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

BEER
LABATT Blue Light 6.50
MAGIC HAT #9 9
GUINNESS 9
GREAT LAKES Dortmunder Gold 9
GREAT LAKES Seasonal (Ask Server for Details)

COCKTAILS
MOSCOW MULE - Tito’s Handmade Vodka, Fever Tree Gin, Ginger Beer, Fresh Squeezed Lime Juice 11
FRENCH 75 - Aviation Gin, Cointreau, Fresh Squeezed Lemon Juice, Prosecco 11
CLUB MANHATTAN - Woodford Reserve “Driftwood” Bourbon, Carpano Antica, orange bitters 16
DAZZLE PUNCH - Dos Ron 8yr old rum, Aperol, Pineapple juice, simple syrup, lemon 13

SPARKLING WINE BY GLASS & BOTTLE
001 POEMA Sparkling Brut Cava, Spain 9/36
002 NV LA MARCA Brut Prosecco, Italy 11/44
003 MUMM Napa Sparkling Brut, CA 15/60
005 SCHRAMSBERRY Blanc de Noir ’09, Napa, CA 92
008 NV TAUTTINGER Brut Champagne, Riems, France 92
009 NV VEUVE Clicquot Brut Champagne, Riems, France 135
012 PERRIER-JOUET Belle Epoque Champagne ’08, France 270

WHITE WINE BY GLASS OR BOTTLE
004 STELLA Pinot Grigio, Italy 9/36
005 SANTA MARGHERITA Pinot Grigio, Alto Adige, Italy 16/64
006 WILLIAM HILL Chardonnay, Sonoma 9/36
007 FERRARI CARANO Chardonnay, Sonoma CA 14/56
008 HEINZ EIFEL Riesling Mosel, Germany 10/40
009 SOKOL BLOSSER EVOLUTION White Blend, Oregon 13/52
010 WHITEHAVEN Sauvignon Blanc, NZ 12/48
011 FERRARI CARANO Sangiovese Rose, Sonoma CA 13/52

RED WINE BY GLASS OR BOTTLE
100 10 SPAN Pinot Noir Central Coast, California 10/40
101 A to Z Pinot Noir, OR 13/52
102 BENZIGER Merlot Sonoma, CA 11/44
103 BANFI Chianti Classico, Tuscany, Italy 12/48
104 CATENA Malbec Mendoza, Argentina 11/44
105 CLINE Cashmere Red Blend California 11/44
106 HAYES RANCH Cabernet Sauvignon, CA 9/36
107 OBERON Cabernet Sauvignon, Napa County 15/60
109 CLINE Zinfandel, Ancient Vines, CA 13/52

WHITE WINE BY THE BOTTLE
114 CHARLES AND CHARLES Riesling, Washington 56
116 CHATEAU DE SANCERRE Sauvignon Blanc, Loire Valley, France 81
121 LOUIS JADOT Pouilly-Fuisse, Maconnais, France 81
122 SAVIA Soave Classico Veneto, Italy 49
129 FERRARI CARANO Fume Blanc, Sonoma, CA 43
130 KIM CRAWFORD Unoaked Chardonnay, New Zealand 46
132 TIEFFENBRUNER Pinot Grigio Veneto, Italy 54
136 BUENA VISTA Chardonnay Napa Valley, CA 108
137 ROMBAUER Chardonnay, California 81

RED WINE BY THE BOTTLE
316 MIGRATION BY DUCKHORN Pinot Noir, Sonoma 65
317 SANFORD Pinot Noir Santa Rita Hills, California 97
320 DELOACH Pinot Noir Russian River, CA 108
326 BRANCAIA TRE Tuscany, Italy 52
336 ORIN SWIFT “D66” Grenache, France 97
337 LUCE della Vite, Super Tuscan (Merlot, Sangiovese, Cabernet Sauvignon), Italy 92
344 ROMBAUER Merlot Sonoma 85
345 SEQUOIA GROVE Cabernet Sauvignon, Napa Valley 103
346 RUTHERFORD HILL Cabernet Sauvignon, Napa Valley 119
353 FERRARI CARANO Cabernet Sauvignon, Sonoma 106
354 GROTH Cabernet Sauvignon, Napa Valley 130
355 PRISONER WINE CO. Cuttings, Cabernet Sauvignon, CA 108
356 PRISONER WINE CO. Thorn, Merlot, Napa Valley 92
357 LONG MEADOW RANCH, Farmstead Cabernet Sauvignon, Napa Valley 76
358 SEVEN HILLS WINERY, Cabernet Sauvignon, Washington, 70
359 CLOS DU BOIS, Marlstone, Alexander Valley 86
360 FERRARI CARANO, Tresor, Sonoma 98

