

## **APPETIZERS**

### **LOBSTER & BOURSIN POTATO PIEROGIS 12**

*topped with caramelized red onion, dill crème fraiche*

### **APPLE BACON LOBSTER LOLLIPOPS 16**

*with brown sugar rum glaze*

### **FRIED CALAMARI 13**

*rice-flour dusted calamari topped with pineapple, sesame, and scallions, with honey ginger soy*

### **TEMPURA SHRIMP 12**

*with avocado, candied bacon, cilantro aioli*

### **RISOTTO CROQUETTES 9**

*cheese filled risotto balls in marinara sauce drizzled with gorgonzola cream*

### **FRIED SHROOMS 8 (v)**

*colossal beer battered mushrooms with sriracha ranch dressing*

### **JERKED PORK BELLY 11**

*with butternut squash puree and apple reduction*

## **SALADS**

### **CHOPPED SALAD 8**

*romaine mix tossed with chopped cauliflower, blue cheese, bacon, and sweet garlic vinaigrette*

### **VEGAN CHOPPED SALAD 7 (vg)**

*romaine mix tossed with chopped cauliflower, diced cucumbers, peas, and sweet garlic vinaigrette*

### **HOUSE SALAD 8**

*mixed greens, apples, ricotta cheese, pancetta crisp, and caramel vinaigrette*

**Executive Chef: Dennis Devies**

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 8 or more.

## SOUPS

LOBSTER BISQUE **9**

CARIBBEAN SEAFOOD CHOWDER IN SPICY TOMATO BROTH **7**

## SEAFOOD

LAKE ERIE WALLEYE **25**

*panko, bacon and dill crusted filets, Lyonnaise potato, asparagus, roasted garlic aioli*

LAKE ERIE PERCH **17**

*with fries, slaw, remoulade, panko crusted*

SEARED VERLASSO SALMON **23**

*with redskin potatoes and asparagus*

## GRILL

DELMONICO RIBEYE 12oz. **31**

*with Boursin mashed potatoes, asparagus, and mediera sauce*

BRAISED BEEF SHORT RIBS **19**

*port wine-braised beef, mashed potatoes, and asparagus*

CARIBBEAN JERKED PORK CHOP **18**

*with mashed sweet potatoes, fried brussels sprouts, finished with apple onion marmalade*

ROASTED GARDEN VEGGIE STIR FRY **16** (vg)

*stir fry of carrots, kale, scallions, broccoli, mushrooms, and toasted sesame seeds, over brown rice with a side of soy sauce*

HOUSE SEASONED ANGUS BEEF BURGER **14**

*lettuce, tomato, onions, served with fries and choice of cheese*

SPICY BLACK BEAN BURGER **14** (v)

*lettuce, tomato, onions, served with creole aioli, fries, and choice of cheese*

## MUSIC BOX HOUSE FAVORITES

### WINE BY THE GLASS

Lagar da Condessa Albariño, Rías Baixas, Spain **10/40**  
*like a peachy Sauvignon Blanc*

Château Naudeau Blanc, Bordeaux, France **8/32**  
*a clean, crisp, refreshing all-time favorite*

Underwood Pinot Noir, Oregon, USA **10/40**  
*plush, cherry-esque, pairs perfectly with Verlasso Salmon*

Château La Gaborie Rouge, Bordeaux, France **8/32**  
*a favorite Petit Bordeaux*

### WINES BY THE BOTTLE

Ferghettina Franciacorta Brut, Italy **67**  
*rarer than Champagne, half the price, all the flavor*

Sant' Elena Traminer, Friuli, Italy **42**  
*one vine produces one bottle of this off-dry beauty*

Frank Family Vineyards Chardonnay, Carneros, California **62**  
*a Chardonnay of choice*

d'Arenberg "Hermit Crab", McLaren Vale, Australia **36**  
*unctuous fruit with a hint of citrus zest*

Domaine du Manoir Muscadet, Loire, France **36**  
*Chardonnay's prettier cousin*

Château de Segries Rosé, Tavel, France **40**  
*pretty in pink, fresh, vibrant, mouth-watering*

Cantine di Ora Amicone **36**  
*"Our baby Amarone"*

Aruma Malbec, Mendoza, Argentina **36**  
*a velvety, smooth rich red*

Silver Palm Cabernet Sauvignon **42**  
*lush and juicy*

Baby Blue Red Blend, Napa Valley, California **65**  
*Wine Enthusiast Editor's Choice*

B Wise, "Wisdom," Sonoma County, California **60**  
*in wisdom, there is wine*

Sexual Chocolate Syrah, Petite Sirah, Zinfandel Blend, California **62**  
*dark, decadent, and deviously delicious*

Luca Syrah, Mendoza, Argentina **40**  
*an Argentine hidden gem*

### **FUN DRINKS**

**HONEY IN A BUCKET 12.50**  
*Bulleit Bourbon, Blood Orange Puree,  
Honey Syrup, Mint Leaves, Fresh Lemon  
Juice*

**BLACKBIRD 16.00**  
*Bombay Sapphire, Chambord, Blue  
Curacao, Lemon Twist*

**BLUES BUSTER 12.50**  
*Aperol, Prosecco, and House-Made  
Grenadine*

**FLASHBACK FIZZ 13.25**  
*Sloe Gin, Lemon Juice, Sugar Cube, and  
Club Soda*

**THE LIBERAL 13.25**  
*Tito's Vodka, Amaretto, Triple Sec, Ouzo,  
and Pineapple Juice*

**PUNCH OF THE MONTH 5.00**  
*ask your server*

### **SPECIALTY COCKTAILS & MARTINIS**

**LAKEVIEW LEMONADE 16.00**  
*Ketel One Vodka, St. Germaine, Pear Juice,  
House-Made Sour*

**MANGO MULE 10.00**  
*New Amsterdam Vodka, Ginger Beer, Fresh  
Lime Juice, Lime Wedge*

**MUSIC BOX CAIPIRINHA 12.50**  
*Cachaca, Simple Syrup, Fresh Lime Juice*

**DEWAR'S SIDECAR 15.00**  
*Dewar's, Cointreau, Fresh Lemon Juice*

**LOVE POTION #216 13.25**  
*Grey Goose, Amaretto, Peach Schnapps,  
Fresh Cranberry Juice, Orange Juice, Mara-  
schino Garnish*

**COCO-LOCO 15.00**  
*Ciroc Coconut, Creme de Cacao, Godiva*

### **WINES ON TAP**

**PINOT NOIR OR PINOT GRIGIO 8.00**  
*Enjoy a fine wine from our state-of-the-art  
dual temperature wine keg.*

**Ask for our entire wine list.**

### **BEER LIST**

**Ask your server for our list of draft and  
bottled beers.**

### **OTHER BEVERAGES**

**ESPRESSO 6.00**  
**DOUBLE ESPRESSO 8.00**  
**TEA FORTE HOT TEA 5.00**  
**SAN PELLEGRINO SPARKLING WATER 5.00**  
**ACQUA PANNA 5.00**

### **WINTER WARMERS**

**HOT TODDY 13.50**  
*Jameson Irish Whiskey, Honey, Hot Tea,  
Lemon Wedge*

**MOCHA SIPPER 12.00**  
*Kahlua, Godiva, Coffee, Chocolate Piece*

**CAFÉ L'CHERRY 12.50**  
*Grey Goose Cherry Noire, Amaretto,  
Coffee, Cream Drizzle*

### **HARD CIDERS**

**CRISPIN BLACKBERRY PEAR 7.50**  
**ANGRY ORCHARD 7.50**  
**McKENZIE'S BLACK CHERRY 7.50**

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