

APPETIZERS

LOBSTER & BOURSIN POTATO PIEROGIS 12

topped with caramelized red onion, dill crème fraiche

CALAMARI 13

fresh breaded with black olives, Hungarian peppers, roasted tomatoes, fresh basil, tossed in garlic-infused olive oil and side of marinara

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

JUMBO LUMP CRAB CAKE 14

with apple fennel slaw & Yukon potato corn ragout

HUSH PUPPY BATTERED LOBSTER TAIL 17

with cous cous mac & cheese and spicy aioli

TRUFFLE ROASTED GARLIC PARMESAN FRIES 10

with whole grain dijonaise

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 Caesar 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 10

frisée and arugula, apples, strawberries, oranges, pickled onions, candied pecans, goat cheese crumbles, and 10 year old balsamic & olive oil

add chicken, salmon, or shrimp to any salad 6

Executive Chef: Dennis Devies

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. **34**

with mashed potatoes, mushroom duxelle, and herb compound butter

BRAISED BEEF SHORT RIBS **23**

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 JERK PORK CHOP* **22**

with sweet potato purée, collard greens, and mango habanero chutney

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.

** There is an increased danger of foodborne illness when consuming raw or any undercooked meats or seafood.*