



# SUPPER CLUB MENU



## APPETIZERS

### LOBSTER MAC & CHEESE

Crusted with truffle fried onions 17

### MUSSELS

Cherry tomato and baguette toast points 18

### BUFFALO CAULIFLOWER (vg)

Served with celery and ranch 14

### MUSHROOMS & TOFU

Sherry and herb marinated 15

### CALAMARI

With shishito peppers, garlic and tomato basil butter sauce 17

### CRISPY BRUSSELS SPROUTS

Bacon, blue cheese & balsamic glaze 14

### PULLED PORK NACHOS

Chipotle aioli, sour cream, and cilantro atop pulled pork, crisp tortilla chips, fontina queso 18

## SALADS

### CAESAR (v)

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

### CITRUS AND BEET (v)

Roasted beets, orange segments, feta, mixed greens, citrus-balsamic vinaigrette 14

### CAPRESE (v)

Garden fresh tomatoes, mozzarella, basil oil 14

**Add Chicken 8 Add Salmon or Shrimp 10**

## SEAFOOD

### GRILLED SALMON\*

Balsamic glaze, saffron rice, veggie of the day 34

### WALLEYE

Panko crusted, then oven roasted with blistered tomatoes, roasted redskin potatoes 34

## HAND HELDS

### TACOS

**Teriyaki Pulled Pork** Five spice aioli, thai chili slaw, cilantro 18

**Chicken Chimichurri** Slow roasted dark meat, spicy avocado aioli, chipotle, tortilla straws 18

**Grilled Portabella** (vg) Marinated and grilled portabella, roasted garlic aioli, blistered tomatoes, spinach 18

### CLEVELAND POLISH BOY

Grilled and split kielbasa flanked by crispy French fries and a cider based slaw in a hoagie bun finished with a paprikash drizzle 18

### CHEESEBURGER\* & FRIES

Your choice of cheese, lettuce, tomato, onions, served with fries, cooked to order 18

### SPICY BLACK BEAN BURGER (v)

Lettuce, tomato, onion, served with creole aioli, fries, and American cheese 18

### BBQ PORK

Slow roasted pork, dressed in a house made Carolina BBQ (mustard based) pickled red onions, pickle chips on a brioche bun 18

## ENTRÉES

### CHICKEN PAILLARD

Duo of grilled chicken breasts, cucumber, tomato and cannellini bean salad dressed with an herb vinaigrette 32

### GRILLED SIRLOIN STEAK\*

Blistered grape tomatoes, and roasted redskin potatoes 38

### RATATOUILLE CAVATAPPI (vg)

Eggplant, mixed bell peppers, onion, blistered tomato, zucchini with balsamic reduction 30

### LASAGNA DECONSTRUCTED

Bolognese, ricotta, cavatappi 32

### CHICKEN BACON RANCH MAC & CHEESE

Diced grilled chicken breast, crumbled bacon over housemade mac & cheese, topped with ranch dressing drizzle 32

### SHRIMP & GRITS

Sautéed blackened shrimp and sausage with trinity of bell peppers and red onion over creamy polenta 32

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.