

STARTERS

CHICKEN WINGS (5 OR 10)	9/16
House Hot, Garlic Parm, Hot Garlic Parm, Sweet BBQ, Carolina Mustard, Lemon Pepper Dry Rub, or Cajun Dry Rub	
PORK BELLY POTATO SKINS	14
House-smoked pork belly with melted shredded cheddar, scallions, and sour cream	
ONION RINGS (12)	10
Hand-breaded, fried golden brown, and served with house hot smoky ranch	
TOGARASHI FRIES	7
Beer-battered sidewinder fries drizzled with a spicy aioli, and dusted with Japanese togarashi seasoning	
BACON CHEESE FRIES	8
A delicious indulgence featuring crispy sidewinder fries smothered in melted cheese and topped with thick cut bacon	
CHIPS AND SALSA	6
House-made tortilla chips served with a fresh fire roasted salsa	
BAVARIAN PRETZELS	12
Golden brown pretzel rods served with stone ground mustard and Fat Tire Ale beer cheese	
SHRIMP AVOCADO MOUSSE	14
Toasted ciabatta bread with zesty avocado mousse, smoky ranch drizzle, and topped with blackened shrimp	

SALADS

HOUSE SALAD	9
Fresh spring mix with cucumbers, tomatoes, red onion, shredded cheddar, and toasted croutons. Choice of house ranch, Italian, balsamic, or blue cheese dressing.	
CAESAR SALAD	10
Crisp romaine tossed in caesar with parmesan cheese, and toasted croutons	

Add Chicken (\$5), Shrimp (\$6), Salmon (\$6), or Hanger Steak (\$9) To Any Salad

TACOS

Tacos in sets of 2 with chips and salsa

PORK BELLY	15
House-smoked pork belly, spicy aioli, vinegar coleslaw, and Pico de Gallo	
SOUTHWEST CHICKEN	13
Grilled chicken paired with a black bean corn salsa, and topped with cheddar, and house-made hot smoky ranch	
HANGER STEAK	17
Hanger steak with mixed greens, caramelized red onion, and feta topped with Argentinean chimichurri sauce	
BLACKENED FISH	14
Blackened and Broiled hake topped with citrus slaw, and drizzled with a cilantro lime crema	

FLATBREADS

HANGER STEAK	19
Chimichurri sauce, hanger steak, grilled onion, parsley, and feta cheese	
CHICKEN BACON RANCH	16
Ranch dressing, grilled chicken, bacon, mozzarella, and provolone	
CHICKEN ALFREDO	17
Alfredo sauce, mozzarella, provolone, grilled chicken, and parsley	
CLASSIC PEPPERONI	14
Pizza sauce, pepperoni, mozzarella, and provolone cheese	
BLACKENED SHRIMP	18
Blackened shrimp, Pico de Gallo, feta cheese, and cilantro lime crema	

HOT OF THE GRILL HANDHELDS

Served on toasted challah buns with a side of beer-battered sidewinder fries

CLASSIC	14	SAVORIA SIGNATURE	17
8 oz Angus burger with lettuce, red onion, tomato, and your choice of cheddar, pepper jack, or Swiss (Add bacon +2)		Our award-winning signature smoked sirloin steak with sautéed red onions, horseradish peppercorn sauce, and pepper jack cheese (Served on a sausage roll)	
SPICY	16	BLACKENED CHICKEN	14
8 oz Angus burger with thick-cut bacon, fresh jalapeños, pepper jack cheese, and a spicy aioli		Blackened and grilled chicken breast with lettuce, red onion, tomato, and your choice of cheddar, pepper jack, or Swiss (Add Bacon +2)	
BLACK N BLUE	16	BUFFALO CHICKEN	16
8 oz Angus burger blackened with blue cheese and complimented with an onion jam that brings a hint of sweetness and depth		Charbroiled chicken breast coated in a tangy buffalo sauce then crowned with house-made blue cheese coleslaw	
TRIPLE B	16	BLACKENED FISH	15
8 oz Angus burger with thick-cut bacon, bourbon glaze, onion straws, and choice of cheddar, pepper jack, or Swiss		Blackened and broiled hake with citrus slaw, and cilantro lime crema	

Please notify your server of any allergies. Consuming undercooked meats or eggs may increase your risk of foodborne illness.
All parties of six or more will have a 18% gratuity added to all checks.

