

# District 13

GASTROPUB

## Salads

### District Greens \$11

Champagne vinaigrette, local Ohio blackberries, candied black walnuts, baby mixed greens, dried cherries & goat cheese

### Blackened Chicken Salad \$15

Grilled blackened cajun chicken over a bed of fresh spring mix with goat cheese, tomato & diced red onions, with dressing of choice

### Lettuce Wraps \$10

Romaine leafs served with sides of zucchini noodles, shredded carrots, cabbage strips, cucumber with a side of our speciality soy reduction sauce and peanut sauce (Don't forget you can add chicken or shrimp)

### Classic Caesar \$9

Classic Caesar dressing, crisp romaine, shredded parmesan, pesto croutons & anchovies upon request

### Toppings

Proteins: Chicken(\$6), Shrimp(\$5), Salmon(\$8), Mahi(\$8)  
Blackened for (\$.50)

Dressings: Champagne Vin, Balsamic Vin, Ranch, Blue Cheese, Caesar, Honey Mustard  
Additional Cheese toppings \$1  
Additional Veg toppings \$.50

## Pasta Platters

### Veggie Delight \$17

Gluten Free Pasta Available

Zucchini noodles, red peppers, mushrooms, & spinach tossed in garlic oil, topped with parmesan cheese & parsley

### Creamy Garlic Chicken Pasta \$17

Bowtie Pasta sautéed in alfredo base, spinach, fresh garlic, and topped with a grilled chicken breast with melted garlic cheese, diced tomatoes and diced green onions

### Nashville Chicken Pasta \$18

Mouth watering grilled or fried \*chicken over a bed of linguini tossed in our D13 Nashville sauce and topped with goat cheese and scallion.

### Drunken Shrimp Alfredo \$18

Blackened buttered shrimp deglazed with white wine, with our homemade asiago parmesan alfredo blend, over linguini with a side garlic bread

### Benji Tie \$14

Bow tie pasta, butter, garlic, red pepper flakes, spinach, asparagus tips, mushrooms, bacon, parmesan, sage & a hint of truffle oil

## House Favorites

\*\*\* Indicates that item price is changed weekly based on the current market prices. Please ask your staff member for pricing

### Simply Salmon \*\*\*

Grilled Salmon brushed with house made pesto oil, over risotto of the day and balsamic reduction with one side of your choice

### Campfire Chicken \$19

2x Grilled chicken breast steamed with smokey chicken broth covered with sautéed ranch onions, melted Garlic Cheddar cheese over a bed of creamy rustic garlic and chive mashed potatoes with one side of your choice \*(contains liquid smoke)

### Blackened Mahi Mahi \*\*\*

Grilled Blackened \*Mahi Mahi topped with pineapple salsa over a bed of risotto of the day and your choice of any one side.

### Crab, Shroom & Strip Steak \*\*\*

Our house \*strip steak topped with a 2 oz portion of pan seared crab meat & portobello mushroom with our creamy rustic garlic and chive mashed potatoes and your choice of one side.

### Fish and Chips \$20

Enjoy a large portion of beer battered fresh Atlantic Cod with house cut fries & pickle chips. Served with a side of house tartar sauce

### Sassy Blackened Honey Chicken \$19

2x Grilled chicken breast dusted in a District 13 special zesty blackened seasoning blend, with a jerk honey glaze & pineapple salsa over a bed of creamy garlic mashed potatoes & served with your choice of veggie

## Side Items

### House Favorite \$0/ Handhelds \$2.50/ a la carte for \$4

Broccoli, Garlic Mash, Butter noodles, 2 Slices of Garlic Toast, Brussels side, Jalapeno Slaw, French Fries, House Chips

### House Favorite \$2.50/ Handhelds \$3/ a la carte for \$5

Mac n Cheese, Side Salad, Bow Tie in Red Sauce, Side caesar, Asparagus

### House Favorite \$3/ Handhelds \$4/ a la carte for \$6

Buffalo Mac and cheese, Tabasco Cauliflower, Brussels app, Truffle Parmesan Fries, Side District Greens, 8 pretzel bites with one sauce

20% Gratuity will be added to parties of 6 or more

Split entrees for \$3 more

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS District 13 cooks all poultry to temp no exceptions