CELLAR SELECTIONS
700 JOSEPH PHELPS Insignia ’14, Napa, CA 319
701 DARIOUSH Cabernet Sauvignon ’14, Napa, CA 205
702 WORLD’S END Good Times, Bad Times ’10, Cabernet Sauvignon, CA 190
703 GAJA BARBARESCO ’09, Piedmont, Italy 389
704 CAYMUS Special Select ’14, Cabernet Sauvignon, Napa, CA 297
705 SILVER OAK Cabernet Sauvignon ’11, Napa, CA 178
706 ORIN SWIFT MERCURY HEAD Cabernet Sauvignon, Napa Valley CA 216
707 FISHER VINEYARDS ‘12, Coach Insignia Cabernet Sauvignon, Napa, CA 205
708 CATENA ZAPATA Malbec Argentina, Mendoza, Argentina 205

Sales tax is included in all prices.
Appetizers

CRISPY BRUSSELS SPROUTS
teardrop peppers + red onions + bourbon-maple glaze 11

GARLIC SHRIMP
grated baguette + evoo + parsley + lemon 14

POTATO CHEESE PIEROGIES
brussels sprouts + wild mushroom + caramelized onion + horseradish cream 11

BAKED BRIE
double crème + portuguese roll + mixed berry preserves 12

Entrée Salad

CHOPPED SALAD
romaine + blue cheese + teardrop pepper + pickled red onion + hard egg + thick bacon +
tomato + cucumber + honey-lime vinaigrette 16
add: grilled chicken +9 | grilled salmon +13 | grilled filet mignon* +22

Entrées

entrees include choice of the following...

BROCCOLI & CHEDDAR SOUP

- or

PLAYHOUSE SQUARE SALAD
cucumber + cherry tomato + white cheddar + crouton
available dressings: ranch, balsamic vinaigrette, creamy blue cheese, french

CAESAR SALAD +2
romaine + sundried tomato + asiago + parmesan + crouton

BEET SALAD +4
goat cheese + honey-lime vinaigrette + arugula + pecan

BRAISED SHORT RIB*
whipped potato + baby carrot + big red demi 33

SALMON*
legume salad + cilantro + goat cheese + honey-lime vinaigrette 30
Entrées continued

SEA SCALLOPS*
asparagus + pecorino + risotto + citrus beurre blanc 37

CHICKEN SCHNITZEL*
whipped potato + asparagus + lemon-chive hollandaise 26

 SHRIMP AGLIO e OLIO*
evoo + garlic + asparagus + wild mushroom + baby spinach + asiago + linguini 29

FILET MIGNON**
whipped potato + asparagus + cabernet demi-glace 39

SEAFOOD RISOTTO*
shrimp + scallop + lobster + chive + saffron + pecorino + carnaroli 30

ROASTED BUTTERNUT SQUASH (vegan)
five grains + apple + brussels sprout + baby kale + cranberry compote + charred lemon vinaigrette 24

PORK TENDERLOIN*
whipped sweet potato + root vegetable hash + kale + sage demi-glace 26

PAN ROASTED WALLEYE*
potato pierogi + bourbon + bacon brussels sprout + chive beurre blanc 33

Desserts

BROWN BUTTER CAKE
cookie crumb + raspberry + whipped cream + salted caramel gelato 9

APPLE TARTLET
salted caramel sauce + whipped cream + vanilla bean ice cream 9

CHOCOLATE “ADDICTION” CAKE
whipped cream + raspberry 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.