

STARTERS

WEYMOUTH ROAD TACOS
Corn Tortilla, Atlantic Cod, Asian Slaw \$12

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

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

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

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

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

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

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

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

FRENCH ONION SOUP
Crock \$7

SIDES

COLESLAW 🌿 \$2.5

FRENCH FRIES \$3.5

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

ONION RINGS \$3.5

HOUSEMADE CHIPS \$3.5

COTTAGE CHEESE \$3.5

FRESH FRUIT CUP 🌿 \$4.25

STEAMED BROCCOLI 🌿 \$3.75

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 \$8

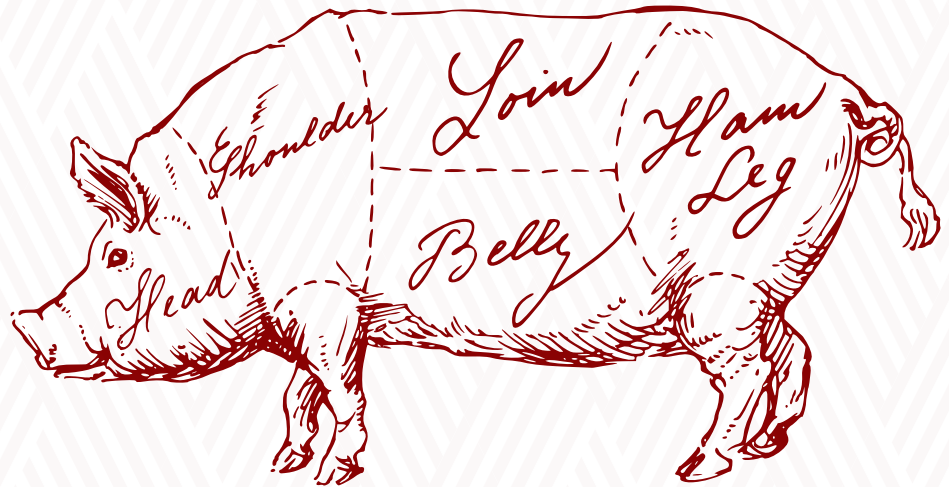
FRUIT PLATE 🌿
Fresh Seasonal Fruit, Your Choice Of Chicken Salad, Tuna Salad, Cottage Cheese \$11

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

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

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

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



SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

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

IMPOSSIBLE BURGER
Plant Based Burger, Lettuce, Tomato, Onion, Your Choice Of Cheese, Brioche Bun \$12

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

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

BLT
Crisp Applewood Bacon, Red Leaf Lettuce, Tomato, Mayonnaise, Toasted Sourdough \$10

HOLE IN ONE CLUB*
Grilled Sourdough, Virginia Ham, Smoked Turkey, Dijonaise, Bacon, Lettuce, Tomato, Cheddar Cheese, Fried Egg \$12

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

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

🌿 - 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.



~ LUNCH ~

BEER

BY THE BOTTLE

COORS \$4.00
MILLER LITE \$4.00
BUD LIGHT \$4.00

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

WINE

KENDALL-JACKSON VR
Chardonnay | \$9.00

CLODFELL
Chardonnay | \$8.00

EGGO DOMANI
Pinot Grigio | \$8.00

JOEL GOFF
Sauvignon Blanc | \$9.00

MOUJON GADET
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#: 254266

DATE: 4/24/19

QTY: 60

DESIGNER: BB Arcis

CUSTOMER: Arcis Golf

PROJECT: Weymouth Lunch

ATTENTION: Kevin Grafton

PROOF NUMBER:

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



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as is without changes



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(3 or fewer) no additional
proof required*



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see attached changes

COMMENTS:

SIGN & DATE:

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