



BEGINNINGS

SOUP OF THE DAY

Cup | 6 | Bowl | 8

SOUTHWEST CHILI (GF)

Ground Beef | Holiday Meats Chorizo Sausage | Ohio Corn | Bolt House Peppers | Red Onion | Chipotle Pepper | Roast Chili Powder | Black Beans | Sour Cream | Northern Style Corn Bread

Cup | 7 | Bowl | 9

HOUSE BBQ RIBLETS

1 lbs. Slow cooked Pork Feather Bone Ribs | Rice Flour | Apple BBQ

10

QUESADILLA (V)

Cheddar Jack Cheese | Caramelized Onions | Sauteed Peppers | Roast Corn | Pico De Gallo | Sour Cream

Add: Chicken | 7 | Shrimp | 9 | Steak | 13

10

FISH TACOS

(3) Southwestern Seasoned Grouper | Chipotle Lime Broccoli-Kale Slaw | Queso Fresco | Avocado Sour Cream

14

PINA COLADA SHRIMP

Pan Seared Coconut Breaded Shrimp | Spiced Rum | Pineapple | Coconut Milk | Lime Juice

13

WINGS (BREADED OR TRADITIONAL)

Sauces: Apple BBQ | Hot | Mild | Garlic Parmesan | Thai-Teriyaki | Sweet and Sour | BBQ Dry Rub | Jerk Dry Rub

Served with Bleu Cheese and Celery

16

CHEESE GRATIN FOR 2 (V)

Goat Cheese | Boursin Cheese | Parmesan Cheese | Broccoli Spears | Artisan Bread | Apple Wedges | Kielbasa Slices

20

FROM THE GARDEN

All Entrée Salads served with House Made Bread

ASIAN SALAD (V | GF)

Field Green | Broccoli | Cabbage | Shredded Carrot | Peppers | Kale | Water Chestnuts | Peanuts | Asian Ginger Dressing

13

CAESAR WEDGE SALAD (V)

Romaine Lettuce Quarters | Croutons | Parmesan Cheese

Tuiles | Classic Caesar Dressing

12

WEYMOUTH SALAD (V)

Field Greens | Grape Tomatoes | Sliced Cucumber | Matchstick Carrots | Croutons | Choice of Dressing

12

ICICLE SALAD (V | GF)

Cleveland Grown Icicle Lettuce | Ohio Black Walnuts | Pomegranate Arils | Peppers | Carrot | Maple Balsamic Dressing

12

DRESSINGS

Balsamic Vinaigrette | White French | Caesar | Chipotle Ranch | Ranch | Peppercorn Ranch | Asian Ginger | Maple Balsamic | Herb Italian

Add: Chicken | 7 | Shrimp | 9 | Salmon | 11 | Steak | 13

BETTER FOR YOU

GRILLED VEGETABLE RAVIOLI (V)

19

Ravioli Stuffed with Roasted Onions | Mushrooms | Corn | Carrot | Zucchini | Red & Yellow Peppers | Spinach | Parmesan | Mozzarella | Herb Cream Sauce

CAULIFLOWER STIR FRY (V | GF | VEGAN)

17

Peppers | Onion | Zucchini | Summer Squash | Carrot | Green Beans | Broccoli Florets | Chili Garlic Soy Sauce | Cauliflower Rice

MEDITERRANEAN LENTILS & SPAGHETTI SQUASH (V | GF)

Mediterranean Spiced Red Lentils | Spaghetti Squash | Onion | Carrot | Tomato | Garlic | Cumin | Clove | Feta Cheese

Add: Chicken | 7 | Shrimp | 9 | Salmon | 11 | Steak | 13

WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD.

HANDHELDS

ALL HANDHELDS SERVED WITH HOUSE CHIPS AND A HERMAN'S DILL PICKLE SPEAR

Sub House Cut Fries \$3

WEYMOUTH BURGER

14

Mid-Western Ground Beef and Brisket Patty | LTO

BLACKENED GROUPE

17

Hand Line Caught Grouper | Blackened Seasoning | Great Lakes Cheese Pepper-Jack Cheese | Lettuce | Tomato | Pico De Gallo | Chipotle Ranch | Brioche Bun

CHICKEN WRAP (GRILLED OR FRIED)

13

12" Flour Tortilla | Lettuce | Tomato | Great Lakes Cheese

Cheddar-Jack Cheese

Sauces: Apple BBQ | Hot | Mild | Chipotle Ranch | Thai

Teriyaki | Garlic Parmesan | Caesar

SHAVED STRIP LOIN SANDWICH

14

Medium Shaved Mid-Western Strip Loin | Peppers | Onions | Provolone Cheese | Au Jus | Costanzo's White Sub Bun

GRILLED SWEET POTATO WRAP (V | VEGAN)

