

TABLE | 45

SMALL PLATES

Roasted Butternut Squash Soup (GF)(VEG) 7/10
spiced pepitas, maple crème fraîche

Soup of the day 7/10

Hummus ✓ 14
house made, naan bread, carrot and bell pepper sticks

Gathering Board 24
selection of cheeses & cured meats, marinated olives, marcona almonds, grilled artisan bread

Local Lettuces ✓ (DF) (GF) 13
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing

Baby Gem Caesar (GF)(VEG) 14
demi sec tomato, parmesan, parmesan peppercorn Caesar dressing

Tuscan Kale (GF)(DF) 16
honeycrisp apples, spicy pecans, pomegranate seeds, bacon lardons, cider vinaigrette

SANDWICHES

All Sandwiches come with a side of ranch fries, steamed vegetables or small salad

Table 45 Burger 21
iceberg, tomato, shaved onion, 45 steak sauce, ballpark mustard aioli, cheddar cheese, ranch fries

add-ons:
bacon \$2, avocado \$3, fried egg \$4

Smoked Brisket 19
vinegar slaw, peach-bourbon BBQ sauce, charred jalapeno, pimento cheese, brioche bun

Crispy Calamari Bocata 18
toasted French baguette, shrimp, lime aioli, picked herb salad

Mushroom Tartine (VEG) 17
roasted mix of mushrooms, fresh herbs, garlic oil, boursin cheese, focaccia bread, shaved parmesan cheese

PROTEIN ADD-ONS

Crispy Tofu ✓	8
Grilled Chicken Breast (GF) (DF)	10
Grilled Salmon (GF) (DF)	14
Garlic & Herbs Sautéed Shrimp (GF)	15
CAB 4oz hanger Steak (GF) (DF)	17

ENTRÉES

Pan Seared Salmon 33
cauliflower puree, fire roasted asparagus tips, brown butter leeks

Roasted Brined Chicken (GF) 29
brussels sprouts, sweet potatoes, charred pearl onions, roasted chicken jus

Hanger Steak (GF) 39
truffle parmesan fries, merlot demi, roasted tomato salad

Crispy Tofu (GF) ✓ 27
jasmine rice, green beans, sweet chili soy, scallion

A LA CARTE SIDES

Mashed Potatoes (VEG)(GF)	9	Crispy Fingerling Potatoes (GF)(DF)	9
Roasted Mushrooms (VEG)(GF)	9	Grilled Asparagus ✓ (GF)(DF)	9
Charred Vegetable Medley ✓ (GF)(DF)	9		



Flexible Dining

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



~Applicable Sales Tax Will be Added to Your Bill ~18% Gratuity Added to Parties of Six or More~

*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. GF (Gluten Free), VEG (Vegetarian), ✓ (Vegan), DF (Dairy Free) 🌶️ (Spicy)

Appetizers

Hummus ✓ 14
house made, naan bread, carrot and bell pepper sticks

 **Dynamite Shrimp** (DF) 19
crispy fried shrimp, spicy mayo, lemon chili air, tobanjan tobiko, micro herbs

Lamb Chops (GF) (DF) 20
pickled heirloom carrots, chimichurri

 **Crispy Yogurt Bombs** (VEG) 14
crispy semolina shells, sweet yogurt, bean sprouts, mint & tamarind chutney, spicy butternut mash, vermicelli, cilantro, tamarind foam

 **Beef Bao** (DF) 16
bulgogi beef, chili mayo, pickled cabbage, jalapeño, scallions

 **Spicy Tuna Cracker** 16
yuzu mayo, sundried cherry tomato, avocado, truffle cream cheese, gari, jalapeño

 **Vada Pao Sliders** (VEG) 16
gram flour coated potato fritter, garlic chutney, mint & tamarind sauce, masala chili

Crispy Calamari 20
sweet potato, fresno chili, yuzu chili mayo

Soups & Salads

Roasted Butternut Squash Soup (GF)(VEG) 10
spiced pepitas, maple crème fraiche

Soup of the Day 10

Local Lettuces ✓ (DF) (GF) 13
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing

Baby Gem Caesar (VEG) 14
demi-sec tomato, parmesan, parmesan peppercorn Caesar dressing

Tuscan Kale (GF)(DF) 16
honeycrisp apples, spicy pecans, pomegranate seeds, bacon lardons, cider vinaigrette

Protein Add-Ons

Crispy Tofu ✓ 8

Grilled Chicken Breast (GF) (DF) 10

Grilled Salmon (GF) (DF) 14

Garlic & Herbs Sautéed Shrimp (GF) 15

CAB 4oz Hanger Steak (GF) (DF) 17

TABLE 45



*Experience the vibrant flavors of Spring at Table 45,
with Executive Chef Jagjit Singh artfully blending fresh Asian ingredients
to create a menu that celebrates the season. Each dish showcases
a symphony of Spring flavors from every corner of the world.*



Entrées

 **Roasted Brined Chicken** (GF) 29
brussels sprouts, sweet potatoes, charred pearl onions, roasted chicken jus

 **Butter Chicken** 28
san marzano makhani sauce, chicken tikka, garlic cheese naan

Gnocchi Bolognese 28
merlot reduction, shaved parmesan, crispy basil

Bacon Wrapped Salmon (GF) 34
baby bok choy, roasted wild mushrooms, grain mustard sauce

Roasted Sea Bass (GF) 35
charred broccolini, onion soubise, roasted baby turnips

 **Thai Red Curry** ✓ 30
red curry, coconut cream, baby corn, thai pea eggplant, chili, basil, galangal, bamboo shoots, mushrooms, jasmine rice, beans

Pan Seared Snapper (GF) 37
cauliflower puree, fire roasted asparagus tips, brown butter leeks

