



RJF

Presidents' Club

Playhouse Square welcomes you to the RJF Presidents' Club!

The dining room, along with other Club updates, is made possible by a generous gift from the RJF Foundation. Their support continues to help make Playhouse Square a welcoming and exciting destination for our donors.

Originally dedicated on June 16, 1998, the RJF Presidents' Club was funded by a gift from Richard J. Fasenmyer. Mr. Fasenmyer, a long-time trustee, was a benefactor and loyal advocate of several programs and opportunities presented by Playhouse Square to the community. We are grateful for his vision that continues to inspire us today.

Thank you to our donors, not only for their philanthropy, but also their enthusiasm for supporting the mission of Playhouse Square. We also recognize and thank the generous donors of our resident companies: Great Lakes Theater, Cleveland Play House, DANCECleveland, Tri-C Jazzfest, Cleveland State University and Cleveland Ballet.

Our Mission

Playhouse Square is a not-for-profit performing arts center whose mission is presenting and producing a wide variety of quality performing arts, advancing arts education and creating a destination that is a superior location for entertainment, business and residential living, thereby strengthening the economic vitality of the region.





Beverage Menu

COCKTAILS

- MOSCOW MULE - Hanger 1 Vodka, Fever Tree
Ginger Beer, Fresh Squeezed Lime Juice 10
FRENCH 75 - Aviation Gin, Cointreau, Fresh Squeezed
Lemon Juice, Prosecco 10
GODMOTHER - Ciroc Vodka, Amaretto Disaronno 11
DARK & STORMY - Gosling's Black Seal Bermuda
Rum, Fever Tree Ginger Beer 10

BEER

- LABATT Blue 6
LABATT Blue Light 6
LABATT Blue NA 6
MAGIC HAT #9 8
GUINNESS 8
GREAT LAKES Dortmunder Gold 8
GREAT LAKES Seasonal (Ask Server for Details)

SPARKLING WINE BY GLASS & BOTTLE

- 001 POEMA Sparkling Brut Cava, Spain 8/32
002 NV LA MARCA Brut Prosecco, Italy 10/40
005 Schramsberg Blanc de Noir '09, Napa, CA 85
008 NV Taittinger Brut Champagne, Reims, France 85
009 NV Bollinger Special Cuvee, Champagne,
France 150
012 Perrier - Jouet Belle Epoque Champagne '08,
France 250

WHITE WINE BY GLASS OR BOTTLE

- 004 STELLA Pinot Grigio, Italy 8/32
005 FERRARI CARANO Fume Blanc, Sonoma 10/40
006 WILLIAM HILL Chardonnay, Sonoma 8/32
007 RAEBURN Chardonnay Russian River,
Sonoma CA 13/52
008 HEINZ EIFEL Riesling Mosel, Germany 9/36
009 LAZY CREEK Rose, Sonoma 10/40

RED WINE BY GLASS OR BOTTLE

- 100 10 SPAN Pinot Noir Central Coast, California 9/36
101 A TO Z Pinot Noir Willamette Valley, OR 12/48
102 TANGLEY OAKS Merlot Napa Valley 9/36
103 AVALON Cabernet Sauvignon California 8/32
104 SANTA JULIA Malbec Mendoza, Argentina 8/32
105 CLINE Cashmere Red Blend California 10/40
106 CASTELLO D'ALBOLA Chianti Classico Tuscany, IT 10/40
107 OBERON Cabernet Sauvignon, Napa County 14/52
108 CLINE Zinfandel, Ancient Vines, CA 12/48

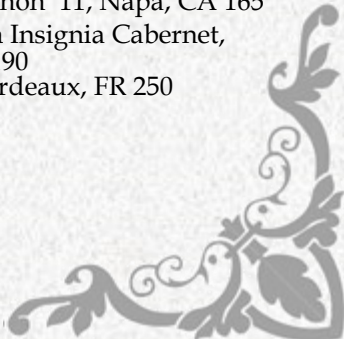
WHITE WINE BY THE BOTTLE

- 114 CHARLES AND CHARLES Riesling, Washington 52
116 CHATEAU DE SANCERRE Sauvignon Blanc,
Loire Valley, France 75
121 LOUIS JADOT Pouilly-Fuisse, Maconnais, France 75
122 SUAVIA Soave Classico Veneto, Italy 45
129 WHITEHAVEN Sauvignon Blanc, NZ 44
130 KIM CRAWFORD Unoaked Chardonnay,
New Zealand 42
132 TIEFFENBRUNER Pinot Grigio Veneto, Italy 50
136 BUENA VISTA Chardonnay Napa Valley, CA 100
137 ROMBAUER Chardonnay, California 75