11

Grilled Sweet Potato Planks | Kale | Broccoli | Brussel Sprouts | Carrot | Tomato | Chipotle-Lime Dressing

CLE POLISH BOY

13

Grilled Kielbasa | Cole Slaw | Fries | House BBQ Sauce | Costanzo's White Sub Bun

CALIFORNIA CHICKEN CLUB SANDWICH

13

Grilled Chicken Breast | Sliced Avocado | Bacon | Swiss Cheese | Lettuce | Tomato | Grilled Sourdough Bread

BIG PLATES

14 OZ. THICK CUT SMOKED PORK CHOP (GF)

26

Private Blend Pecan, Cherry, and Oak Wood Smoked Pork Loin | Bacon | Cherry | White Balsamic Reduction | Green Beans | Fingerling Potatoes

14 OZ. BLACKENED RIBEYE

36

Blackened Ribeye Steak | Horseradish Sauce | Fingerling Potatoes | Caulilini

MUSSELS AND CLAM LINGUINI

23

Prince Edward Isle Mussels | Little Neck Clams | Garlic-Herb Linguini | Pesto | Garlic | White Wine Heavy Cream

CHICKEN MARSALA

21

Floured and Seared Chicken Breast | Sliced Mushrooms | Marsala Wine | Demi-Glace | Heavy Cream | Garlic | Thyme | Brown Rice and Black Barley | Green Beans

GRILLED AUKRA SALMON

23

Chargrilled Norwegian Salmon | Thai Bourbon Chili Sauce | Caulilini | Brown Rice and Black Barley

MOROCCAN GRILLED TUNA (GF)

28

Rare Sliced Moroccan Spiced Tuna over a bowl of Mediterranean Red Lentils | Onion | Carrot | Tomato | Garlic | Cumin | Clove

SIDES

HAND CUT FRIES 3

HOUSE MADE CHIPS 2.50

ONION RINGS 3.75

SIDE VEGETABLE 3.25

FRUIT CUP 4.75

APPLESAUCE 3



BEER

BY THE BOTTLE

Bud Light 5	Heineken 6
Budweiser 5	Stella Artois 6
Coors Light 5	Magners Irish Cider 6
Michelob Ultra 5	Blue Moon Belgian White 6
Miller Lite 5	Sierra Pale Ale 6
Yuengling 5	Modelo Especial 6
O'douls 5	Bass 6
Corona Extra 6	New Belgium Fat Tire Amber Ale 6
Corona Premier 6	Great Lakes Dortmund 6
Corona Light 6	Rheingeist Truth 6
White Claw Hard Seltzer 6	Voodoo Ranger IPA 6

DRAFT BEERS

Miller Lite 5
Fat Heads Head Hunter 7.5
Voodoo Ranger Juicy Haze 7.5

SIGNATURE COCKTAILS

TITO'S MULE 10 Tito's Ginger Beer Fresh Lime Juice	PINEAPPLE BACARDI 10 Bacardi Malibu Pineapple Rum	DARK & STORMY 10 Meyer's Dark Rum Ginger Beer
AMARETTO OLD FASHIONED 10 Woodford Amaretto Maple Syrup Angostura Bitters	BROWN DERBY 11 Bulleit Grapefruit Juice Honey Syrup	GOOD NIGHT RICKEY 10 New Amsterdam Gin Lime Juice Simple Syrup Soda
SPICY PALOMA 10 Exotico Jalapeno Simple Syrup Grapefruit Juice Lime Fresca	CRANBERRY GIMLET 11 Bombay Sapphire Fresh Lime Juice Muddled Cranberries	PEACH WHISKEY SOUR 10 Jim Beam DeKuyper Peachtree Schnapps Sour Mix Sour Mix Lemon Twist

WINE BY THE GLASS & BOTTLE

RED	WHITE	ROSÉ & SPARKLING
CANYON ROAD 7 25 Merlot	CANYON ROAD 7 25 Chardonnay	MEIOMI 11 35 Rosé
CANYON ROAD 7 25 Cabernet Sauvignon	CANYON ROAD 7 25 Sauvignon Blanc	LA MARCA 8 30 Prosecco
CANYON ROAD 7 25 Pinot Noir	KIM CRAWFORD 12 35 Chardonnay	WYCLIFF 8 24 Brut Champagne
MACMURRAY RANCH 40 Pinot Noir	KIM CRAWFORD 12 35 Sauvignon Blanc	
RAVAGE 30 Red Blend	CANYON ROAD 7 25 Pinot Grigio	
CHARLES SMITH 30 Merlot	MASO CANALI 9 33 Pinot Grigio	
SIMI 12 48 Cabernet Sauvignon		
UNSHACKLED 36 Cabernet Sauvignon		

The automatic 18% service charge is collected for all food and beverage is not a tip or gratuity.
This service charge may be distributed to certain food and beverage service employees.