



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

BEER

LABATT BLUE 8
LABATT Blue Light 8
GUINNESS 10
GREAT LAKES Dortmunder Gold 10
GREAT LAKES Seasonal (Ask Server for Details)

COCKTAILS

MOSCOW MULE - Tito's Handmade Vodka, Fever Tree
Ginger Beer, fresh squeezed lime juice 12
FRENCH 75 - Bombay Gin, Cointreau, fresh squeezed
lemon juice, Prosecco 12
CLUB MANHATTAN - Woodford Reserve "Driftwood"
Bourbon, Carpano Antica, orange bitters 16
DAZZLE PUNCH - Dark Jamaican Rum, Aperol,
pineapple juice, simple syrup, lemon 14
ESPRESSO MARTINI - Stoli Vanilla Vodka, Kahlua,
fresh coffee 14

SPARKLING WINE BY GLASS & BOTTLE

002 NV LA MARCA Brut Prosecco, Italy 12/46
003 MUMM Sparkling Brut, CA 16/62
005 NV LAMARCA Rose Prosecco, Italy 12/46
008 LANSON PERE & FILS Brut Champagne,
Riems, France 94
009 J VINEYARDS California Cuvee, CA 68
013 PERRIER-JOUET Grand Brut Champagne,
France 198

WHITE WINE BY GLASS OR BOTTLE

001 IMAGERY Chardonnay, Sonoma, CA 11/40
004 STELLA Pinot Grigio, Italy 11/40
005 SANTA MARGHERITA Pinot Grigio, Veneto,
Italy 12/46
006 WILLIAM HILL Chardonnay, Sonoma 11/40
007 FERRARI CARANO Chardonnay, Sonoma 12/46
008 HEINZ EIFEL Riesling, Mosel, Germany 13/50
009 SOKOL BLOSSER EVOLUTION White Blend,
OR 14/54
010 BENZIGER Sauvignon Blanc, Sonoma, CA 13/52
011 TRIBUTE Chardonnay, Sonoma, CA 13/52
012 LOUIS JADOT Rosé, Burgundy, France 12/46

RED WINE BY GLASS OR BOTTLE

101 IMAGERY Pinot Noir, Sonoma, CA 13/52
102 J VINEYARDS Pinot Noir, CA 13/52
103 BENZIGER Merlot, Sonoma, CA 13/52
104 BANFI Chianti Classico, Tuscany, Italy 13/52
105 CATENA Malbec Mendoza, Argentina 13/52
106 CLINE Cashmere Red Blend, CA 13/52
107 LOCATIONS CA Red Blend, CA 14/56
108 OBERON Cabernet Sauvignon, Napa County 16/62
109 CLINE Zinfandel, Ancient Vines, CA 14/54

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
136 BUENA VISTA Chardonnay, Napa Valley, CA 110
137 ROMBAUER Chardonnay, California 90
138 JAYSON Chardonnay, Napa Valley, CA 126

RED WINE BY THE BOTTLE

316 MIGRATION BY DUCKHORN Pinot Noir, Sonoma 67
317 LOUIS MARTINI Cabernet Sauvignon, Napa Valley,
CA 119
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 105
346 RUTHERFORD HILL Cabernet Sauvignon,
Napa Valley 121
353 FERRARI CARANO Cabernet Sauvignon,
Sonoma, CA 108
354 GROTH Cabernet Sauvignon, Napa Valley, CA 132
355 THE PRISONER Cabernet Sauvignon, Napa Valley,
CA 110
357 SEVEN HILLS WINERY Cabernet Sauvignon, WA 78
360 FERRARI CARANO, Tressor, Sonoma, CA 100

CELLAR SELECTIONS

701 DARIOUSH Cabernet Sauvignon, Napa Valley, CA 219
705 JAYSON Cabernet Sauvignon, Napa Valley, CA 220
706 CAYMUS SPECIAL SELECT Cabernet Sauvignon,
Napa Valley, CA 389
707 CHATEAU CLERC MILON Red Bordeaux, France 189
708 CATENA ZAPATA Malbec Argentino, Mendoza,
Argentina 205

Sales tax is included in all prices.





Appetizers

POTATO-CHEDDAR PIEROGI

caramelized onion + kielbasa + mustard crème fraîche 15

STUFFED MUSHROOMS *gf*

spinach + artichoke + parmesan + fig gastrique 13

CAPONATA TOAST *v*

eggplant + caper + olive + roasted tomato + grilled baguette 12

LEMON SHRIMP *gf*

preserved lemon + crispy rice cake + pesto + pea shoot 14

Entrée Salad

MIXED GREENS *gf, v (no cheese)*

romaine + baby lettuce + shaved fennel + pickled red onion + heirloom tomato +
cucumber + feta + honey-lime vinaigrette 17

add: chicken breast + 9 | shrimp +12 | grilled salmon +13 | grilled steak +15

Entrées

entrees include choice of the following....

WHITE BEAN & POTATO SOUP

cream + leek + basil oil + breadcrumbs

-or-

PLAYHOUSE SQUARE SALAD *v, gf (no crouton)*

cucumber + cherry tomato + pickled red onion + crouton

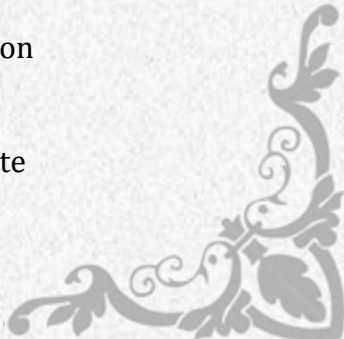
available dressings: ranch, balsamic vinaigrette, creamy blue cheese, french

CAESAR SALAD +2 *gf (no crouton)*

romaine + heirloom tomato + asiago + parmesan + crouton

BEET +4 *gf*

feta + toasted pepita + pea shoot + honey-lime vinaigrette





Entrées continued

GRILLED HANGER STEAK* *gf*

whipped potato + broccolini + crispy leek + red wine demi-glace 44

CAB SHORT RIB*

five grain mix + asparagus + wild mushroom gravy 46

SHRIMP *gf*

polenta + chorizo + broccolini + tomato + white wine 30

CRISPY EGGPLANT *v, gf*

pistachio + walnut dukkah + beet & fennel slaw + preserved lemon vinaigrette 28

CHICKEN SCALLOPINI *gf*

polenta + asparagus + tomato & marsala reduction 30

RICOTTA GNOCCHI

blush sauce + broccolini + spring onion 29

PORK SCHNITZEL *gf*

whipped potato + braised cabbage + wild mushroom gravy 30

WALLEYE *gf*

sweet potato hash + beet & fennel slaw + fig gastrique 40

SALMON* *gf*

five grain mix + braised cabbage + sweet ginger soy + toasted sesame 34

Desserts

WARM BREAD PUDDING

white chocolate + marsala syrup + golden raisin + vanilla bean iced cream 12

FROZEN LEMON TRIFLE

cinnamon crumble + blueberry crackle + crystallized mint 11

CHOCOLATE HAZELNUT TART

berry compote + whip 12

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.

v = vegan

gf = gluten free

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

