

LUNCH MENU

available daily 11AM - 3PM

SMALL PLATES

Butternut Squash Soup GF V 6/9
pepita chili crunch

Soup of the Day 6/9

Crispy Calamari & Shrimp 17
Fresno chile, sweet potato, yuzu chile mayo

Roasted Beets GF VEG 15
watercress, Manchego cheese, pistachio, strawberry vinaigrette

Local Lettuces V DF GF 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

Quinoa Salad GF VEG 15
chickpea, carrot, marinated olive, raisin, parsley, feta, honey lemon dressing

PROTEIN ADD-ONS

Grilled Chicken Breast GF DF	10
Grilled Salmon GF DF	14
Garlic & Herbs Sautéed Shrimp	15
CAB 5oz Strip Steak GF DF	17

TABLE 45

SANDWICHES

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

Table 45 Burger 20
iceberg, tomato, shaved onion, 45 steak sauce, ballpark mustard aioli, ranch fries
ADD-ONS: avocado 2.5, fried egg 2.5, bacon 2.5

Prime Rib DF 19
shaved prime rib, beef "paté", cucumber, pickled vegetables, ginger soy jus

Blackened Lake Erie Perch Po'Boy 18
purple cabbage slaw, house spicy pickles, lemon aioli

Tahini Chicken Salad Wrap DF 17
Moroccan spices, hummus, lettuce, tomato

ENTRÉES

Faroe Islands Salmon 31
harissa, kabocha squash puree, broccolini, caramelized yogurt

Roasted Chicken Breast 27
fingerling potato, spinach, tarragon soubise

Tagliatelle VEG 22
summer squash, grape tomato, lemon, basil

Bistro Steak GF 39
10oz, fingerling potato, arugula salad, red wine cream, pickled mustard seed

À LA CARTE SIDES

Whipped Potatoes VEG GF	9
Sautéed Mushrooms VEG GF	9
Charred Baby Carrots V GF DF	9
Fried Confit Fingerlings GF DF	9
Grilled Asparagus V GF DF	9

DINNER MENU

available daily 4 - 11PM

APPETIZERS

Hummus 13
house made, naan bread, carrot and bell pepper sticks

King Crab Tostada 18
green curry, papaya salad, chili crunch

Roasted Lamb Chops GF 20
beet puree, cucumber mint relish

Great Lakes Walleye "Bacalao" DF 18
salted fish cake, pickled fennel salad, romesco

Spicy Tuna Crispy Rice 19
scallion, togarashi, spicy mayo

Crispy Calamari & Shrimp 19
sweet potato, fresno chile, yuzu chile mayo

Seared Scallops GF 21
brussels sprout, pomegranate, vanilla orange sauce

SOUPS & SALADS

Butternut Squash Soup GF V 6/9
pepita chili crunch

Soup of the Day 6/9

Roasted Beets GF VEG 15
watercress, manchego, pistachio, citrus vinaigrette

Local Lettuces GF 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

PROTEIN ADD-ONS

Grilled Chicken Breast GF DF	10
Grilled Salmon GF DF	14
Garlic & Herbs Sautéed Shrimp	15
CAB 5oz Strip Steak GF DF	17

ENTRÉES

Stuffed 1/2 Chicken GF 29
fingerling potato, mushroom, spinach, tarragon soubise

Seared Duck Breast GF 35
coconut rice, pumpkin seed nage

Shrimp Carbonara 30
linguine, pancetta, parmesan, fresh herbs, cured egg

Faroe Islands Salmon 33
harissa, kabocha squash puree, broccolini, caramelized yogurt

Seared Striped Bass DF 34
togarashi rice cake, charred bok choy, ginger scallion oil

Pacific Halibut GF 37
red curry coconut rice, lobster butter, green papaya

Veal Ossobuco 46
chevre polenta, mushroom conserva, hazelnut gremolata

Ohio Proud Filet Mignon GF 62
potato gratin, haricots verts, veal glaze, marrow butter

Grilled NY Strip Steak GF 49
patatas bravas, salsa criolla, salsa Verde

Bone-In Pork Chop GF 34
roasted root vegetables, pickled vegetable slaw, nuoc cham glaze

Stuffed Acorn Squash V 27
farro, squash puree, cranberry, crispy mushroom, herb salad

À LA CARTE SIDES

Whipped Potatoes VEG GF	9
Sautéed Mushrooms VEG GF	9
Charred Baby Carrots V GF DF	9
Fried Confit Fingerlings GF DF	9
Grilled Asparagus V GF DF	9

SUSHI MENU

available Tuesday - Saturday 4 - 9PM

CRUDO

Tuna Poke* 15
sweet potato puree, coconut green curry, candied ginger, shallots, cilantro, roasted pepitas
ADD-ON: rice 3

Spicy Squid Salad 13
aji panko, ginger, lime, mushroom, bamboo shoot, sesame

Wakame & Cucumber Salad 11
sesame, citrus ponzu

SASHIMI

A La Carte - Three Pieces Per Order

- Hamachi*
- Sake* (Atlantic salmon)
- Ahi*
- Shiro Maguro* (white tuna)
- Unagi (eel)
- Ebi* (shrimp)
- Fish of the moment*

NIGIRI

10
A La Carte - Two Pieces Per Order

- Hamachi*
- Sake* (Atlantic salmon)
- Ahi*
- Shiro Maguro* (white tuna)
- Unagi (eel)
- Ebi* (shrimp)
- Fish of the moment*

HOSOMAKI

(8pcs)
TEMAKI (1 Hand Roll) 10

A 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)
- Unagi & Shiso (eel)

URAMAKI

A La Carte - Eight Pieces Per Order

Table 45 27
spicy shrimp-surmi salad, torched octopus & scallop, shaved celery, lime, romesco sauce

InterContinental Cleveland's 20th Anniversary 22
lobster, mango, cucumber, avocado wasabi mousse, garlic chips, unagi sauce

Caterpillar* 18
Unagi, apple, cucumber, avocado, shiso, tobiko

Togarashi Ahi* 17
minced spicy ahi, spiced pickled daikon, tempura, spicy mayo, cilantro

Santa Monica* 14
citrus kani salad, cucumber, avocado, tobiko, chive

Herb & Vegetable 12
leafy greens, shiso, cucumber, cilantro, spiced pickled carrot, basil

#TBL45SUSHI #TBL45 #T45SUSHI

Enjoy a 20% Caregiver Discount with your CCF badge Friday & Saturday

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)
- V (Vegan)
- DF (Dairy Free)
- 🌶️ (Spicy)