



# SUPPER CLUB MENU



## SOUPS & SALADS

### SHRIMP BISQUE 6

A rich shrimp bisque blended with jasmine rice, sherry, and Alta Cucina tomatoes

### SOUP OF THE DAY 6

Chef's Creation

### CAESAR 6/9 (v)

Classic mix of chopped romaine, house-made croutons and Caesar dressing, with shredded Parmesan

### CHOPPED 8/11 (gf)

Chopped iceberg lettuce, bacon bits, chopped cauliflower, blue cheese crumbles, and sweet garlic vinaigrette. *A vegan version can also be requested.*

*add chicken 9 add shrimp 11*

## APPETIZERS

### CRAB CAKES 16

House-made crab cakes served with arugula, radish, Mandarin orange slaw, topped with smoked horseradish & whole grain mustard sauce

### CRISPY SHRIMP 10

With Thai chili sauce, cilantro aioli, and cabbage scallion slaw

### RISOTTO CROQUETTES 8 (v)

Cheese filled risotto balls, rolled in Italian seasoned breadcrumbs, served with marinara and alfredo sauce

### FRIED SHROOMS 12 (v)

Colossal beer battered mushrooms with sriracha ranch dressing

### CHIPS & DIP 11 (v, gf)

Fresh, house-made, kettle style potato chips with French onion dip

### BREAD SERVICE 6 (v)

Warm focaccia with roasted red and yellow peppers, and butter



## ENTRÉES

### LAKE ERIE WALLEYE 29

Panko, bacon, and dill crusted filets with rice and seasonal vegetable

### LAKE ERIE FRIED PERCH 35

Panko crusted yellow perch with fries, remoulade, and slaw

### BRAISED SHORT RIB 28 (gf)

Four hour braised short rib with mashed potatoes, seasonal vegetable, and port-wine reduction

### WILD MUSHROOM PASTA 14 (v)

Seasonal blend of wild mushrooms, garlic olive oil & spinach, served over bucatini topped with pine nuts and shaved Parmesan





## BUILD YOUR OWN BURGER 18

*served with fries or chips, your choice*

### BURGER

*Pick 1: Steak Burger / Black Bean Burger*

### CHEESES

*Pick 1: American / Cheddar / Swiss / Pepper Jack / Provolone / Vegan American*

*\$1 add-ons: Bleu Cheese / Feta Cheese*

### TOPPINGS

*Pick up to 4: Lettuce / Tomato / Red Onion / Sliced Pickles / Cole Slaw / Salsa*

*\$2 add-ons: Bacon / Roasted Red & Yellow Peppers / Sautéed Mushrooms*

### SAUCES

*Pick up to 3: Ketchup / Mustard / Ballpark Mustard / Mayo*

*Chili-Lime Aioli / Creamy Parmesan Garlic / BBQ Sauce*



## DESSERTS

### TIRAMISU 15

House-made tiramisu layered with lady finger disks, mascarpone, espresso syrup & cocoa powder

### CHOCOLATE MOUSSE CAKE 10

Luxurious chocolate mousse surrounded by buttery oreo crumb crust, whipped cream & chocolate shavings

### NEW YORK CHEESECAKE 10

A classic graham cracker crust topped with the perfect combination of sweet, creamy, and tangy cheesecake

***Dennis Devies Executive Chef***

*The Music Box strives to use ethically sourced ingredients.*

***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 6 or more.***