

RED WINE

Cabernet Sauvignon

Hogue.....	9/34
Kendal Jackson.....	12/45
Louis Martini.....	12/45
Casillero del Diablo, '11 Chile.....	38
Montes, '11 Chile.....	38
Natura, '15 Chile.....	38
William Hill, '14 California.....	55
Folie A Deux, '16 California.....	60
Robert Mondavi, '14 California.....	60
Penfolds Max, '15 Australia.....	60
Kith and Kin, '16 California.....	75
Kendall Jackson Grand Reserve, '15 California.....	75
Nappa Cellars, '16 California.....	75
Beringer Knights, '15 California.....	75

Merlot

Hogue.....	9/34
Decoy.....	13/48
McManis, '13 California.....	38
Mantanzas Creek, '13 California.....	60

PINOT NOIR

Meiomi.....	12/44
Beckon, '16 California.....	90

Malbec

Alamos	9/34
Amado Sur, '16 Argentina.....	42

Red Blend

Dead Bolt, '14 California.....	38
Complicated, '15 California.....	50
Taken, '16 California.....	90

Sangria

Red wine, orange liquor, strawberry.....	9
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Southern Tier Brewing Company

Specialty Cocktails

Vodka Madras

Vodka, Orange, Cranberry, Cardamom, Chamomile, Lime

Bourbon Smash

Straight Bourbon, Ginger, Mint, Lemon

Gin and Tonic

Gin, Cucumber, Elderflower

Signature Cocktails

Velvet Rope

Stoli vanilla vodka, Luxardo liquor,
lemon, red wine float

Cabaret Sour

Bulleit rye, tamarind sour, orange, Luxardo cherries

Old Fashioned Encore

Makers Mark, fresh blackberry,
basil, orange, bitters

After Piece Fizz

Tanquery gin, fresh raspberry,
egg whites, lime sour

The Chandelier

Prosecco, fresh figs, brown sugar, lemon

Bottled Beer

Bud Light	5.00
Budweiser	5.00
Michelob Ultra	5.00
Miller Lite	5.00
Coors Light	5.00
Labatt Blue.....	5.00
Labatt Blue Light.....	5.00
Goose Island, American, IPA	6.00
Sam Adams, American, Lager.....	6.00
Sam Adams, American, Seasonal.....	6.00
Leinenkugel, American, Seasonal.....	6.00
Angry Orchard, Cider.....	6.00
O'Doul's N/A.....	5.00
Corona, Mexico, Pale Lager	6.00
Dos Equis, Mexico, Amber	6.00
Modelo, Mexico, Especial	6.00
Stella Artois, Belgium, Pilsner	6.00
Blue Moon, Belgium, White Ale	6.00
Hoegarden, Belgium, White Ale.....	6.00
Heineken, Belgium, Pale Lager.....	6.00
Peroni, Italy, Pale Lager.....	6.00
Red Stripe, Jamaica, Lager.....	6.00
Estrella, Spain, Pale Lager.....	6.00
Harp, Ireland, Lager.....	6.00
Guinness, Ireland, Stout.....	6.00
Bass, England, Pale Ale	6.00
Samuel Smith, England, Pale Ale	6.50
Young's, England, Chocolate Stout	6.00
Ayinger, Germany, Weissebier	7.50
Erdinger, Germany, Weissebier.....	6.00
Sapporo, Japan, Lager.....	6.00

WHITE WINE

Chardonnay

Hogue.....	9/34
Chateau Ste. Michelle	10/36
Chateau Ste. Jean.....	10/36
Kendal Jackson.....	12/44
Sonoma-Cutrer.....	15/56
14 Hands, '12 Washington.....	38
McWilliams, '14 California.....	38
Robert Mondavi, '14 California.....	38
Montes, '11 Chile.....	38
Clos Du Bois, '14 California.....	38
Edna Valley, '12 California.....	40
Gary Farrell, '06 California.....	75

Pinot Grigio

Le Rime.....	9/34
Santa Margherita.....	14/52
Maso Canali, Italy.....	45

Sauvignon Blanc

Matua.....	10/36
Girad, '16 California.....	48
Cloudy Bay, '17 New Zealand.....	60

Reisling

Pacific Rim.....	9/34
Chateau Ste. Michelle.....	10/38

White Burgundy

Bourgogne Les Setilles, '07 France.....	60
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Rose

Day Owl	10/38
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White Zinfandel

Beringer.....	8/30
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Sangria

Pinot Grigio, Peach, Lemonade.....	9
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Ice Wine

Ferrante, '08 Ohio.....	40
Firelands, '08 Ohio.....	40

Bubbles

Prosecco, Monnin.....	12/split
Brut Classic, Wycliffe.....	8/30
Moet & Chandon, Imperial.....	130
Veuve Clicquot, Yellow Label.....	150

