

TONIGHT'S MENU

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

cup **8** bowl **12**

traditional chowder, potatoes, and clams in creamy broth

CHOPPED SALAD sm **8** lrg **10**

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

VEGAN CHOPPED SALAD (vg) sm **8** lrg **10**

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

Add chicken 6, Add shrimp 8

HAND HELDS

CHEESEBURGER & FRIES **14**

American cheese, lettuce, tomato, onions, served with fries. Cooked to medium well

SPICY BLACK BEAN BURGER (v) **14**

lettuce, tomato, onions, served with creole aioli, served with fries

FISH TACOS **16**

blackened mahi, pineapple slaw, jalapeño cilantro onion relish, with side of mango salsa and black beans & rice

PULLED PORK **14**

on brioche bun, topped with coleslaw, and a side of fries

ENTRÉES

BRAISED BEEF SHORT RIBS **26**

port wine-braised beef, mashed potatoes & seasonal vegetable

SEARED CHICKEN BREAST **21**

with pearl onions and figs in a red wine Demi, House rice blend, and vegetable

LAKE ERIE PERCH **22**

panko crusted, with fries, slaw, and remoulade

DESSERTS

CHOCOLATE LAYER CAKE **9**

BREAD PUDDING **8**

PIE OF THE DAY **5** à la mode

Executive Chef: Dennis Devies

(v) Vegetarian (vg) Vegan

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.

MUSIC BOX