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, Reims, 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, CA 12/46
- 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 BUO BUO, Carigano 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, Tresor, 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
GRILLED HANGER STEAK*  
whipped potato + broccolini + crispy leek + red wine demi-glace 44

CAB SHORT RIB* 
five grain mix + asparagus + wild mushroom gravy 46

SHRIMP  
polenta + chorizo + broccolini + tomato + white wine 30

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

CHICKEN SCALLOPINI  
polenta + asparagus + tomato & marsala reduction 30

RICOTTA Gnocchi  
blush sauce + broccolini + spring onion 29

PORK SCHNITZEL  
whipped potato + braised cabbage + wild mushroom gravy 30

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

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

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.

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

v = vegan  
gf = gluten free