Zero-Proof Beverages

Coke, Diet Coke, Sprite, Ginger Ale
Lemonade, Ice Tea, Raspberry Ice Tea
Ginger Beer, Root Beer, Red Bull
San Pellegrino, Aqua Panna



OPENERS

Clam Chowder 8 French Onion 8 Soup of the Day 7

- Local Farm Salad** locally sourced greens, cherry tomatoes, carrots, cucumber.....8
- Caesar Salad** chopped romaine lettuce, garlic croutons, shaved parmesan.....10
- Theater Salad** field greens, candied pecans, onion, tomato, radish, bleu cheese, house vinaigrette.....12

Additions to Salads

Grilled Organic Chicken 6	Grilled Salmon 7	Grilled Sirloin 8
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- Artisan Cheese Board** seasonal pairings with candied pecans, grapes, seasonal chutney.....14
- Charcuterie** cured meats with our seasonal cheese selections and accompaniments.....18

FIRST INTERMISSION

- Hummus** kalamata olives, feta, stuffed grape leaves, pita.....12
- Seared Tuna** sesame crust, teriyaki glaze, crispy wonton, yum yum sauce.....13
- Lobster Mac-n-Cheese** cavatappi pasta, lobster claw, fontina cream, bread crumb.....15
- Crispy Calamari** rings and tentacles dusted in corn meal, with chipotle aioli.....12
- Pierogies** scratch made, pork confit, crème fraiche, wild mushroom, whole mustard demi.....10
- Chicken Wings (8)** tossed in your choice of sauce: bbq, buffalo, sriracha honey.....12
- Mushroom and Onion Flatbread** mushroom, roasted leaks, pesto, parmesan, balsamic, arugula..13
- Margarita Flatbread** red sauce, buffalo mozzarella, basil.....12
- Meat Lovers Flatbread** red sauce, Italian sausage, capicola, pancetta, banana peppers, mozzarella.....14

SHOW STOPPERS

- Great Lakes Stout Pie** beer braised beef and vegetables, house made pastry15
- Pappardelle Bolognese** ohio city pasta, spicy chorizo, tomato ragu, shaved parmesan.....18
- Pan Roasted Chicken** amish chicken, demi glace, caramelized fennel, mushroom risotto.....19
- Atlantic Salmon** pan seared, cauliflower puree, sautéed spinach.....27
- Grouper** pan seared, blackened, whipped potato, kalamata olive sauce.....25
- Shrimp and Grits** wild shrimp, chorizo sausage, creole cream, parmesan grits.....21
- Short Rib** demi glace, carrot puree, roasted turnip, arugula, pickled fresno.....27
- NY Strip Steak** fire grilled, southwest polenta, roasted carrots, burnt onion sauce.....38

SANDWICHES

- Black Bean Burger** black bean, quinoa, zucchini, green pepper, grain mustard, crispy fries11
- The Playhouse Burger** classic cheeseburger, pick your cheese, crispy fries13
- Lake Erie Perch Sandwich** beer batter, lettuce, tomato, tarter, crispy fries13
- Ghost Light Rueben** marble Rye, corned beef, turkey, swiss, sauerkraut, crispy fries14

* substitute fries with fresh fruit or local farm salad

Our Signature Dessert

Chocolate Bread Pudding 8
vanilla ice cream, Luxardo cherries

**Italian
Lemon Cake 8**

**Seasonal
Cheesecake 8**

*Welcome to the
Ghost Light
Restaurant & Lounge*

This name was chosen in homage to our theater neighbors. A popular theatrical superstition holds that our theaters are haunted by ghosts. In order to appease the ghosts, a single light is left illuminated on stage when the theater is empty and completely dark. It gives the ghosts inside an opportunity to perform on stage. This satisfies our ghosts desire to be the star of the show.

**Ghost Light
Healthy Options**

Grilled Balsamic Portabella

Grilled portabella mushroom served with quinoa and ratatouille
\$13

Herb Crusted Cauliflower Steak

Cauliflower steak, sautéed spinach, feta cheese, balsamic reduction
\$15

Fire Cracker Tofu Lettuce Wrap

Romaine lettuce wrap filled with rice noodles and tofu with a "fire cracker" sauce
\$15

Vegan Butternut Squash Raviolis

Ohio City Pasta butternut squash raviolis served with sautéed spinach and fresh butternut squash, garnished with chopped cashews
\$18

Vegetarian Vegan Gluten Free

Sous Chef
Nate Itschner

Executive Chef
Sean Rupp

Operations Manager
Jordan Duhome