

Taste of Mentor Winner - Best Entree & Best Overall Presentation

## STARTERS

### CHICKEN WINGS (5 OR 10) 9/16

House Hot, Garlic Parm, Hot Garlic Parm, Sweet BBQ, Carolina Mustard, Lemon Pepper Dry Rub, or Cajun Dry Rub.

### PORK BELLY POTATO SKINS 14

House-smoked pork belly with melted shredded cheddar, scallions, and sour cream.

### ONION RINGS (12) 10

Hand-breaded, fried golden brown and served with house hot smoky ranch.

### TOGARASHI FRIES 7

Beer-battered sidewinder fries drizzled with a spicy aioli, and dusted with Japanese togarashi seasoning.

### BACON CHEESE FRIES 8

A delicious indulgence featuring crispy sidewinder fries smothered in melted cheese and topped with thick cut bacon.

### CHIPS AND SALSA 6

Crispy tortilla chips served with our house-made salsa with tomatoes, onions, and cilantro.

### BAVARIAN PRETZELS 12

Golden brown served with a stone ground mustard and Fat Tire Ale beer cheese.

### SHRIMP AVOCADO MOUSSE 14

Toasted ciabatta bread with zesty avocado mousse, smoky ranch drizzle, and topped with Blackened Shrimp.

## SALADS

### HOUSE SALAD 9

Fresh spring mix with cucumbers, tomatoes, red onion, shredded cheddar, and toasted croutons. Choice of house ranch, Italian, balsamic, or blue cheese dressing.

### CAESAR SALAD 10

Crisp romaine tossed in caesar with parmesan cheese, and toasted croutons.

Add chicken (\$5), shrimp (\$6), salmon (\$6), and hanger steak (\$9) to any salad.

## HOT OF THE GRILL HANDHELDS

Served on toasted challah buns with a side of beer-battered sidewinder fries

### CLASSIC 14

8 oz Angus burger with lettuce, red onion, and tomato with your choice of cheddar, pepper jack, or Swiss (Add bacon +2).

### SPICY 16

8 oz Angus burger with thick cut bacon, fresh jalapeños, pepper jack cheese, and a spicy aioli.

### BLACK N BLUE 16

8 oz Angus burger blackened with blue cheese and complimented with onion jam that brings a hint of sweetness and depth.

### TRIPLE B 16

8 oz Angus burger with thick cut bacon, bourbon glaze, and onion straws. Served with choice of cheddar, pepper jack, or swiss.

## TACOS

2 tacos per order with chips and salsa

### PORK BELLY 15

House-smoked pork belly, spicy aioli, vinegar coleslaw and pico de gallo.

### SOUTHWEST CHICKEN 13

Grilled chicken paired with a black bean corn salsa, and topped with cheddar and house made hot smoky ranch.

### HANGER STEAK 17

Hanger steak with mixed greens topped with Argentinean chimichurri, caramelized red onion and feta.

### BLACKENED FISH 14

Blackened and Broiled hake topped with citrus slaw, and drizzled with a cilantro lime crema

## FLATBREADS

### HANGER STEAK 19

Chimichurri sauce, hanger steak, grilled onion, parsley and feta cheese.

### CHICKEN BACON RANCH 16

Ranch dressing, grilled chicken, bacon, mozzarella, and provolone.

### CHICKEN ALFREDO 17

Alfredo sauce, mozzarella, provolone, grilled chicken, and parsley.

### CLASSIC PEPPERONI 14

Pizza sauce, pepperoni, mozzarella, and provolone cheese.

### BLACKENED SHRIMP 18

Blackened shrimp, Pico de Gallo, feta cheese, and cilantro lime crema.

Please notify your server of any allergies. Consuming undercooked meats or eggs may increase your risk of foodborne illness.  
All parties of six or more will have an 20% gratuity added to all checks.

