



C O C K T A I L S

MOSCOW MULE

Tito's Handmade Crafter
Vodka, Fever Tree Ginger
Beer, fresh squeezed lime
juice 17

FRENCH 75

Club Gin, Cointreau, fresh
squeezed lemon juice,
Prosecco 16

ESPRESSO MARTINI

Stoli Vanilla Vodka,
Kahlua, fresh coffee 16

DAZZLE PUNCH

Dark Jamaican Rum,
Aperol, pineapple juice,
simple syrup, lemon 16

CLUB MANHATTAN

1792 Bourbon, Carpano
Antica, orange bitters 16

PEAR MARTINI

Grey Goose Le Poire
Vodka, St. Germain, lemon
syrup 16

PRESIDENTIAL SELECTIONS

VESPER

Beefeaters Gin, Tito's Handmade Vodka,
Lillet Blanc, Lemon Twist 16

DELUXE FRENCH COSMOPOLITAN

Grey Goose, Cointreau, white cranberry juice, lime juice 19

PRESIDENT'S BOURBON ESPRESSO MARTINI

Woodford, coffee liqueur, espresso coffee 19

PREMIUM ROB ROY

Glenlivet 12, Carpano Antica 21

B E E R

Labatt Blue 9

Labatt Blue Light 9

Guinness 11

Great Lakes Dortmunder Gold 11

Great Lakes Seasonal 11

W I N E

SPARKLING WINE BY GLASS & BOTTLE

- 002 NV LA MARCA Brut Prosecco, Italy 13/48
003 MUMM Sparkling Brut, CA 17/65
005 NV LAMARCA Rose Prosecco, Italy 13/48
008 LANSON PERE & FILS Brut Champagne,
Riems, France 96
009 J VINEYARDS California Cuvee, CA 75
013 PERRIER-JOUET Grand Brut Champagne,
France 198

RED WINE BY GLASS OR BOTTLE

- 101 IMAGERY Pinot Noir, Sonoma, CA 14/56
102 J VINEYARDS Pinot Noir, CA 15/60
103 BENZINGER Merlot, Sonoma CA 14/56
104 BANFI Chianti Classico, Tuscany, Italy 14/56
105 CATENA Malbec Mendoza, Argentina 14/56
106 CLINE Cashmere Red Blend, CA 14/56
107 LOCATIONS CA Red Blend, CA 15/60
108 OBERON Cabernet Sauvignon,
Napa County 19/76
109 CLINE Zinfandel, Ancient Vines, CA 14/54

RED WINE BY THE BOTTLE

- 316 MIGRATION BY DUCKHORN Pinot Noir,
Sonoma 67
318 DELOACH Pinot Noir, Russian River, CA 110
319 COOPER & THIEF Red Blend, CA 80
326 BRANCAIA TRE Tuscany, Italy 54
336 ORIN SWIFT "D66" Grenache, France 99
337 CANTINA MESA BUIO BUIO Carignano del
Sulcis, Italy 84
344 ROMBAUER Merlot, Sonoma, CA 94
345 SEQUOIA GROVE Cabernet Sauvignon,
Napa Valley, CA 115
346 RUTHERFORD HILL Cabernet Sauvignon,
Napa Valley, CA 121
353 FERRARI CARANO Cabernet Sauvignon,
Sonoma, CA 108
354 GROTH Cabernet Sauvignon, Napa Valley,
CA 142
355 THE PRISONER Cabernet Sauvignon, Napa
Valley, CA 120
360 FERRARI CARANO Tresor, Sonoma, CA 100

WHITE WINE BY GLASS OR BOTTLE

- 001 IMAGERY Chardonnay, Sonoma, CA 13/48
004 STELLA Pinot Grigio, Italy 12/46
005 SANTA MARGHERITA Pinot Grigio, Veneto,
Italy 13/52
006 WILLIAM HILL Chardonnay, Sonoma 12/48
007 FERRARI CARANO Chardonnay, Sonoma 13/52
008 HEINZ EIFEL Riesling, Mosel, Germany 14/56
009 SOKOL BLOSSER EVOLUTION White Blend,
OR 15/60
010 BENZIGER Sauvignon Blanc, Sonoma, CA 14/56
012 KIM CRAWFORD Rose, New Zealand 13/52
013 KIM CRAWFORD Sauvignon Blanc,
New Zealand 13/52

