



Appetizers

Beer Cheese and Pretzel Sticks vg \$13

Ohio Pickled Banana Peppers & Cheddar

X3 Hummus vg \$16

Weekly Hummus Trio

Pita Chips, Bruschetta Tomatoes, Olives & Pickled Red Onions

Bruschetta vg \$15

Tomato, Red Onion, Basil, Pomegranate Balsamic Reduction, Parmesan

Mussels Verde \$18

Tomato, Caper, Pearl Onions, Garlic, Butter, White Wine, Fine Herbs & Crostini

Amish-Cuterie \$20

Local Cured Meats, Cheese, Jams & Crostini

Crab Cake Bites g/f \$16

Blackened Beurre Blanc, Chefs' Slaw & Lemon Infused Olive Oil

Pan Handle Shrimp g/f \$22

Pepper Jack Queso, Garlic Seared Shrimp, Pancetta & Chipotle Aioli

Huli Huli Chicken Wings (wings g/f) \$14

Dry Spiced + Pineapple Candy + Sweet Sticky Sauce (sauce not g/f)

Bread and Dressing vg \$12

Warm Loaf of Stone Oven Asiago Bread with Ricks Dressing & Whipped Butter

Chefs' Kettle

Tomato Jalapeno Bisque vg

Sourdough Croutons

Cup \$6 Bowl \$8

French Onion Crock \$9

Caramelized Onion Trio, Brandy Flamed, Rich Beef Stock, Sourdough Croutons & Melted Gruyere

Salads

House \$10 g/f vg

Mixed Greens, Red Onion, Tomato, Blue Cheese, Sunflower Seeds & Poppyseed Dressing

Caesar \$10

Romaine, Croutons, Parmesan, Caesar Dressing, Lemon Zest & Parmesan Crumb

Wedge \$13 g/f

Iceberg, Blue Cheese, Ricks Dressing, Tomato, Red Onion, Hard Boiled Egg & Bacon

**Chopped and Tossed Wedge \$15*

Heartland \$13

Mixed Greens, Cheddar, Mozzarella, Tomato, Red Onion, Cucumber, Bacon Bits, Croutons & Ricks Dressing

Hot Girl Issues \$14 g/f vg

Candied Pecans, Stilton Apricot Cheese, Seasonal Berries, Mixed Greens & Mango Poppyseed Dressing

Add to Any Salad

**Grilled Chicken \$7 g/f - *Crispy Chicken \$7 g/f*

*Breaded Tofu \$5 g/f - *Pan Seared Salmon \$12 g/f*

On the Side

Horseradish & Dill Chefs' Slaw g/f \$4

French Fries g/f vg \$5

Rosemary Parmesan Fries g/f vg \$6

Chimichurri Fries g/f vg \$7

Vegetable du Jour g/f vg \$5

Garlic Mashed Red Potatoes g/f vg \$5

Cinnamon Roasted Sweet Potatoes g/f vg \$5

Handhelds

Includes French Fries

*g/f bun available upon request \$2

Cleveland Hot Chicken \$17

Challah Bun, Crispy Chicken, Cleveland Hot Sauce, Chefs’ Slaw & Ricks Dressing

CKs Pierogi Grilled Cheese \$16

Sourdough, Crispy Fried Pierogi, Pepper Jack & Cheddar Cheeses + Ricks Dressing on the Side for Dipping!

Fried Green Tomato BLT \$15

Sourdough, Bacon, Lettuce, Fried Green Tomato & Garlic Aioli

Sandbar Chicken \$17

Lemon – Thyme Brined Grilled Chicken with Monterey Jack Cheese, Roasted Red Peppers & Jalapeno Cilantro Ranch

Smashburgers – Ohio Local Beef

*American n’ Out Burger \$16

West Coast Traditional American Cheeseburger

*Randog Burger \$18

Bacon, Cheddar Cheeseburger with Garlic Aioli

*Q43 Burger \$23

Topped with Smoked Brisket, D’richest BBQ Sauce & Cheddar

*Beach Bum Burger \$15

A Burger on a Bun. Want cheese? Ask for American n’ Out

Desserts

Banana Fosters \$9

Buckeye Pie \$8

Brownie Sundae \$9

Vanilla Bean Ice Cream, Candied Pecans, Caramel, Chocolate & Whipped Cream

CK Selections

Entrees Include Choice of One Side

Add House or Ceasar Side Salad \$8

Chicken Pacifica g/f \$24

Lemon Thyme Brined Chicken Breast, Pico Pacifica, Melted Monterey Jack and Jalapeno Cilantro Ranch

*Paso Pork \$23

Top Secret Seasoning, Grilled Pork Tenderloin, Pearl Onion Maple Glaze & D’richest BBQ Sauce

*Pan Handle Shrimp g/f \$27

Pepper Jack Queso, Garlic Seared Shrimp, Pancetta & Chipotle Aioli

*Alaskan Salmon \$34

*Cedar Smoked and Finished with Sweet Soy Glaze
Wild Caught Alaskan Coho Salmon*

*Santa María Tri Tip g/f \$32

Chimichurri and Garlic Broiled Tri Tip

Pasta Bowls

Alfredo \$22

Cavatappi Pasta with Baby Cremini Mushrooms, Sweet Peas & Pancetta

Greek Pasta \$23

Cavatappi Pasta with Pan Roasted Vegetables, Greek Spices, Artichokes, Olives, Garlic, White Wine & Olive Oil

Calabrese \$22

Cavatappi Pasta with Pan Roasted Vegetables, Calabrian Peppers and Alfredo Sauce

Add to Any Pasta

Grilled Chicken \$7 – Pan Seared Shrimp \$10

Please alert us of any food allergies. Accommodations will be made while keeping the remainder of our guests on time.

A split charge of \$5 will be applied to all shared entrees.

Gratuity of 22% applied to groups 8 or larger.

Tables are blocked for 1.5 hours of service, please request more time if needed, we will do our best to accommodate against our reservations and guest on a wait list.

It is a ‘Loud’ room at times, trust us, we already know.

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.