



# 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 five resident companies: Great Lakes Theater, Cleveland Play House, DANCE Cleveland, Tri-C Presents, and Cleveland State University.

### *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

PHS MANHATTEN - Old Forester Signature, Campari, Cherry Hearing 12

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

BOULEVARDIER - Woodford Reserve, Campari, Dolin Sweet Vermouth, Aged 30 days 12

### 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 Veuve Clicquot Brut, Riems, France 100

009 NV Bollinger Special Cuvee, Champagne, France 150

012 Dom Perignon '04, Champagne, France 250

### WHITE WINE BY GLASS OR BOTTLE

003 ANNE AMIE VINEYARDS Cuvee A White Blend, Oregon 10/40

004 STELLA Pinot Grigio, Italy 8/32

005 FERARRI CARANO Fume Blanc, New Zealand 9/36

006 WILLIAM HILL Chardonnay, Sonoma 8/32

007 HEINZ EIFEL Riesling, Mosel, Germany 9/36

### RED WINE BY GLASS OR BOTTLE

100 10 SPAN Pinot Noir, Central Coast, California 9/36

101 TANGLEY OAKS Merlot, Napa Valley 9/36

102 AVALON Cabernet Sauvignon, California 8/32

103 SANTA JULIA Malbec, Argentina 8/32

104 CLINE Cashmere Red Blend, California 10/40

### WHITE WINE BY THE BOTTLE

114 ZILLIKEN "Butterfly" Riesling, Germany 48

116 PRE SEMELE Sancerre, France 60

129 WHITEHAVEN Sauvignon Blanc, New Zealand 44

132 MASO CANALI Pinot Grigio, Italy 42

122 PIEROPAN Soave, Italy 45

130 KIM CRAWFORD Unoaked Chardonnay, New Zealand 42

121 JOSEPH DROUGHIN Pouilly-Fuisse, France 74

136 CAKEBREAD Chardonnay, Napa Valley 100

137 PATZ & HALL Chardonnay, California 90

138 ROMBAUER Chardonnay, California 75

### RED WINE BY THE BOTTLE

316 MIGRATION BY DUCKHORN Pinot Noir, Sonoma 60

317 TWOMEY CELLARS Pinot Noir, California 100

320 DOMAINE DROUGHIN Pinot Noir, Oregon 96

326 BRANCAIA TRE Tuscany, Italy 48

336 BANFI Chianti Classico, Tuscany, Italy 46

338 DELAS Chateauneuf de Pape, France 105

347 TORBRECK Woodcutter's Shiraz, Australia 56

342 FRANCISCAN Merlot, Napa Valley 48

344 ROMBAUER Merlot, Sonoma 78

334 RAVENSWOOD Zinfandel, California 36

345 NEWTON Claret, Napa Valley 60

348 OWEN ROE EX UMBRIS Syrah, Washington 53

352 SAINT SUPERY Elu Red Blend, Napa Valley 115

353 FERRARI CARANO Cabernet Sauvignon, Sonoma 98

354 GROTH Cabernet Sauvignon, Napa Valley 120

### CELLAR SELECTIONS

700 Inglenook Estate Rubicon '09 Napa, CA 270

701 Penfolds St. Henri Shiraz '09, Australia 150

702 World's End Good Times, Bad Times '10, Cabernet Sauvignon. CA 175

703 Gaja Barbaresco '09, Piedmont, Italy 360

704 Caymus Special Select '12, Cabernet Sauvignon, Napa, CA 180

705 Silver Oak Cabernet Sauvignon '08, Napa, CA 165

706 La Folette '09 Pinot Noir, Mendocino, CA 100

707 Fisher Vineyards '09, Coach Insignia Cabernet Sauvignon, Napa, CA 190

### BEER

LABATT BLUE 7

LABATT BLUE LIGHT 7

LABATT .5 N/A 7

GREAT LAKES Dortmunder 8

GREAT LAKES Seasonal 8

BREW KETTLE White Rajah IPA 8





## *Soups*

### WILD MUSHROOM BISQUE

shiitake mushrooms + oyster mushrooms + thyme 8

### FRENCH ONION SOUP

provolone + crouton + parsley 8

## *Salads*

### MACKENZIE SALAD

blush dressing + mixed greens + mackenzie creamery goat cheese +  
red onion + fresh berries + candied walnuts 8.5

### BLT SALAD

romaine + cherry tomato + bacon +  
pickled red onion + white cheddar+ green goddess 8

## *Appetizers*

### STEAK CROSTINI

bavette + buttermilk blue fondue + balsamic syrup + grilled multigrain 11

### BLUE CRAB HUSHPUPPIES

cucumber + old bay'onaise 11

### TRUFFLE + PORCINI RAVIOLI

wild mushroom + truffle + roasted garlic + jus 11

### AHI STACK

wakame + avocado + crispy potato + sriracha + sweet soy 15

### WARM CRAB DIP


chives + toasted baguette 12

### MAINE LOBSTER NACHOS

crispy wontons + queso cotija + fresh dill + avocado +  
lemon aioli + pickled fresno peppers 15

### CALAMARI

lemon + chile vinegar sauce 11.5





## *Entrees*

### TORTELLINI CARBONARA

cheese tortellini + crispy slab bacon + peas + radicchio + cream + parmesan 23

### CEDAR PLANKED SALMON

crispy brussel sprouts + parsnips + sweet chile sauce 25

### SEAFOOD RISOTTO

scallops + shrimp + lobster + saffron + parmesan + chives 26

### CHILEAN SEA BASS

lobster pommes puree + fennel fries + chives + demi 37

### GRILLED PORK TENDERLOIN

pommes puree + thyme + michigan cherry demi + baby carrots 24

### BRAISED C.A.B. POT ROAST

pommes puree + baby carrots + big red reduction 25

### BAVETTE STEAK

pommes puree + grilled jumbo asparagus + cabernet demi 26

## *Desserts*

### STRAWBERRY SHORTCAKE

crumbled shortcake + macerated strawberries + whipped cream 7.5

### CHOCOLATE + SALTED CARAMEL TART

mitchell's salted caramel ice cream + chocolate sauce 8

### RICE PUDDING

michigan cherries + geauga county maple syrup + cinnamon 6.5

### VANILLA BEAN CRÈME BRULEE

raw sugar + mint 8

\*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.

A 20% service charge will be included on all checks.

No more than two checks per table.

