

APPETIZERS

LOBSTER & BOURSIN POTATO PIEROGIS 12

topped with caramelized red onion, dill crème fraiche

STEAMED PRINCE EDWARD ISLAND MUSSELS 13

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

CALAMARI 14

tossed with lemon butter, roasted tomatoes, feta, micro basil

TEMPURA SHRIMP 12

puff rice crusted tempura shrimp, sweet potato puree, three pepper jam

BUFFALO CAULIFLOWER 12

served with celery and ranch

RISOTTO CROQUETTES 10

cheese filled risotto balls in marinara sauce drizzled with gorgonzola cream

JUMBO LUMP CRAB CAKE 14

atop acorn squash purée, corn and kale salad, cilantro aioli

SOUPS & SALADS

LOBSTER BISQUE 10

SOUP DU JOUR 7

CHOPPED SALAD sm 8 lrg 10

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

CAESAR SALAD sm 8 lrg 10

tossed with Asiago, house-made Caesar dressing and croutons

VEGAN CHOPPED SALAD sm 8 lrg 10

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

HOUSE WEDGE 9

homemade Roquefort dressing, pickled beets, onion, cucumber, radish, and crumbled blue cheese

Add chicken 6 Add salmon or shrimp 8

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 PERCH **22**

panko crusted, with fries, slaw, and remoulade

LAKE ERIE WALLEYE **28**

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

VERLASSO SALMON **26**

lemon dill crust with cucumber cream, forbidden black rice pilaf, sautéed snap peas and carrots

GRILL

BRAISED BEEF SHORT RIBS **25**

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

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

certified Angus with baby Yukon potatoes, cauliflower gratin, Madeira demi, garlic chive butter

GRILLED FRENCHED BONE IN PORK CHOP **26**

collard greens, garlic cheddar grits, apple butter bourbon demi-glace

ROASTED GARDEN VEGGIE STIR FRY **16**

carrots, kale, scallions, broccoli, mushrooms, baby corn, bok choy, 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 and mango salsa

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

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

SPICY BLACK BEAN BURGER **14**

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

SIDES

SEASONAL VEGETABLE **6**

MASHED POTATO **6**

BAKED POTATO **6**

GARLIC SAUTÉED MUSHROOMS **6**

ASPARAGUS **6**

FRENCH FRIES **6**

STEAK HOUSE HOME FRIES **6**

Executive Chef: Dennis Devies