# MÉLANGE

a modern mix of the finest food

# STARTERS

# KOREAN CORN DOGS 10

Kobe beef frank, imported Korean corn dog batter, honey mustard & gochujang ketchup drizzle

# ZESTY CALAMARI GF 14

Point Judith calamari, bell peppers, sweet chili sauce, smokey lime aioli (available sautéed)

# MEATBALL NAPOLI 12

Veal, beef, pork blend, mozzerella, marinara, basil, grilled crostini

## SHRIMP COCKTAIL GF 14

Raw horseradish, cocktail sauce, lemon 5 Shrimp

# HOUSE CHIPS 13

Crispy chips, chipotle chicken, pickled red onion, parmesan, smokey lime aioli

Crispy chips, caramelized onions & mushrooms, aged provolone, shaved prime rib

# SOUPS

# SOUP OF THE DAY 9

Chefs soup of the day

# FRENCH ONION 9

Sweet onions, bone broth, Ohio swiss & provolone, crouton

\*EATING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS GF = GLUTEN FREE

# SALADS

# WARM BACON SPINACH 12

Baby spinach, candied pecans, hot maple bacon vinaigrette, candied bacon, egg, crispy onion, feta cheese

# ARTISAN CAESAR 10

Baby romaine, roasted tomato, garlic croutons, classic caesar dressing, shaved parmigiano, white anchovy

# BABY WEDGE 10

Baby iceberg, bacon, egg, bleu cheese crumbles, crispy shallots, cherry baby tomato, House white French

# HOUSE SALAD 9

Mixed green, julienned vegetables, pickled red onions, feta crumbles, croutons

# DRESSINGS

Yellow Tomato Vinaigrette - White French -Bleu Cheese - Ranch - Caesar - Hot Maple Bacon - Rasberry Vinaigrette

# SALAD COMPLIMENTS

PRIME SIRLOIN STEAK 12

CHICKEN 6

THREE GRILLED SHRIMP 9

**SALMON 12** 

# SCALLOPS/LOBSTER/CRAB MP

Compliments can only be added to salads and not purchased separatly.

CASH PRICES SHOWN
CASH DISCOUNT = NO 3% CC FEE
\$10 FOR PLATES SPLIT IN KITCHEN
PARTIES OF 6 OR MORE 20% AUTO GRATUITY &
NO SPLIT CHECKS

# PRIME RIB 38

12oz slow roasted rotisserie style prime rib Friday/Saturday limited availability

## PRIME FILET MIGNON 64

Center Cut 8 oz. Prime Filet, dry aged 21 days

# PRIME SIRLOIN 29

10 oz. prime sirloin dry aged 45 days

# PRIME NY STRIP 57

14oz USDA Prime Strip dry aged 30-days

# SMOKED PORK TENDERLOIN 25

Coffee crust, aged cheddar grits, tomato bacon jam, guajillo chilis, maple bourbon glaze (side not included)

Serving Only

**USDA** 

**PRIME** 

# **GRILL COMPLIMENTS**

SAUTÉED MUSHROOM 6 SAUTÉED ONIONS 6 THREE GRILLED SHRIMP 9 GARLIC AND HERB COMPOUND BUTTER 5 **BLEU CHEESE FONDUE 6** 

OSCAR STYLE 22

# HANDHELDS

SCALLOPS/LOBSTER/CRAB MP

#### BURGER 15

Custom blend burger, lettuce, pickle, onion, tomato, cheese, brioche bun, house chips (sub fries 2) (add bacon 2)

# CHICKEN 14

Zesty marinated grilled chicken, bacon, crispy onion, tomato, lettuce, chipotle aioli, toasted brioche bun, house chips

## FRENCH DIP 17

Slow roasted prime rib, creamy horseradish, auju, house chips

### SIDES 8

WILD MUSHROOM RISOTTO - GF SMOKED GOUDA RISOTTO - GF WHIPPED POTATO - GF FRIES ADD TRUFFLE +1 SEASONAL VEGETABLE - GF BAKED POTATO - GF LOADED +2

# PASTA

# SEAFOOD BUCATINI 34

Scallops, shrimp, king crab, blistered tomatoes, fresh herb wine butter, charred lemon

## **BUCATINI NAPOLETANA 19**

House red sauce, handmade meatballs, basil

## CHICKEN PARMESAN 23

Fresh Bucatini, pomodoro sauce, hand breaded chicken, mozzarella, basil

# RISOTTO 18

Choice of mushroom or smoked gouda risotto, confit trumpet mushroom. Add: Chicken 6 Shrimp 9 Steak 12

# CHEESY BACON GNOCCHI 19

Handmade potato gnocchi, applewood smoke bacon, lion mane & oyster mushroom, spinach

# SEAFOOD

# SEARED SCALLOPS MP

Fresh Cape Cod scallops, white wine, garlic, onion, butter, prosciutto, spinach

## **AUKRA SALMON 34**

Smoked gouda risotto, house romesco sauce, grilled lemon (side not included) Blackened +2

# WALLEYE 27

Petite house salad, choice of side included

Lake Erie Filets, pan fried, remoulade, grilled lemon

# LOBSTER TAIL MP

Twin 7oz Cold water tails, drawn butter, grilled lemon

# KING CRAB LEGS MP

1.5lb king crab, drawn butter, grilled lemon

One complimentary bread service per table with order of grill or seafood entree, additional bread service \$5

> Kitchen Celebration \$10 A drink for the kitchen staff