

## APPETIZERS

### STEAMED PRINCE EDWARD ISLAND MUSSELS **11**

*with chorizo in a tomato basil garlic butter broth*

### LADY AND THE TRAMP **8**

*classic, huge meatball made with blend of beef, pork, and chicken slow cooked in house-made marinara sauce*

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

*topped with caramelized red onion, dill crème fraiche*

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

*with brown sugar rum glaze*

### 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*

### BAKED BRIE EN CROUTE **13**

*with fig purée, roasted garlic, and fresh baked French baguette*

### KING CRAB CAKE **13**

*with Ohio sweet corn purée and herb aioli*

## SALADS

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

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

### CAESAR SALAD *sm* **6** *lrg* **8**

*tossed with Asiago, house-made Casar dressing and croutons*

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

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

### HOUSE SALAD **9**

*frisée and arugula, apples, dried cherries, crumbled Boursin, pancetta, olive oil and 10 yr. old balsamic*

***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.

proudly serving



## 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 tarragon potatoes, fried Brussels, and Marsala demi*

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*

PAN SEARED PORK CHOP **19**

*with prosciutto and Asiago, mashed, crispy fried carrots, sage madeira reduction*

## 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.*