



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 18
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.

CARPACCIO 23
Shaved tenderloin, lemon wedge, pickled onion, goat cheese, lite drizzle of roasted garlic oil.

BURRATA PLATE 17
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.

WEDGE 12
Iceberg wedge, bacon, egg, tomato, red onion, bleu cheese crumbles, bleu cheese 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 10
ADD GRILLED SALMON 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 tenderlion.

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 tenderlion.

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

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 SALTIMBOCCA 32

Two sautéed chicken breasts wrapped in prosciutto and sage, topped with a white wine garlic pan sauce.

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

NORWEGIAN SALMON 25

Grilled or blackened.

LAKE ERIE YELLOW PERCH 30

Lake Erie Yellow Perch, coleslaw and tartar.

LOBSTER TAILS MKT

Twin 8oz broiled cold water lobster tails.

HERB CRUSTED HALIBUT 30

Seasoned Halibut topped with herb panko crust.



LIBATIONS

COCKTAILS

SAZERAC SOUR	14
Sazerac Rye + Galliano + Lemon Juice + Peach Basil Syrup + Malbec	
STEAKHOUSE PAINKILLER	14
Bacardi Pineapple + Smith & Cross Rum + Lime Juice + Pineapple Juice + Orange Juice + Coconut Syrup	
FASHIONABLY LATE	16
Woodford Reserve + Cranberry/Port Redux + Couple Dashes Angostura	
FLYING SOUTH	13
Grey Goose L’Poire + Peychaud’s Bitters + Spicy Lemon Yuzu + Top Soda	
CLEVELAND MANHATTAN	26
River Roots Founders Select Rye + Antica Carpano + Few Dashes Angostura	
THE ROOT OF IT ALL	13
Old Forester Bourbon + Lemon Juice + Carrot/Tarragon Redux + Maple Syrup + Smoked	
ELVIRA	15
WhistlePig Bourbon + Watershed Nocino + Dolin Sweet Vermouth + Few Dashes Angostura Bitters	
HOWARD HUGHES	14
Watershed Four Peel Gin + House Made Limoncello + Lavender Syrup + Luxardo + Egg White	

DRAFT

GUINNESS DRAUGHT	7
Stout Guinness LTD. Ireland ABV: 4.2%	
SEASONAL GREAT LAKES	
DORTMUNDER	6
Export Lager Great Lakes Brewing CLE ABV: 5.8%	
ROTATING HANDLE	
Ask Your Server For Details	
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%	

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 Hign Life	3
Atheltic IPA (NON-ALC)	5
Guinness NA (NON-ALC)	6

WHITE WINE

	<i>By The Glass</i>
Zeppelin, Riesling, Germany	12
Agento 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
Raimat, Albarino, Catalonia, Spain	12
Protea, Chenin Blanc, South Africa	10
Valdo, Prosecco, Vento, Italy	10
Yalumba, Chardonnay, Austrailia	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