

TABLE | 45

Appetizers

Fried Calamari 14

blistered shishitos, fire roasted onions, unagi sauce

Seared Scallops 15 **GF**

kohlrabi puree, fig chutney, micro greens

Margherita Flatbread 14 **VEG**

fresh mozzarella, tomato, garlic, basil

Naan 7 **VEG**

house made, hummus, cucumber mint raita

Tandoor Roasted Lamb Lollipops 17 **GF**

smashed chickpea salad, cucumber raita

Crispy Fried Ravioli 12 **VEG**

mushroom filling, Mackenzie Creamery goat cheese sauce, tomato basil tapenade

Warm Cheese Plate 13 **VEG**

Blue Jacket haloumi, provoletta, warm Castelvetrano olives & sundried tomato, honey comb, crostini

Bacon Wrapped Dates 15

stuffed with chorizo & gorgonzola, sherry gastrique

Korean Meatballs 14

spicy Gochujang, scallions, grilled naan

Soups & Salads

Soup of the Day 5/8

Spring Onion & Mushroom 5/8 **GF V**

porcini dust, rosemary oil

Chef's Mixed Garden Greens 10 **GF DF V**

garden vegetables, EVOO, white balsamic

Table 45 Caesar 12

artisan romaine, marinated anchovy, parmigiano reggiano, buttered croutons, asiago peppercorn dressing

Frisée & Grilled Melon 14 **GF**

Great Lakes Growers greens, feta cheese, candied walnut, mint vinaigrette

Brussel Chop 16 **GF DF V**

mixed greens, haircot vert, pickled red onion & potatoes, olives, cherry tomato, lemon vinaigrette

Warm Spinach 14 **GF VEG**

warm dates, Bauman Orchards apples, candied walnuts, parmigiana, sweet onion vinaigrette

Proteins

Grilled Chicken Breast 9

Seared Atlantic Salmon 11

Sautéed Garlic Shrimp (4) 12

Seared Jumbo Scallops (2) 12

Grilled Certified Angus Strip 14

Sushi & Raw Bar

Table 45 Roll 18

shrimp tempura, tuna, togarashi, cucumber, avocado, sambal aioli, eel sauce

Rainbow Roll 19

tuna, hamachi, cured salmon, crabstick, cucumber, eel sauce

Hamachi Roll 15

fresno pepper, cucumber, black garlic shoyu

California Roll 14

crabstick, cucumber, avocado aioli

Spicy Tuna Roll 15 **GF**

yellowfin tuna, house spicy sauce, cucumber, avocado, tempura crunchies

Tuna Poke 15

ponzu marinated ahi, avocado, cucumber, piquillo pepper, carrot, wakame, wasabi aioli, wonton crisps & sushi rice

V option: fried shiitake

Edamame 9 **VEG**

sea salt, black garlic dipping sauce

TABLE | 45

Entrée

Tandoor Roasted Salmon 30 GF

roasted fingerlings, pearl onions, artichoke butter sauce

Pan-Roasted Springer Farms Chicken 27 GF DF

sweet sherry demi, olives & raisins, sautéed spinach, roasted fingerlings

Grilled Strip Steak 42 GF

kohlrabi mash, sautéed brussel sprouts and shiitake, demi-glace

Spring Paella 40 GF DF

calamari, chorizo, chicken, shrimp, artichoke hearts, saffron rice

Ricotta Gnocchi 24

sautéed kale, fresh herb gremolata, red pepper coulis

Vegan Risotto 22 GF DF V

arborio rice, sun-dried tomato, grilled shiitake, kale, tofu cream sauce

ADD Scallop +12

Center Cut Certified Angus Beef Tenderloin 55 GF

asiago twice baked potato, grilled asparagus, marrow butter, red wine reduction

Striped Bass 38 GF

brined cauliflower, lobster bisque sauce, sautéed seasonal mushrooms

Grilled Yellowfin Tuna 36 GF

tomato & cucumber gazpacho, grilled asparagus

Kona Rubbed Short Rib 30 GF

sautéed kale, blue cheese grits, natural jus

Zack Bruell's Seared Sea Scallops 32

brussel sprouts, Ohio City pasta pappardelle, pernod cream sauce

A classic from Zack Bruell's L'albatros Brasserie

Table45 Burger 18

crisp lettuce, melted tomato, pickled red onion, basil mayo

Add-ons: Avocado 1.5, Fried Egg 1.5, Cheese 1.5, Bacon 2