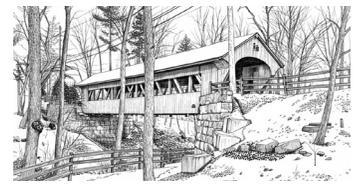




GUNSELMAN'S STEAKHOUSE & BAR

LICENSED STEAKHOUSE FOR CERTIFIED ANGUS BEEF



APPETIZERS

- SHRIMP COCKTAIL** 17
Jumbo Gulf Shrimp served with house made cocktail sauce.
- MARYLAND HOT CRAB DIP** 26
Chesapeake Bay Blue Crab dip comes with mini naan bread.
- CHARCUTERIE BOARD** 21
Chef's selection of cured meat, cheese, accoutrements and mini naan bread.
- CALAMARI** 16
Breaded and fried with banana peppers, tossed in lemon, served with house made marinara.
- BEEF CARPACCIO** 23
Chilled, razor-thin slices of CAB beef tenderloin, finished with salt-cured capers, shaved Parmesan, and a vibrant lemon Dijon vinaigrette.
- BURRATA PLATE** 19
Creamy burrata with artichoke, roasted red pepper and olive oil. Served with prosciutto or pastrami smoked salmon
- IBERICO PORK BELLY & DEVEILED EGGS** 18
Maple bourbon BBQ pork belly served on a Belgian waffle with house made deviled eggs.

SOUPS & SALADS

- LOBSTER BISQUE** 17
Maine claw and knuckle meat creamy bisque.
- FRENCH ONION SOUP** 12
Carmalized onions, sherry, beef broth, melted provolone cheese and toasted croutons.
- HORIATIKI** (Traditional Greek Village Salad) 12
Tomatoes, crisp English cucumbers, red onion, red and yellow peppers and Kalamata olives. Topped with feta cheese, wild mountain oregano, tossed in Greek dressing.
- CAESAR** (Half or Full) 6/10
Romaine, parmesan, croutons and Caesar dressing.
- THE HOUSE** (Half or Full) 6/10
Mixed greens, cucumber, cherry tomato, shredded carrots and Derby dressing.
- ADD GRILLED CHICKEN** (to any salad) 10
- ADD GRILLED SALMON** (to any salad) 12

DRESSINGS: RANCH, BLEU CHEESE, DERBY, BALSAMIC VINAGRETTE, CAESAR, ITALIAN, OIL & VINEGAR

SIDES

- BAKED POTATO** 6
Butter & Sour Cream
- SWEET POTATO** 6
Served with maple brown sugar butter
- GARLIC MASHED** 6
House made redskin mashed potatoes
- BRUSSEL SPROUTS** 6
Sautéed with Ohio maple syrup & bacon
- CHEF'S VEGETABLES** 6
Ask your server for today's selection
- TWO PIEROGI LADY PIEROGI** 6
Pierogi & cheese with sautéed onion
- RISOTTO** 10
Creamy, rich, and perfectly cooked
- GREEN BEANS** 6
Brown butter with shaved parmesan

PRIME CAB STEAKS CHOOSE TWO SIDES

- PRIME 8oz FILET MIGNON** 67
Prime Certified Angus Beef center cut tenderloin.
- PRIME 14oz STRIP STEAK** 65
Prime Certified Angus Beef strip.
- PRIME 16oz RIBEYE** 70
Prime Certified Angus Beef ribeye.
To the true beef aficionado, only the very best delivers an experience that satisfies their exclusive tastes. Certified Angus Beef® Prime is the very best of the best, meeting nine more standards than USDA Prime. It's exceptional Angus beef, to be enjoyed without reservation or compromise.



CERTIFIED ANGUS BEEF STEAKS CHOOSE TWO SIDES

- 8oz FILET MIGNON** 53
Certified Angus Beef center cut tenderloin.
- 12oz STRIP STEAK** 42
Certified Angus Beef strip.
- 14oz DELMONICO** 54
Certified Angus Beef Delmonico.
- 32oz BONE IN TOMAHAWK RIBEYE** 125
Certified Angus Beef ribeye.
Fewer than 3 in 10 Angus cattle qualify for Certified Angus Beef, a designation that guarantees exceptional flavor and tenderness based on ten strict quality standards, including marbling and maturity.



Surf & Turf Add Ons for any Steak

- 3 GRILLED SHRIMP** 9
- 8oz BROILED LOBSTER TAIL** MKT
- House made accoutrements
- HOLLANDAISE** 6
- SAUCE au RAIFORT** Creamy horseradish 6
- SAUTÉED MUSHROOMS & ONIONS** 9
- GARLIC HERBED BUTTER** 3
- OSCAR STYLE** 12
Lump crab, asparagus, Hollandaise
- CRUSTS & FINISHES** 3
Bleu cheese, peppercorns, blackened or Chimichurri *choose one*

ENTREES CHOOSE TWO SIDES

- BONE-IN PORK CHOP** 28
10oz frenched and grilled.
- CHICKEN MARSALA** 32
Tender, pan-seared chicken cutlets sautéed with a forest blend of wild mushrooms. Deglazed with a rich Marsala wine reduction and finished with a touch of cold European butter and fresh parsley.
- VEAL OSSO BUCO** CHOOSE ONE SIDE 43
Served over risotto with an herb merlot demi-glace.
- IRISH KEVIN'S CHICKEN PAPRIKASH** NO SIDES
Unique vegetables & sour cream sauce, smoked paprika, boneless chicken thighs.
- OVER SPAETZLE** 19
- WITH THREE PIEROGI LADY PIEROGI** 23