Taste of Mentor Winner - Best Entree & Best Overall Presentation

ENTREES

Served with choice of side, side salad, and garlic bread

RIBEYE 35

A 14-ounce ribeye with rich marbling and robust flavor chargrilled creating a savory sear while maintaining a juicy and tender interior (Add chimichurri +1)

NEW YORK STRIP 27

A 12-ounce New York strip with a perfect balance of marbling and leanness chargrilled creating a savory sear with a juicy and tender interior (Add chimichurri +1)

HANGER 22/29

Also known as the “butcher's steak” your choice of 6 or 12-ounce rich, beefy steak cooked to perfection (Add chimichurri +1)

Recommended medium rare to medium.

CEDAR PLANK SALMON 22

Salmon expertly cooked atop a cedar plank and smothered in a citrus, soy sauce, ginger glaze

SHRIMP SKEWERS 21

3 sets of 5 succulent shrimp skewers pan-fried in garlic butter imparting a delectable sear, coated with blackened seasoning

BOURSIN CHICKEN 18

Tender chicken breast, seared to perfection, and lovingly coated in a luscious garlic and herb Boursin cheese sauce, creating a rich and flavorful coating that enhances the natural juiciness of the chicken

FETTUCCHINE ALFREDO 16

Comforting and indulging, fettuccine noodles are bathed in rich and buttery house-made alfredo sauce, and topped with fresh parsley and grated parmesan (Side excluded)

Add Chicken (+5), Shrimp (+6), Salmon (+6), or Hanger Steak (+9)

SIDES

BEER BATTERED SIDEWINDER FRIES 4

HAND BREADED ONION RINGS 5.5

LONG GRAIN WILD RICE 4

HERB ROASTED POTATOES 4

BAKED POTATO (Make it loaded for +2) 4

GRILLED ASPARGUS 4

CREAMY COLESLAW 4

BLUE CHEESE COLESLAW 4

VINEGAR COLESLAW 4

SIDE SALAD 6

TASTE OF CLEVELAND

PIEROGIES 11

Savory and indulgent pockets of dough stuffed with creamy mashed potatoes and cheese with grilled onions and dollop of sour cream (Add Polish Sausage +3)

POLISH BOY 10

A Cleveland culinary icon. At its heart is a perfectly grilled Polish sausage on a sausage roll, smothered with sweet BBQ sauce, a layer of golden crispy natural cut fries, and crowned with house-made coleslaw

Pair the Taste of Cleveland with Local Favorites

GREAT LAKES DORTMUNDER ON DRAFT

A well-balanced lager that pays homage to the Dortmund-style with a medium body and a smooth, dry finish this beer offers a flavorful taste. A hometown hero that symbolizes Cleveland's brewing heritage

LOCAL SPIRIT COCKTAIL

Try a cocktail with our local Lake Erie Distillery bourbon, or Western Reserve Distillery blanco tequila, reposado tequila or vodka

DESSERTS

Make it a la mode for 2.5

BELGIAN CHOCOLATE MOUSSE 10

A layer of sponge cake, with a smooth and delicious Belgian chocolate mousse, and finished with chocolate shavings

NEW YORK CHEESECAKE 8.5

A traditional New York-style cheesecake with vanilla and baked in a graham cracker crust (Make it strawberry +1.5)

LIMONCELLO MASCARPONE CAKE 10

A rich combination of Sicilian lemon-infused sponge cake and Italian mascarpone topped with European white chocolate curls

TIRAMISU 8.5

A custom espresso mixture, layered with ethereal mascarpone and finished with a generous dusting of premium cocoa powder

MILKSHAKES WITH WHIPPED CREAM 6

Vanilla, Chocolate, or Strawberry

VANILLA ICE CREAM 4

Two scoops of vanilla ice cream with choices of chocolate, peanut butter sauce, strawberry topping, or whipped cream

KIDS MENU

THREE CHICKEN TENDERS AND FRIES 8

SPAGHETTI 7

CHEESEBURGER WITH FRIES 8

CHEESE OR PEPPERONI FLATBREAD 8

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