WHITE WINE BY THE BOTTLE

- 114 CHARLES AND CHARLES Riesling, Washington 58
116 CHATEAU DE SANCERRE Sauvignon Blanc, Loire
Valley, France 83
122 SUAVIA Soave Classico Veneto, Italy 51
129 FERRARI CARANO Fume Blanc, Sonoma, CA 45
132 TIEFENBRUNER Pinot Grigio, Veneto, Italy 58
137 ROMBAUER Chardonnay, California 90
138 JAYSON Chardonnay, Napa Valley, CA 126

PRESIDENTIAL CELLAR SELECTIONS

RED WINE

- 701 DARIOUSH
Cabernet Sauvignon, Napa Valley, CA 219
702 ROUND POND ESTATE
Cabernet Sauvignon, Napa Valley, CA 156
703 CHATEAU LA MISSION HAUT-BRION
Bordeaux, France 210
704 HONIG
Cabernet Sauvignon, Bartolucci Vineyard 188
705 JAYSON
Cabernet Sauvignon, Napa Valley, CA 220
706 CAYMUS SPECIAL SELECT
Cabernet Sauvignon, Napa Valley, CA 389
708 CHATEAU QUINTUS
Saint-Emillion Grand Grand Cru 310
709 CHATEAU LA DOMINIQUE
Grand Cru, France 275

SPARKLING WINE

- 710 CHAMPAGNE LANSON
Champagne Brut Le Vintage (2009) 265



A P P E T I Z E R S

SALMON MOUSSE CROSTINI
dill crème fraiche + sesame baguette
+ caper berry + fennel 13

FIG & GOAT CHEESE BITES (gf)
bacon wrapped + rose balsamic
reduction + frisée + evoo + lemon 16

CHICKPEA & LENTIL CROQUETTES (v, gf)
roasted garlic tahini + shaved cabbage +
preserved lemon vinaigrette 13

CARROT-COCONUT DIP
crushed cashews + tajín + garlic naan 15

SEASONAL CHEESE PLATE
pickles + berry preserves + olives + sesame
baguette 19

Sales tax is included
in all menu prices.

A 20% gratuity will be
automatically added.

Max two checks per table
for parties of 6 or more.

ENTRÉES

entrées include your choice of:

ROASTED TOMATO & WHITE BEAN SOUP

basil + kale + cream + croutons
- OR -

PLAYHOUSE SQUARE SALAD

spun carrot + shaved radish
+ pickled red onion + croutons

additional options:

WEDGE SALAD

ciabatta crumbs + roasted tomato + parmesan
+ bacon + chipotle-buttermilk dressing +7

ROASTED BEET (gf)

frisée + preserved lemon vinaigrette
+ maple-cayenne pepitas + goat cheese +6

LAND

CHICKEN SCHNITZEL

whipped potatoes + braised red
cabbage + mustard-tarragon cream
29

CAB SHORT RIB (gf)

whipped potatoes + garlic rapini +
brandy-porcini gravy 48

BRACIOLE

spicy sausage + aged provolone
+ stewed tomato-shallot sauce +
tagliatelle 39

FILET MIGNON* (gf)

whipped potatoes + heirloom carrots
+ black fig demi-glaze 60

SEA

STUFFED LOBSTER TAIL

split & roasted w/crab & panko
+ farro "risotto" + rutabaga +
apple-thyme beurre blanc 62

BLACK COD (gf)

kabocha purée + crispy brussels
sprouts + teardrop peppers +
maple-miso glaze 45

PAN ROASTED SALMON* (gf)

smoked gouda grits + massaged kale
+ apple-thyme beurre blanc 38

GARDEN

KABOCHA SQUASH

WELLINGTON (v)

mushroom duxelles + kale + puff
pastry + shaved fennel salad + maple-
miso glaze 26

VEGETABLE LASAGNA GRATIN

lentil ragu + melted leeks + egg pasta
sheets + gruyère + herbed ricotta 29

RJF MIXED GREENS SALAD

(gf, v no cheese)

romaine + baby lettuce + teardrop
pepper + pickled onion + shaved radish +
roasted tomato + spun carrots
+ goat cheese + honey-lime vinaigrette 17

add:

chicken breast +11 / shrimp +11
salmon +15 / steak +19

dressing:

ranch / balsamic vinaigrette
creamy blue cheese / french

SIDES

smoked gouda grits (v, gf) 4

garlic rapini (v, gf) 8

farro risotto w/rutabaga 7

heirloom carrots (gf) 5

whipped potatoes (gf) 6

crispy brussels sprouts

w/maple-miso glaze (v, gf) 8

Dessert menu will be provided by server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.