



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.