

Ghost Light

RESTAURANT & LOUNGE

Great Beginnings

French Onion Soup \$9

Classic Red Wine Beef Stock with Caramelized Onions,
Thyme, Croutons & Gruyere Cheese

Butternut Squash Soup \$8

Butternut Squash, Cinnamon Cream, Shallots, Nutmeg &
Pepitas Seeds

Hummus \$13

Olive Tapenade, Fried Chickpeas, Heirloom Carrots,
Roasted Red Pepper, & Pita Chips

German Soft Pretzel \$13

Salted Jumbo Pretzel, Mornay & Mustard Dipping Sauces

Battered Calamari * \$14

Cherry Pepper Relish & Chipotle Aioli

Chicken & Lemongrass Potstickers \$11

Savory Potstickers filled with Chicken and Lemongrass
Served with a Sweet Thai Chili

Roasted Brussel Sprouts \$12

Fresh Roasted Sprouts Tossed in Pancetta & a Warm
Sun-dried Tomato Vinaigrette

Salads

Add Chicken \$7 • add Salmon \$10 • add Steak \$11

Cleveland Cobb \$16

Romaine lettuce, Cherry Tomatoes, Red Onions,
Hard Boiled Eggs, Applewood Smoked Bacon,
Crumbled Blue Cheese, Avocado, Crispy Chicken
& Buttermilk Ranch

Simple Green \$12

Red & Green Leaf/Baby Romaine Ribbons, Cherry
Tomatoes, Cucumbers, Goat Cheese, Red Onion & Balsamic
Vinaigrette

Classic Caesar \$11

Romaine Lettuce, shaved Parmesan Cheese
Focaccia Croutons & Caesar dressing

Baby Kale \$13

Baby Kale, Cranberries, Blue Cheese & Warm Bacon
Vinaigrette

Handheld Features

Comes with Choice of French Fries, Side Caesar Salad, or
Side Simple Salad is Available for Upcharge of \$2

Theater Steak Burger * \$17

½ Pound Angus Blend, Lettuce, Tomato,
Ghost Sauce & Choice of Cheese on a Martins Bun

Southwestern Black Bean Burger \$15

Ground Black Beans, Peppernota, Tomato, Arugula
& Chipotle Aioli on a Martins Bun

Crab Cake Sandwich * \$21

Jumbo Lump Crab, Celery, Grain Mustard, Lettuce, Tomato,
& Tartar Sauce on a Martins Bun

French Dip \$21

Slow-Roasted NY Strip, Caramelized Onions, & Provolone on
a Sourdough Sub Roll

Main Attractions

Brick Pressed ½ Chicken * \$26

Roasted Fingerling Potatoes, Cherry Peppers, Garlic,
Shallots & Herb Jus Lie

Everything Bagel Salmon * \$27

Carrot Puree, Candied Sunchokes & Roasted Fingerling
Potatoes

Short Rib Bourguignonne * \$32

Braised Short Rib, Pommes Puree, Carrot, Mushroom, Onion
& Bacon Lardons

Grilled New York Strip * \$39

Asparagus, Yukon Gold Whipped Potatoes &
Cabernet Demi Glace

Captain Tony Fish & Chips * \$23

Tempura Battered Lake Erie Walleye, Napa Cabbage Slaw &
Homemade Tartar Sauce

Lasagna Bolognese \$22

Layered Lasagna in Bechamel Sauce, Plum Tomatoes &
Rosemary

Ghost Light Gnocchi \$25

Breaded Chicken, Sweet Corn, Shallots & Parmesan Cheese

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness *

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Cocktails

Crowned Jewel Mule	\$14
<i>Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice</i>	
Margarita	\$14
<i>Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup</i>	
Espresso Martini	\$14
<i>Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer</i>	
Knob Creek Rye Old Fashioned	\$14
<i>Knob Creek Rye, housemade simple syrup, orange bitters</i>	
Crowne Rose Manhattan	\$14
<i>Four Roses bourbon, M&R sweet vermouth, Angostura bitters</i>	
Bee's Knees	\$14
<i>Hendrick's gin, honey, fresh lemon juice</i>	
Bloody Maria	\$14
<i>Corazón Blanco tequila, housemade Bloody Mary mix</i>	
Storm's Brewing	\$14
<i>Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer</i>	

Zero Proof

Garden & Ginger	\$8
<i>Seedlip Garden 108, Fever-Tree ginger ale, rosemary</i>	
Cranberry Refresher	\$8
<i>Cranberry juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale</i>	
Mint & Honey Mule	\$8
<i>Sweet honey, muddled fresh mint, Fever-Tree ginger beer</i>	

