tossed with chopped cauliflower, diced cucumbers, peas, and sweet garlic vinaigrette 9/12

### MIXED GREENS SALAD (vg)

with cucumber, red peppers, tomato, red onion, and sherry vinaigrette 12

**ADD CHICKEN 8    ADD SALMON OR SHRIMP 10**

## SEAFOOD

### LAKE ERIE PERCH

panko crusted, served with fries, slaw, and remoulade 31

### LAKE ERIE WALLEYE

panko, bacon, and dill crusted filets, Lyonnaise potatoes, seasonal vegetable, roasted garlic aioli 35

### DILL CRUSTED SALMON

with lobster mashed, seasonal vegetable and lemon butter 33

## GRILL

### BRAISED BEEF SHORT RIBS

port wine-braised beef, mashed potatoes, and seasonal vegetable 37

### CAMPANELLE PASTA

with hot Italian sausage, broccolini, fennel, and tomato cream 25

### 8 OZ. GRILLED SIRLOIN

with mushroom skewer, Boursin mashed, and sherry demi glaze 36

### WEST INDIES VEGETARIAN EN CROUTE (vg)

curried vegetables, stewed potatoes, and chickpeas in a flour tortilla, set atop brown rice with balsamic glaze 19

### FISH TACOS

blackened mahi, pineapple slaw, jalapeño cilantro onion relish, with black beans & rice and mango salsa 24

### ANGUS BEEF BURGER

8 oz. certified Angus burger with lettuce, tomato, onion, served with fries and choice of cheese 18

### SPICY BLACK BEAN BURGER (v)

lettuce, tomato, onion, served with creole aioli, fries, and choice of cheese 17

All Music Box employees are paid at least \$15 per hour. A service charge of 20% will be applied to all checks to help offset this initiative. If you've received exceptional service, an additional gratuity is welcomed.

**Executive Chef: Richard Wolf**

The Music Box strives to use ethically sourced ingredients. There is an increased danger of foodborne illness when consuming raw or any undercooked meats or seafood.