

## **BITES**

### **BRUSCHETTA 7**

*topped with puréed fig, caramelized onion, gorgonzola*

### **STUFFED MUSHROOMS 7**

*with asiago, boursin, and parmesan cheeses*

### **CHICKEN CHORIZO MEATBALLS 7**

*with a touch of habanero in cucumber dill cream*

### **HOT PICKLES 7**

*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.*