

# Dinner Menu

## CHEF'S FEATURE MENU

**PLEASE INQUIRE WITH YOUR SERVER REGARDING OUR WEEKLY 3 COURSE SEASONAL CREATIONS OF STARTER, ENTRÉE AND DESSERT WITH RECOMMENDED WINE PAIRINGS AND LOCAL INFLUENCE**

### APPETIZERS

SOUP DU JOUR	CUP	\$3.75
	BOWL	\$5.00
FIVE-ONION SOUP		\$5.50
BISON CHILI		\$6.50
Middlefield Cheddar Cheese, Scallions and Sour Cream		
OHIO QUESO FUNDIDO		\$7.00
Middlefield Cheddar, Great Lakes Dortmund Gold, Local Chorizo with Grilled Bread		
CHEF'S "OLD SCHOOL" FRIES AND GRAVY		\$6.50
With Fresh Cheese Curd		
CHILLED GULF SHRIMP COCKTAIL		\$12.00
Horseradish Cocktail Sauce		
FRIED CALAMARI		\$10.00
Tossed in Rice Flour and Sesame, Sweet Thai Chili Sauce		
STEAK & EGG		\$10.00
Fresh Chopped Steak Tartare, Sunny Side Up Quail Egg and Strong Dijon Mustard		

### SALADS

GRILLED QUAIL & SALAD		\$12.00
Grilled, Marinated Quail, Smoked Bacon, Artisan Greens, Local Apples and Honey-Jack Daniels Pomegranate Glaze		
VODKA SALMON & SALAD		\$12.00
In House Cured Salmon Infused with Locally Made Seven Brothers Vodka and Beets, Artisan Greens, Pickled Cucumber, Horseradish Dressing		
CK'S MIXED GREENS SALAD		\$5/\$8
Mixed Greens, Apple-Raisin Chutney, Spiced Pecans with Buttermilk Blue Cheese and Maple Balsamic Vinaigrette		
CAESAR SALAD		\$4.5/\$7
BABY ICEBERG SALAD		\$7.50
Baby Iceberg with Roasted Tomatoes, Bacon, Red Onion, Croutons and Bleu Cheese Dressing		

#### ADD TO ANY SALAD:

GRILLED CHICKEN	ADD	\$4.50
GRILLED SALMON	ADD	\$7.00
GRILLED BEEF TENDERLOIN	ADD	\$6.00
GRILLED SHRIMP	ADD	\$5.50

### SIDE DISHES

CK'S MASHED POTATOES		\$7.00
Middlefield Cheddar Cheese and Chorizo		
BAKED POTATO with Dortmund Cheddar Sauce		\$6.00
GRILLED ASPARAGUS		\$6.50
CARAMELIZED BRUSSEL SPROUTS		\$6.50
With Bacon and Shallots		
SAUTEED MUSHROOMS		\$6.00
LOCAL SPAGHETTI SQUASH with Truffle-Sage Butter		\$6.00
BEER BATTERED ONION RINGS		\$5.50

### STEAKS

*Steak Entrees Served with Mashed Potatoes and Vegetable Du Jour. Additions: Melted Blue Cheese \$2, Au Poivre Style \$1, Truffle Demi \$2, House-made Steak Sauce Available Upon Request.*

CENTER CUT FILET MIGNON	6 OZ.	\$26.00
	9 OZ.	\$31.00
NEW YORK STRIP	12OZ.	\$30.00
AGED SIRLOIN	10OZ.	\$26.00
BONE-IN RIB EYE	16OZ.	\$33.00
"CK'S SIGNATURE"		\$29.00
BACON WRAPPED GORGONZOLA TENDERLOINS		

### HOUSE SPECIALTIES

All Entrees Served with Choice of House Salad or Cup of Soup

HERB ROASTED SUPREME CHICKEN BREAST		\$21.00
Black Garlic Sauce, Braised Kale and Sweet Potato Pavé		
SOUTHWEST CEDAR PLANKED SALMON		\$22.00
Chimichuri Glaze, Roasted Wild Mushroom Salsa, Mashed Potatoes and Vegetable Du Jour		
FIVE MILE PORK CHOP		\$25.00
<i>New Creations Farm</i> Pork Raised 5 Miles Away, Panko Pan Fried, Tonkatsu Sauce, Wasabi Mashed Potatoes and Vegetable Du Jour		
CURRY BRAISED LAMB SHANK		\$26.00
Green Apple Raita, Root Vegetables and Tri-Color Israeli Couscous		
PRETZEL CRUSTED WALLEYE		\$25.00
Dijon-Beer Blanc Sauce, Mashed Potatoes and Vegetable Du Jour		
LOBSTER LANGOUSTINE & SHRIMP FETTUCCINE		\$25.00
Black Pepper Fettuccine Tossed with Artichokes, Sweet Corn, Basil and three Cheese Tomato Alfredo		
OHIO CITY GNOCCHI		\$19.00
Local Italian Sausage, Roasted Red Peppers, Fennel And Arugula Pesto		

### Please Ask Your Server For Our Dessert Offerings

Consuming raw or undercooked meats may increase your risk of food borne illness, especially if you have certain medical conditions. All items are cooked to order. 11/11

*18% Service Charge Added to Parties of (6) or More*