

APPETIZERS

STEAMED PRINCE EDWARD ISLAND MUSSELS **13**

with chorizo in a tomato basil garlic butter broth with garlic bread

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

STUFFED MUSHROOMS **8**

with asiago, boursin, and parmesan cheeses

RISOTTO CROQUETTES **9**

cheese filled risotto balls in marinara sauce drizzled with gorgonzola cream

SOUPS

LOBSTER BISQUE **8**

SOUP OF THE DAY **7**

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

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

Executive Chef: Dennis Devies

20% service charge included on bills for parties of 8 or more.

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.

proudly serving



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 loaded twice baked potato, braised beans and cabbage, finished with black garlic madeira demi

BRAISED BEEF SHORT RIBS **25**

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

PAN SEARED PORK CHOP **26**

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

LOBSTER BRIE MAC & CHEESE **29**

campanelle pasta with lobster meat in a garlic cognac brie cream sauce topped with a 5 oz. lobster tail

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***

FISH TACOS **16**

blackened mahi, pineapple slaw, jalapeno cilantro onion relish, with black beans & rice

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

**Add a 5 oz. seared lobster tail to any entrée 16
Or, a grilled shrimp skewer 8**

SIDES

SEASONAL VEGETABLE **6**

FRENCH FRIES **6**

MASHED POTATO **6**

ASPARAGUS **6**