

# DINNER

HOURS 6:00 PM - 10:00 PM MON-SUN

## FIRST COURSE

GORGONZOLA AND PEAR CICCHETTI 9.00  
Ohio honey, walnuts, pear, soft roll

LOBSTER AND CRAB PILLOWS 13.00  
Roasted peppers, garlic, scallions, spiced tomato and herb puree

ARUGULA FLATBREAD 9.00  
Lemon olive oil, prosciutto, caramelized shallots, balsamic reduction

SOUP OF THE DAY 7.00  
Creative use of local ingredients, seasonally fresh, balanced in flavor

## SECOND COURSE

MEDITERRANEAN SALAD 10.00  
Cucumber, sweet peppers, vine tomatoes, sweet onion and kalamata olives,  
feta basil vinaigrette

SIGNATURE CAESAR SALAD 10.00  
Crisp romaine lettuce, traditional dressing, fresh parmesan, white anchovy,  
warm garlic crouton

To Order, Please Touch 54

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$3.00, and a Service Charge of 20%. The Service Charge Includes Gratuity.

Please notify your server if you have an allergies or require any special food preparation. Raw and undercooked food may be hazardous to your health.

**ASPARAGUS AND ROASTED TOMATO SALAD** 10.00  
Fresh mozzarella, eggplant, black pepper, lemon olive oil, lavosh

**ARUGULA AND PEAR SALAD** 11.00  
Lemon grape seed vinaigrette, shaved reggiano, citrus zest

## **ENTREES**

**BEEF TENDERLOIN OSCAR** 26.00  
Twin beef tenderloin steaks covered with jumbo lump crab served with whipped potatoes, grilled asparagus spears and béarnaise

**GRILLED FLANK STEAK** 21.00  
Butternut squash and crimini mushroom hash, green asparagus

**PENNE PROVENCAL** 16.00  
Tomato concassé, wine marinated olives, sweet garlic, onion, eggplant, capers and mushrooms tossed in an herbed white wine sauce

**OHIO HONEY GLAZED PORK** 21.00  
Tenderloin medallions, sweet potato cottage fries and spaghetti squash

**CHICKEN CACCIATORI** 19.00  
Local organic chicken breast, red and yellow tomato, portobello, salami, jus

**WILD SALMON CAPONATA** 22.00  
Sweet and sour braised vegetables

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PAN SEARED WALLEYE

21.00

Dried morello cherry and citrus salsa, braised endive and wilted greens

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