Slow Roasted Bone in Short Rib (GF) 44
mashed potatoes, roasted turnips, grilled carrots

Ohio Proud Filet Mignon 62
haricot verts, fingerling potatoes, merlot demi, roasted shallot herb butter

Grilled Ohio Pork Chop (DF) 34
charred vegetable medley, crispy potato straws, honey garlic glaze

14oz Ribeye 49
fire roasted asparagus, rosemary baby potatoes, steak butter

Crispy Tofu ✓ 27
jasmine rice, green beans, sweet chili soy, scallion

À La Carte Sides \$9

Crispy Fingerlings (VEG) (DF) / Grilled Asparagus ✓ (GF)
Sautéed Mushrooms (VEG)(GF) / Charred Baby Carrots ✓ (GF) / Mashed Potatoes (VEG)



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(Spring Specials) **GF** (Gluten Free), **VEG** (Vegetarian), **✓** (Vegan), **DF** (Dairy Free)

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Sushi

Available Wednesday – Sunday 4pm-9pm

CRUDO

Tuna Poke* 15
sweet potato puree, coconut green curry, candied ginger, scallions, cilantro, roasted pepitas

Add rice \$3
Spicy Squid Salad 13
aji panca, ginger, lime, mushroom, bamboo shoot, sesame **Madai*** (red snapper) 13

 fresno pepper, orange, toasted almond, chili crisp, cilantro, citrus ponzu
Wakame & Charred Tomato Salad (DF) 13
charred heirloom tomatoes, wakame, baby gem, wafu dressing

SASHIMI

10
À La Carte – Three Pieces Per Order
Hamachi*
Sake* (atlantic salmon)
Ahi*
Shiro Maguro* (white tuna)
Unagi (eel)
Ebi* (shrimp)

NIGIRI

10
À La Carte – Two Pieces Per Order
Hamachi*
Sake* (atlantic salmon)
Ahi*
Shiro Maguro* (white tuna)
Unagi (eel)
Ebi (shrimp)

HOSOMAKI (8pcs) **TEMAKI** (1 Hand Roll) 11
À La Carte
Cucumber & Spiced Pickled Daikon
Hamachi & Jalapeño*
Ahi & Scallion*
Kani & Tobiko* (crab and flyfish roe)
Shiro Maguro & Ginger* (white tuna)
Sake & Avocado* (Atlantic salmon)
Madai Mango* (red snapper)

URAMAKI

À La Carte – Eight Pieces Per Order
Table 45 32
soft shell crab tempura, avocado, cucumber, spicy mayo, daikon, tobanjan tobiko
InterContinental Cleveland's 20th Anniversary 22
lobster, mango, cucumber, avocado wasabi mousse, garlic chips, unagi sauce
California King* 18
King crab, cucumber, avocado, tobiko, fried onion, yuzu kosho aioli
Togarashi Ahi * 17
minced spicy ahi, spiced pickled daikon, tempura, spicy mayo, cilantro
Red Dragon* 16
salmon, avocado, scallion, Cleveland Kimchi, tobiko, yuzu kosho aioli
Herb & Vegetable 12
leafy greens, shiso, cucumber, cilantro, spiced pickled carrot, basil

TABLE | 45

DESSERT MENU



BERRY BLOSSOM CHEESECAKE **GF** 14

strawberry & rhubarb coulis, matcha
shortbread, matcha mascarpone ice cream



TORTA ALLA RICOTTA 14

olive oil curd, amarena cherries,
amaretti ice cream



DUBAI CHOCOLATE TART 14

pistachio & kataifi praline, dark chocolate
ganache, pistachio halva ice cream



BABA-MISU 14

mascarpone & marsala mousse, espresso
brioche, mocha ice cream

MITCHELL'S ICE CREAM **VEG** 10

seasonal ice cream & sorbet

GF (Gluten Free) **VEG** (Vegetarian)



(Spring Specials)

Lounge Menu

Hummus ✓	14
house made, naan bread, carrot & bell pepper sticks	
Local Lettuces ✓ (GF) (DF)	13
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing	
Baby Gem Caesar	14
demi-sec tomato, parmesan, cured egg, parmesan, peppercorn Caesar dressing	
Edamame (Regular or Spicy) ✓ 	13
maldon salt, yuzu juice or chili garlic	
Margherita Flatbread (VEG)	18
fresh mozzarella, tomato, garlic, basil	
Vada Pao Sliders (VEG) 	16
gram flour coated potato fritter, garlic chutney, mint & tamarind sauce, masala chili, peanuts	
Crispy Calamari	20
sweet potato, fresno chili, yuzu chili mayo	
Beef Bao (DF) 	16
bulgogi beef, chilly mayo, pickled cabbage, jalapeño, scallions	
Spicy Tuna Cracker 	16
yuzu mayo, sundried cherry tomato, avocado, truffle cream cheese, gari, jalapeño	
Gathering Board	24
selection of cheeses & cured meats, marinated olives, marcona almonds, grilled artisan bread	
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crispy fried shrimp, spicy mayo, lemon chili air, tobanjan tobiko, micro herbs	
Lamb Chops (GF)	20
pickled heirloom carrots, chimichurri	
Table 45 Burger	21
lettuce, tomato, shaved onion, 45 steak sauce, ballpark mustard aioli, cheddar cheese, ranch fries	
add-ons:	
bacon \$2, avocado \$3, fried egg \$4	

Protein Add-Ons

Crispy Tofu ✓	8
Grilled Chicken Breast (DF) (GF)	10
Grilled Salmon (DF) (GF)	14
Garlic & Herbs Sautéed Shrimp (GF)	15
CAB 5oz Strip Steak (DF) (GF)	17

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