

STARTERS

CAPRESE FLATBREAD
Naan Flatbread, Tomatoes, Fresh Mozzarella,
Pesto, Balsamic Glaze \$11

BBQ CHICKEN FLATBREAD
Naan Flatbread, BBQ Sauce,
Grilled Chicken, Caramelized Onions,
Cheddar Cheese \$11

CRAB CAKES
Maryland-Style Crab Cakes, Roasted Corn
Relish, Lemon Aioli \$14

SHRIMP MARTINI 🍷
Jumbo Shrimp, Spicy Cocktail Sauce,
Grilled Lemon \$12

LOADED CHICKEN QUESADILLA
Grilled Chicken, Pico De Gallo, Chipotle
Ranch, Bacon, Cheddar Cheese, Flour
Tortilla, Salsa, Sour Cream \$12

SALT AND PEPPER SHRIMP
Crispy Garlic, Chives, Limes, Chilies,
Spicy Mustard Dipping Sauce \$12

CHICKEN WINGS
Herb-Marinated, Crispy Fried, Celery,
Creamy Blue Cheese, Choice of BBQ, Mild,
Hot, Garlic Parmesan, Teriyaki, Sweet & Sour,
Or Honey Mustard \$14

CHICKEN FINGER PLATTER
French Fries, Your Choice of BBQ, Mild, Hot,
Garlic Parmesan, Teriyaki, Sweet N Sour,
Or Honey Mustard, \$12

CRISPY CALAMARI
Fresh Calamari, Marinara, Green Onions,
Banana Peppers, Grilled Lemon \$11

TODAY'S SOUP
Made From Scratch Daily
Cup 4.5 Bowl 6.5

FRENCH ONION SOUP
Crock \$7

SIDES

COLE SLAW \$3.5

BAKED POTATO
Sour Cream, Cheddar,
Butter, Chives, Bacon \$4.5

FRENCH FRIES \$3.5

COTTAGE CHEESE \$3.5

HOUSEMADE CHIPS \$3.5

STEAMED BROCCOLI \$3.75

FRESH FRUIT CUP \$4.25

TODAY'S FRESH VEGETABLES
Locally Sourced, Garden Fresh \$3.75

ONION RINGS \$3.5

SALADS

ADD TO ANY SALAD BELOW
Grilled Chicken 5 | Shrimp 7 | Salmon Filet* 7 | Steak* 9

QUINOA SALAD 🍷 🌱
Baby Lettuce, Quinoa, Mandarin
Oranges, Pickled Red Onions,
Dried Cranberries, Toasted Almonds,
Citrus Vinaigrette \$9

BABY "WEDGE" SALAD
Blue Cheese Crumbles, Grape Tomatoes,
Pickled Red Onions, Bacon, Sourdough
Croutons, Green Onions, Red Wine
Balsamic Vinaigrette \$9.5

CAESAR SALAD
Romaine Lettuce, Parmesan Cheese,
Sourdough Croutons,
House-Made Caesar Dressing. \$8

EAST-WEST CHICKEN SALAD 🍷
Savoy Cabbage, Baby Greens,
Carrots, Jicama, Cilantro,
Roasted Corn, Tortilla Strips,
Grilled Chicken, Peanuts,
Sesame Dressing \$13

WEYMOUTH SALAD 🌱
Mixed Baby Greens, Tomatoes, Cucumbers,
Parmesan Cheese, Sourdough Croutons,
Your Choice Of Dressing \$6

SANDWICHES

SERVED WITH YOUR CHOICE OF A SIDE

ADD BAKED POTATO \$1

CRUSH BURGER*
Lettuce, Tomato, Grilled Onions,
Cheddar Cheese, Crush Sauce,
Hickory-Seasoned, Brioche Bun \$13

BUFFALO CHICKEN WRAP
Fried or Grilled Chicken,
Romaine Lettuce, Tomatoes,
Cheddar Cheese, Bacon,
Creamy Ranch, Buffalo Sauce \$12

IMPOSSIBLE BURGER
Plant-Based Burger, Lettuce,
Tomato, Onion, Your Choice Of Cheese,
Brioche Bun \$13

CALIFORNIA CHICKEN SANDWICH
Muenster Cheese, Avocado, Tomato,
Lettuce, Red Onion, Creamy Peppercorn
Ranch, Brioche Bun \$13