SEAFOOD CHOOSE TWO SIDES

- LOBSTER TAILS** MKT
Twin 8oz broiled cold water lobster tails.
- NORWEGIAN SALMON** 25
Grilled or blackened.
- LAKE ERIE YELLOW PERCH** 30
Wild-caught from the local waters of Lake Erie. Lightly breaded and deep fried, served coleslaw and tartar sauce.
- PAN-SEARED LAKE ERIE WALLEYE** 30
Wild-caught from the local waters of Lake Erie. We pan-sear the fillet to achieve a delicate, golden-brown crust while maintaining its signature flaky, sweet interior. Finished with a light lemon beurre blanc.

GUNSELMAN'S

STEAKHOUSE & BAR



Liquor List

COCKTAILS

STEAKHOUSE PAINKILLER	14
Bacardi Pineapple Rum + Smith & Cross Rum + Coconut Syrup + Lime Juice + Orange Juice + Pineapple Juice	
FASHIONABLY LATE	16
Woodford Reserve Bourbon + Cranberry/Port Reduction + Angostura Bitters	
CLEVELAND MANHATTAN	19
River Roots Founders Reserve Rye + Antica Carpano Vermouth + Angostura Bitters	
Try Our Barrel Aged Cleveland Manhattan	26
ELVIRA	15
Whistle Pig Bourbon + Watershed Nocino Walnut Liqueur + Dolin Sweet Vermouth + Angostura Bitters	
SMOKING GUNSY	13
Del Maguey Vida Mezcal + Solerno Blood Orange Liqueur + Lime Juice + Smoked Himalayan Sea Salt	
ROSE VESPER	15
Ketel One Grapefruit/Rose Botanical Vodka + Hendricks Gin + Lillet Rose + Elderflower Liqueur	
STINGER	13
Hennessy Cognac + White Crème de Menthe + Lavender Syrup	

DRAFT

GUINNESS DRAUGHT	7
Stout Guinness LTD. Ireland ABV: 4.2%	
DORTMUNDER	6
Export Lager Great Lakes Brewing CLE ABV: 5.8%	
BLUE MOON	6
Witbier Blue Moon Brewing Co. CO ABV: 5.4%	
LITE	4
Light Lager Miller Brewing Co. WI ABV: 4.17%	
GUNSELMAN'S IPA	6
American IPA Working Class Brewery CLE ABV: 7.5%	
GUNSELMAN'S KOLSCH	6
Kolsch Working Class Brewery CLE ABV: 5.3%	
SEASONAL GREAT LAKES	
Ask Your Server For Details	
ROTATING HANDLE	
Ask Your Server For Details	

MOCKTAIL

GINGER & BLUEBERRY MARY ANNE	9
Ginger Beer + Blueberry Syrup + Coconut + Lime Juice + Soda	
SMART TART	9
Lime + Simple Syrup + Grenadine + Grapefruit + Soda	
HEAVEN & HELL	10
Spicy Simple Syrup + Sage Simple Syrup + Iced Tea + Basil	
PELLEGRINO	8
FUJI ARTESIAN WATER	7

BEER

	<i>Bottles & Cans</i>
Great Lakes Brewing - Midwest IPA	6
Weihenstephaner Hefe-Weizen	6
Stella Artois Pale Lager	6
Sam Adams American Lite	6
Corona Extra	5
Corona Light	5
Peroni Pale Lager	5
Blake's Triple Jam Cider Strongbow Dry Cider	7
Suncruiser Hard Tea	7
High Noon Seltzer (3 Flavors)	7
White Claw (3 Flavors)	7
Hamburg Cider	6
Miller Lite	4
BUD Light	4
Budweiser	4
Michelob Ultra	4
Coor Light	4
Miller High Life	3
Atheltic IPA (NON-ALC)	5
Guinness NA (NON-ALC)	6

WHITE WINE

	<i>By The Glass</i>
Zeppelin, Riesling, Germany	12
Argento Pinot Grigio, Organic, Mendoza Region	9
Castlebrae, Sauvignon Blanc, New Zeland	13
Caymus, Conundrum White Blend, California	14
Chalk Hill, Chardonnay, California	12
Castello Del Poggio, Moscato, Italy	8
Stoller Rose Pinot Noir Rose, Willamette Valley	12
Rimat, Albarino, Catalonia, Spain	12
Protea, Chenin Blanc, South Africa	10
Valdo, Prosecco, Vento, Italy	10
Yalumba, Chardonnay, Australia	10

RED WINE

	<i>By The Glass</i>
Chemistry, Pinot Noir, Oregon	13
La Solitude Cotes Du Rhone Rhone Region, France	12
Heritage Reserve, Pinot Noir, California	9
Finca Las Divas Cabernet Franc, Argentina	12
Basquet Malbec: Tupungato Valley, Argentina	11
Franciscan Cabernet Sauvignon, California	12
Pessimist, Red Blend, Paso Robles, California	13
Robert Hall, Merlot, California	11
Terre Siciliane Syrah Shiraz Varital, Sicily, Italy	12
Grace II Volano Super Tuscan Blend, Italy	16
Cune, Rioja, Spain	11
Austin Hope, Cabernet Sauvignon, Paso Robles, CA	19