Beers

Draft




Bud Light	\$6
Great Lakes Seasonal	\$8
Fat Tire	\$8
Modelo Especial	\$8

Bottled / Packaged

Bud Light	\$5
Miller Lite	\$5
Heineken	\$6
Corona Extra	\$6
Dogfish Head 60 Minute IPA	\$6
Lagunitas Little Sumpin' Sumpin'	\$6
Michelob Ultra	\$5
Budweiser	\$5
Labatt Blue	\$5
Labatt Blue Light	\$5
Stella Artois	\$6
Guinness	\$7
Blue Moon Belgian White	\$6
Heineken 0.0	\$5
Angry Orchard Hard Cider	\$5
White Claw Hard Seltzer	\$6

Wines



Whites

Trimbach Classic Riesling   	<i>Glass / Bottle</i> \$13 \$50
<i>Alsace, France</i>	
<i>Stone fruit aromas, light acidity, refreshing mineral notes</i>	


Clean Slate Riesling	\$9 \$34
<i>Mosel, Germany</i>	
<i>Tangy, lively and alanced with notes of lime, peach, and minerals</i>	

Masi Masianco Pinot Grigio, Friuli D.O.C. 	\$9 \$34
<i>Venezia, Italy</i>	
<i>Refreshing with subtle hints of sweetness and flowers, plus ripe apples</i>	

Castello Banfi, San Angelo Pinot Grigio	\$8 \$30
<i>Tuscany, Italy</i>	
<i>Pale straw yellow color. The scents of pear, peach and citrus fruits meet to create an intense, floral and fruity fragrance.</i>	

Emmolo Sauvignon Blanc  	\$9 \$34
<i>Napa & Solano, California</i>	
<i>Subtle notes of nectarine, ripe honeydew, tangerine and a hint of guava</i>	


Kim Crawford Sauvignon Blanc	\$12 \$46
<i>Marlborough, New Zealand</i>	
<i>Light bodied with vibrant, zesty acidity</i>	


One Hope Chardonnay 	\$8 \$30
<i>California</i>	
<i>Aromas of fresh apple and pear, nutmeg, cloves, and vanilla bean</i>	

Sea Sun Chardonnay by Wagner	\$8 \$30
<i>California</i>	
<i>Round and creamy with flavors of lemon, cinnamon and oak</i>	

Josh Cellars Chardonnay 	\$9 \$34
<i>California</i>	
<i>Bright citrus and honey, with a touch of oak character, and hints of peach</i>	

Bubbles & Rosés

La Marca Prosecco 	<i>Glass / Bottle</i> \$8 \$30
<i>Prosecco, Italy</i>	
<i>Aromas of green apple, white peach, honeysuckle and pleasing minerality</i>	

Piper Sonoma Brut Rosé 	\$12 \$42
<i>Sonoma County, California</i>	
<i>Crisp with aromas of fresh cranberry, red fruit, tangerine and guava</i>	



Cote des Roses Rosé	\$12 \$42
<i>Languedoc, France</i>	
<i>Aromas of summer fruits, cassis and redcurrant floral notes of rose along with hints of grapefruit</i>	


Reds

Meiomi Pinot Noir	<i>Glass / Bottle</i> \$10 \$35
<i>California</i>	
<i>Aromas of tobacco, dark fruits and berries complemented by notes of cedar</i>	


ERATH Resplendent Pinot Noir	\$11 \$42
<i>Willamette Valley, Oregon</i>	
<i>Juicy palate packed with fresh raspberry, huckleberry, blackberry and spice</i>	

Murphy-Goode Red Blend	\$8 \$30
<i>California</i>	
<i>Dark fruit, black pepper, and a touch of vanilla with a smooth finish</i>	

Banfi Centine Toscana IGT Red Blend   	\$8 \$30
<i>Tuscany, Italy</i>	
<i>Intense and fragrant, with dark fruit and floral nuances and hints of spice</i>	

Decoy by Duckhorn Merlot  	\$17 \$55
<i>California</i>	
<i>Luxurious and rustic with juicy layers of black cherry, raspberry, and plum</i>	

30 Degrees Cabernet Sauvignon  	\$8 \$30
<i>Paso Robles, California</i>	
<i>Dry, full bodied with ripe black cherry leading black currant and red berries</i>	

Josh Cellars Cabernet Sauvignon 	\$10 \$38
<i>California</i>	
<i>Aromas of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.</i>	

Triventio Reserve Malbec	\$8 \$30
<i>Argentina</i>	
<i>Ripe plums, raspberries, and notes of vanilla with sweet tannins</i>	



Sustainable



Organic



Female Winemaker



Highly Rated (90+ Points)