RED WINE BY THE BOTTLE

- 316 MIGRATION BY DUCKHORN Pinot Noir, Sonoma 60
317 SANFORD Pinot Noir Santa Rita Hills, California 90
320 DELOACH Pinot Noir Russian River, CA 100
326 BRANCAIA TRE Tuscany, Italy 48
336 BANFI Chianti Classico, Tuscany, Italy 46
337 LUCE della Vite, Super Tuscan (Merlot, Sangiovese,
Cabernet Sauvignon), Italy 85
344 ROMBAUER Merlot Sonoma 78
345 SEQUOIA GROVE Cabernet Sauvignon, Napa Valley 95
346 RUTHERFORD HILL Cabernet Sauvignon,
Napa Valley 110
353 FERRARI CARANO Cabernet Sauvignon, Sonoma 98
354 GROTH Cabernet Sauvignon, Napa Valley 120
355 PRISONER WINE CO. Cuttings, Cabernet Sauvignon,
CA 100
356 PRISONER WINE CO. Thorn, Merlot, Napa Valley 85
357 LONG MEADOW RANCH, Farmstead Cabernet
Sauvignon, Napa Valley 70
358 SEVEN HILLS WINERY, Cabernet Sauvignon,
Washington, 65
359 CLOS DU BOIS, Marlstone, Alexander Valley 80
360 FERRARI CARANO, Tresor, Sonoma 90

CELLAR SELECTIONS

- 700 Joseph Phelps Insignia '14, Napa, CA 295
701 Darioush Cabernet Sauvignon '14, Napa, California 190
702 World's End Good Times, Bad Times '10,
Cabernet Sauvignon. CA 175
703 Gaja Barbaresco '09, Piedmont, Italy 360
704 Caymus Special Select '14, Cabernet Sauvignon,
Napa, CA 275
705 Silver Oak Cabernet Sauvignon '11, Napa, CA 165
707 Fisher Vineyards '12, Coach Insignia Cabernet,
Sauvignon, Napa, CA 190
708 Clerc Milon, '09, Pauliac Bordeaux, FR 250
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Snacks

MEATBALLS

marsala cream + parmesan + asiago + pea shoots 7

HANKY PANKYS

chorizo + cheese trio + baguette + fig preserve + micro greens 5.5

DEVILS ON HORSEBACK

medjool date + chorizo + bacon + maple soy glaze 6.5

Appetizers

CRISPY CALAMARI

lemon aioli + parsley 14

PIEROGI

brussels sprouts + wild mushroom + caramelized onion + horseradish cream 12

WARM WHIPPED BRIE, LOBSTER, AND CRAB DIP

tarragon + scallion + toasted baguette 15.5

Entrees

entrees include choice of the following...

tomato bisque

-or-

playhouse square salad with cucumber + cherry tomato + white cheddar + croutons
available dressings: ranch, balsamic vinaigrette, creamy blue cheese, french

substitute caesar salad +2


substitute roasted beet salad with goat cheese + herb oil + crumbled pistachio +4

PORK CHOP*

white cheddar grits + broccolini + cinnamon apple + bourbon-maple glaze 32

BLACKENED SALMON*

edamame + chickpea + black bean + feta + honey-lime vinaigrette 31





Entrees continued

CAPRESE RAVIOLI

tomato cream sauce + herb oil + garlic-parmesan crostini 28

CHICKEN SCHNITZEL

whipped potato + asparagus + lemon hollandaise 26

VEAL PICATTA*

veal tenderloin + herb risotto + broccolini + lemon-caper sauce 35

BRAISED SHORT RIB

whipped potato + baby carrot + big red demi 33

FILET OSCAR*

whipped potato + asparagus + lobster + bearnaise 36

SEAFOOD RISOTTO

shrimp + scallop + lobster + saffron 32

GRILLED MAHI MAHI*

ancient grain + sweet & sour brussels sprouts + peppadew + cider gastrique 31

Desserts

APPLE CROSTATA

vanilla whip + crumb + caramel + mitchell's vanilla bean ice cream 9

WILDFLOWER HONEY + LAVENDER CRÈME BRULEE 9

BROWNIE SUNDAE

warm fudge sauce + mitchell's vanilla bean ice cream 9

**Sales tax is included in all prices.
A 20% gratuity will be automatically added to the bill.**

No more than two checks per table.



*These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