BLACKENED GROUPEL SANDWICH*
Pepper Jack Cheese, Pico De Gallo,
Chipotle Ranch, Lettuce, Tomato,
Brioche Bun \$14

BIG PLATES

SERVED WITH A WEYMOUTH SALAD OR CAESAR SALAD

& YOUR CHOICE OF SIDE

CAULIFLOWER STIR-FRY 🌱
Grilled Bok Choy, Ginger, Sweet Peppers, Onions, Carrots, Green Beans, Cilantro,
Sweet Chili Soy Glaze \$9.5
Add Grilled Chicken 5 | Shrimp 7 | Steak* 9 | Salmon* 7

FILET MIGNON* 🍷
8 oz Tenderloin,
Simply Seasoned with Sea Salt & Black
Pepper, Steak Butter \$36

CEDAR WRAPPED SALMON* 🍷
Citrus-Butter Crust, Grilled Lemon,
Today's Fresh Vegetable \$23

CHICKEN SCALOPPINE
Pan-Seared,
Lemon Butter Sauce \$18

ITALIAN PASTA
Penne, Spinach, Tomato, Garlic, Shallots,
Roasted Red Peppers, Scallions, Basil,
Romano Cheese, Garlic Bread \$15
Add Grilled Chicken 5 Shrimp 7

CHIMICHURRI STRIP STEAK* 🍷
12 oz NY Strip, Simply Seasoned with
Sea Salt & Cracked Black Pepper,
Chimichurri \$30

FRESH GROUPEL*
Pan-Seared, Teriyaki Glaze, Jicama
Pineapple Slaw \$25

🍷 - gluten free

🌱 - locally sourced

🍷 - vegetarian

🍷 - club specialty

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

ARCIS GOLF

wey din 5/19



~ DINNER ~

BEER

BY THE BOTTLE

COORS LIGHT \$4.00

MILLER LITE \$4.00

BUD LIGHT \$4.00

NICHOBU ULTRA \$4.00

CORONA \$4.75

FAT TIRE \$5.00

SIERRA NEVADA PALE ALE \$5.00

BLUE MOON \$5.00

HEINEKEN \$4.75

SAMUEL ADAMS BOSTON LAGER \$5.00

COCKTAILS

TITO'S ORANGE CRUSH

Tito's Handmade Vodka, Triple Sec,
Orange Juice And Splash Of Sprite | \$7.00

EXOTICO PALOMA

Exotico Tequila, Grapefruit Juice
And Splash Of Soda | \$6.00

SVEDKA BLOODY MARY

Svedka Vodka, Bloody Mary Mix | \$6.00

**AMSTERDAM
GIN AND TONIC**

New Amsterdam Gin, Tonic | \$6.50

JIM AND COLA

Jim Beam, Cola | \$6.50

JACK DANIEL'S NO. 7 HOT TEA

Jack Daniel's, Lemon Wedges,
Mint Leaves, Unsweetened Tea | \$7.00

WINE

KENDALL-JACKSON VR

Chardonnay | \$9.00

CLOUDFALL

Chardonnay | \$8.00

EGGO DOMANI

Pinot Grigio | \$8.00

JOEL GOFF

Sauvignon Blanc | \$9.00

MOUTON CADET

Bordeaux | \$8.00

RAVAGE

Red Blend | \$7.00

CHARLES & CHARLES

Cabernet Sauvignon | \$9.00

CANYON ROAD

Various Varietals | \$7.00

CLEVELAND MENU USE ONLY

JOB#: 254265	DATE: 4/24/19	QTY: 80	DESIGNER: BB Arcis
---------------------	----------------------	----------------	---------------------------

CUSTOMER: Arcis Golf

PROJECT: Weymouth Dinner

ATTENTION: Kevin Grafton



PLEASE COMPLETE THIS SECTION

Please review very carefully and make all changes clearly and directly on this proof. Cleveland Menu is not responsible for errors, except those marked on this proof.

To approve your order for production, please completely fill out, sign and return this page. If this page is not completed, your order will not be moved into production.

If you choose "Go to Production", you will not receive another proof.

GO TO PRODUCTION
as is without changes

APPROVED WITH CHANGES
*see attached changes
(3 or fewer) no additional
proof required*

SEND ANOTHER PROOF
see attached changes

COMMENTS:

SIGN & DATE:

Cleveland Menu
1441 E. 17th Street, Cleveland, OH 44114
O: 216.241.5256 | F: 216.241.5696
clevelandmenu.com

