

SMALL BITES

BRUSCHETTA 9

topped with puréed fig, caramelized onion, gorgonzola

STUFFED MUSHROOMS 10

with asiago, boursin, and parmesan cheeses

CHICKEN CHORIZO MEATBALLS 9

with a touch of habanero in cucumber dill cream

HOT PICKLES 9

flash fried and spicy with Caribbean garlic lime aioli

SMALL PLATES

LOBSTER & BOURSIN POTATO PIEROGIS 12

topped with caramelized red onion, dill crème fraiche

CALAMARI 13

flash fried and tossed in garlic butter, parmesan, fresh basil, and mushrooms

TEMPURA SHRIMP 12

with avocado, candied bacon, cilantro aioli

RISOTTO CROQUETTES 9

cheese filled risotto balls in marinara sauce drizzled with gorgonzola cream

LOBSTER BRIE MAC & CHEESE 14

topped with crispy onion and chive

FISH TACOS 14

blackened mahi, pineapple slaw, jalapeno cilantro onion relish

SALADS

CHOPPED SALAD sm 7 lrg 10

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

CAESAR SALAD sm 7 lrg 10

tossed with Asiago, house-made Caesar dressing and croutons

VEGAN CHOPPED SALAD (vg) sm 7 lrg 10

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

HOUSE SALAD 12

arugula and frisee, grilled asparagus, manchego cheese, marinated onion, granny smith apples, prosciutto chip, truffle Dijon vinaigrette

add chicken, salmon, or shrimp to any salad 8

Executive Chef: Dennis Devies

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 **28**

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

LAKE ERIE PERCH **22**

panko crusted, with fries, slaw, and remoulade

PAN SEARED VERLASSO SALMON **26**

potato crusted, with corn quinoa pilaf, asparagus, and horsey chive sauce

GRILL

OHIO-RAISED RIBEYE 12oz. **36**

with roasted shallot & garlic mashed potatoes, fried Hungarian peppers, and black garlic demiglace

BRAISED BEEF SHORT RIBS **25**

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

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

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

*add chicken, salmon, or shrimp **8***

CERTIFIED ANGUS BEEF BURGER 8oz. **15**

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

SPICY BLACK BEAN BURGER **15** (v)

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

PAN SEARED PORK CHOP* **26**

bone-in cutlet, collard greens, sweet potato puree and Dr. Pepper braised onions

SIDES

SEASONAL VEGETABLE **6**

FRENCH FRIES **6**

MASHED POTATO **6**

ASPARAGUS **6**

(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.