

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**

with Hungarian peppers and mushrooms in a honey sesame soy glaze

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 **9** (v)

colossal beer battered mushrooms with sriracha ranch dressing

CRISPY PORK BELLY **13**

set atop mixed greens with an apple chive vinaigrette

KING CRAB CAKE **13**

with sweet potato and corn salad with jalapeño lime vinaigrette

SALADS

CHOPPED SALAD *sm* **6** *lrg* **8**

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

VEGAN CHOPPED SALAD (vg) *sm* **6** *lrg* **8**

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

HOUSE SALAD **9**

roasted beets, candied pecans, and pickled onions with 10-year-old balsamic vinaigrette and olive oil

GRILLED CAESAR SALAD **9**

grilled baby romaine, asiago crisps, white anchovies, Dijon Caesar dressing

add chicken, salmon, or shrimp to any salad 6

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 **8**

SOUP OF THE DAY **7**

SEAFOOD

LAKE ERIE WALLEYE **25**

panko, bacon and dill crusted filets, Lyonnaise potato, seasonal vegetable, roasted garlic aioli

LAKE ERIE PERCH **19**

with fries, slaw, remoulade, panko crusted

GRILLED VERLASSO SALMON **24**

with charred lemon and dill, cauliflower purée, and asparagus

GRILL

OHIO-RAISED C.A.B. RIBEYE 12oz. **33**

Certified Angus Beef with goat cheese brûlée, homemade Worcestershire sauce, tomatoes, pome frites, and seasonal vegetable

BRAISED BEEF SHORT RIBS **19**

port wine-braised beef, mashed potatoes, and seasonal vegetable

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 add chicken, salmon, or shrimp **6***

FRESH CERTIFIED ANGUS BEEF BURGER 8oz. **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

CARIBBEAN JERKED PORK CHOP **19**

with mashed sweet potatoes, fried Brussels sprouts, finished with apple onion marmalade

SIDES

SEASONAL VEGETABLE **4**

FRENCH FRIES **4**

MASHED POTATO **4**

ASPARAGUS **4**

(v) **Vegetarian** (vg) **Vegan**

The Music Box strives to use ethically sourced ingredients.