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ENTREES		TASTE OF CLEVELAND	
Served with a side salad, choice of a side, and garlic bread			
RIBEYE	35	PIEROGIES	14
A 14-ounce ribeye with rich marbling and robust flavor char grilled creating a savory sear while maintaining a juicy and tender interior. (Add chimichurri +1).		Savory and indulgent pockets of dough stuffed with creamy mashed potatoes and cheese with grilled onions and beef polish sausage. Served with a dollop of sour cream.	
NEW YORK STRIP	27	POLISH BOY	10
A 10-ounce New York strip with a perfect balance of marbling and leanness char-grilled creating a savory sear with a juicy and tender interior. (Add chimichurri +1)		A Cleveland culinary icon. At its heart is a perfectly grilled Polish sausage on a sausage roll, smothered with sweet BBQ sauce, a layer of golden crispy natural cut fries, and crowned with house-made coleslaw.	
HANGER	22/29	Pair the Taste of Cleveland with Local Favorites	
Also known as the “butcher's steak” your choice of 6 or 12-ounce rich, beefy steak with a juicy and tender interior. (Add chimichurri +1) Recommended medium rare to medium.		GREAT LAKES DORTMUNDER ON DRAFT	
CEDAR PLANK SALMON	22	A well-balanced lager that pays homage to the Dortmund-style with a medium body and a smooth, dry finish this beer offers a flavorful taste. A hometown hero that symbolizes Cleveland’s brewing heritage.	
Salmon expertly cooked atop a cedar plank and smothered in a citrus, soy sauce, ginger glaze.		LOCAL SPIRIT COCKTAIL	
SHRIMP SKEWERS	21	Try a cocktail with our local Lake Erie Distillery bourbon, or Western Reserve Distillery reposado or blanco tequila.	
3 sets of 5 succulent shrimp skewers pan-fried in garlic butter imparting a delectable sear, seasoned with your choice of palatable cajun or blackened seasoning.		DESSERTS	
BOURSIN CHICKEN	18	Make it a la mode for 2.5	
Tender chicken breast, seared to perfection, and lovingly coated in a luscious garlic and herb Boursin cheese sauce, creating a rich and flavorful coating that enhances the natural juiciness of the chicken.		BELGIAN CHOCOLATE MOUSSE	10
		A layer of sponge cake, add smooth and delicious Belgian chocolate mousse, and finish with chocolate shavings.	
FETTUCCHINE ALFREDO	16	NEW YORK CHEESECAKE	8.5
Comforting and indulging, fettuccine noodles are bathed in rich and buttery house-made alfredo sauce, and topped with fresh parsley and grated parmesan. (Side excluded)		A traditional New York-style cheesecake with vanilla and baked in a graham cracker crust. (Make it strawberry +1.5)	
Add chicken (+5), shrimp (+6), salmon (+6), and hanger steak (+9).		LIMONCELLO MASCARPONE	10
		A rich combination of Sicilian lemon-infused sponge cake and Italian mascarpone topped with European white chocolate curls.	
		TIRAMISU	8.5
		A custom espresso mixture, layered with ethereal mascarpone and finished with a generous dusting of premium cocoa powder.	
		MILKSHAKES WITH WHIPPED CREAM	6
		Vanilla, Chocolate, or Strawberry	
		VANILLA ICE CREAM	4
		Two scoops of vanilla ice cream with a choice of chocolate, peanut butter, strawberry, or caramel sauce.	
SIDES		KIDS MENU	
BEER BATTERED SIDEWINDER FRIES	4	THREE CHICKEN TENDERS AND FRIES	8
HAND BREADED ONION RINGS	5.5	SPAGHETTI	7
RICE PILAF	4	CHEESEBURGER WITH FRIES	8
HERB ROASTED POTATOES	4	CHEESE OR PEPPERONI FLATBREAD	8
BAKED POTATO (Make it loaded for +2)	4		
GRILLED ASPARGUS	4		
CREAMY COLESLAW	4		
BLUE CHEESE COLESLAW	4		
VINEGAR COLESLAW	4		
SIDE SALAD	6		

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