

Appetizers

- Hummus (VEG)**
zaatar marinated chickpeas, soft naan 14
add-on: vegetable crudité \$3
- Dynamite Shrimp (DF)** 🍤
crispy fried shrimp, spicy mayo, lemon chili air, tobanjan tobiko, micro herbs 20
- Lamb Chops (GF) (DF)**
pickled heirloom carrots, chimichurri 21
- Beef Bao (DF)**
bulgogi beef, chili mayo, pickled cabbage, jalapeño, scallions 17
- Vada Pao Fritters (VEG)**
gram flour coated potato fritter, sweet yogurt, mint & tamarind sauce, masala chili 16
- Truffle & Mushroom Arancini (VEG)**
wild mushroom arancini, truffle, spicy tomato sauce 17

Soups & Salads

- Tomato Bisque Soup (VEG)**
creamy tomato soup with mild chilies 10
- Soup of the Day** 10
- Local Lettuces** ✓ (GF)
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing 14
- Baby Gem Caesar**
demi-sec tomato, parmesan, parmesan peppercorn Caesar dressing 15
- Caprese Salad (VEG) (GF)**
nut-free pesto with Honolulu basil and parmesan crystals, sweet tomato, evoo, sea salt 19

Protein Add-Ons

- Sautéed Chickpeas** ✓ (GF) 10
- Grilled Chicken Breast (GF) (DF)** 10
- Seared Salmon *** (GF) (DF) 18
- Garlic & Herbs Sautéed Shrimp (GF)** 17
- CAB 4oz Hanger Steak (GF) (DF)** 19
- Vegan Steak 6oz** ✓ 21

TABLE 45

Experience the comforting flavors of winter at Table 45, where Executive Restaurant Chef Jagjit artfully blends international ingredients into a seasonally inspired menu. Each dish is a harmonious celebration of winter flavors from around the world.

Entrées

- Bistro Chicken (GF)**
roisserie bone-in half chicken, veal demi, baby carrots, white truffle pomme purée, chives 37
- Butter Chicken**
san marzano makhani sauce, chicken tikka, garlic cheese naan, cashew nuts 34
- Pesto Pappardelle (VEG)**
fresh pasta, nut free pesto, tomatoes, lemon infused evoo 29
- Pistachio Crusted Seared Salmon**
lemon-pepper fingerling potato, cucumber dill sauce 34
- Steak Fondue**
14oz striploin steak, cheese fondue, fingerling potatoes, asparagus 65
- Steamed Seabass (GF)**
ginger-lemon chili au jus, rice noodles, bok choy 38
- Veal Geschnetzeltes (GF)**
Creamy sliced veal, mushrooms, onions, potato rösti 56
- Ohio Proud Filet Mignon**
fingerling potatoes, merlot demi, roasted shallot herb butter 63
- Lamb Shank Tagine**
winter vegetables, onion seed bread 44
- Grilled Ohio Pork Chop (DF)**
charred vegetable medley, crispy potato straws, honey garlic glaze 34
- Thai Red Curry** ✓
red curry, coconut cream, baby corn, thai pea eggplant, chilly, basil, galangal, bamboo shoots, mushrooms, jasmine rice, beans 30

À La Carte Sides

- Crispy Fingerlings ✓ 10 / Grilled Asparagus ✓ (GF) 10
- Charred Baby Carrots ✓ (GF) 10 / Mashed Potatoes (VEG) (GF) 10



Flexible Dining

Please scan QR code to access our tasty, versatile & nutritionally balanced dishes, available all day, every day.

Sushi

Wednesdays Through Sundays 4pm-9pm

CRUDO

- Tuna Poke***
sesame soy marinated raw tuna, ikura, mango, edamame, avocado, wakame seaweed salad, cucumber, sushi rice sweet teriyaki sauce 26
- Spicy Squid Salad**
aji panca, ginger, lime, mushroom, bamboo shoot, sesame 13
- Madai*** (red snapper)
fresno pepper, orange, toasted almond, chili crisp, cilantro, citrus ponzu 13
- Wakame & Charred Tomato Salad** ✓
charred heirloom tomatoes, wakame, baby gem, wafu dressing 13

SASHIMI

À La Carte – Three Pieces Per Order

- Hamachi*** 10
- Sake*** (atlantic salmon) 10
- Ahi*** 10
- Shiro Maguro*** (white tuna) 10
- Unagi** (eel) 10
- Ebi*** (shrimp) 10

NIGIRI

À La Carte – Two Pieces Per Order

- Hamachi*** 10
- Sake*** (atlantic salmon) 10
- Ahi*** 10
- Shiro Maguro*** (white tuna) 10
- Unagi** (eel) 10
- Ebi*** (shrimp) 10

HOSOMAKI (8pcs) TEMAKI (1 Hand Roll)

À La Carte

- Cucumber & Spiced Pickled Daikon** 11
- Hamachi & Jalapeño*** 11
- Ahi & Scallion*** 11
- Kani & Tobiko*** (crab and flyfish roe) 11
- Shiro Maguro & Ginger*** (white tuna) 11
- Sake & Avocado*** (Atlantic salmon) 11
- Madai Mango*** (red snapper) 11

URAMAKI

À La Carte – Eight Pieces Per Order

Table 45

- soft shell crab tempura, avocado, cucumber, spicy mayo, daikon, tobanjan tobiko 32
- InterContinental Cleveland's 20th Anniversary**
lobster, mango, cucumber, avocado wasabi mousse, garlic chips, unagi sauce 22
- California King***
king crab, cucumber, avocado, tobiko, fried onion, yuzu kosho aioli 18
- Togarashi Ahi ***
minced spicy ahi, spiced pickled daikon, tempura, spicy mayo, cilantro 17
- Red Dragon***
salmon, avocado, scallion, Cleveland Kimchi, tobiko, yuzu kosho aioli 16
- Herb & Vegetable** ✓
leafy greens, shiso, cucumber, cilantro, spiced pickled carrot, basil 12

~Applicable Sales Tax Will be Added to Your Bill ~18% Gratuity Added to Parties of Six or More ~ a \$4 charge will be applied to all split plate requests

GF (Gluten Free), VEG (Vegetarian), ✓ (Plant Based), DF (Dairy Free) 🍤 (Contains Shellfish)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.