



SUPPER CLUB MENU



SOUPS & SALADS

BROCCOLI CHEDDAR SOUP 6

Summer classic. Creamy blend of tender broccoli and sharp cheddar cheese.

CAESAR 6/9 (v)

Classic mix of chopped romaine, house-made croutons and Caesar dressing, with shaved 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 8 add shrimp 9



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 whipped butter

ENTRÉES

LAKE ERIE WALLEYE 29

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

LAKE ERIE FRIED PERCH 29

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



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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

\$2 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 9

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.

All major food allergens are regularly used as ingredients in our kitchens.

20% service charge included on bills for parties of 6 or more.