



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 7
LABATT Blue Light 7
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

SPARKLING WINE BY GLASS & BOTTLE

002 NV LA MARCA Brut Prosecco, Italy 12/46
003 MUMM Napa Sparkling Brut, CA 16/62
005 SCHRAMSBERG Blanc De Noir '09, Napa, CA 94
008 LANSON PERE & FILS Brut Champagne,
Riems, France 94
012 PERRIER-JOUET Belle Epoque Champagne,
France 270

WHITE WINE BY GLASS OR BOTTLE

003 MEIOMI Chardonnay, Sonoma, CA 12/46
004 STELLA Pinot Grigio, Italy 11/40
005 SANTA MARGHERITA Pinot Grigio 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,
Oregon 14/54
010 WENTE Sauvignon Blanc, California 13/50

ROSE WINE BY GLASS OR BOTTLE

011 LOUIS JADOT Rose', Burgundy, France 12/46
012 FERRARI CARANO Sangiovese Rose,
Sonoma CA 14/54

RED WINE BY GLASS OR BOTTLE

101 A to Z Pinot Noir, OR 14/54
102 MEIOMI Pinot Noir, Sonoma, CA 12/46
103 BENZIGER Merlot Sonoma, CA 12/46
104 BANFI Chianti Classico, Tuscany, Italy 13/50
105 CATENA Malbec Mendoza, Argentina 13/50
106 CLINE Cashmere Red Blend California 13/50
107 DREAMING TREE Cabernet Sauvignon,
California 13/50
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
130 WENTE Chardonnay, California 48
132 TIEFENBRUNER Pinot Grigio, Veneto, Italy 58
136 BUENA VISTA Chardonnay, Napa Valley, CA 110
137 ROMBAUER Chardonnay, California 90

RED WINE BY THE BOTTLE

316 MIGRATION BY DUCKHORN Pinot Noir, Sonoma 67
317 SANFORD Pinot Noir, Santa Rita Hills, California 99
318 DELOACH Pinot Noir, Russian River, CA 110
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 LONG MEADOW RANCH, Farmstead Cabernet
Sauvignon, Napa Valley, CA 78
360 FERRARI CARANO, Tresor, Sonoma, CA 100

CELLAR SELECTIONS

701 DARIOUSH Cabernet Sauvignon, Napa Valley, CA 219
703 GAJA BARBARESCO Piedmont, Italy 389
705 SILVER OAK Cabernet Sauvignon, Napa Valley,
CA 178
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

sauerkraut + brussels sprouts + horseradish cream 13

CRISPY BRUSSEL SPROUTS *gf*

teardrop pepper + prosciutto + lime aioli 13

BAKED TALEGGIO

apricot-tomato jam + grilled baguette 14

LEMON SHRIMP

pesto + crispy rice cake + pea shoot 14

Entrée Salad

MIXED GREENS *v, gf*

romaine + baby lettuce + teardrop pepper + pickled red onion + tomato +
cucumber + feta + honey-lime vinaigrette 16

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

Entrées

entrees include choice of the following....

CREAM OF POTATO

chive + 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 + baby heirloom tomato + asiago + parmesan + crouton

BEET +4 *gf*

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





Entrées continued

NEW YORK STRIP* *gf*

whipped potato + broccolini + red wine demi 46

SQUASH RISOTTO

butternut squash + spinach + vin cotto 28

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

CAB SHORT RIB* *gf*

whipped potato + asparagus + red wine demi-glace 45

SHRIMP PASTA

roasted tomato + broccolini + feta + white wine + orecchiette 30

BUTTERNUT SQUASH *v, gf*

quinoa + white bean + roasted tomato + salsa verde 29

CHICKEN MARSALA

whipped potato + asparagus + marsala cream sauce 30

PORCINI MUSHROOM RAVIOLI

spinach + parmesan broth + salsa verde + breadcrumb 31

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

PORK SCHNITZEL*

brussels sprout + mushroom + spaetzle + whole grain mustard-herb cream 29

SALMON* *gf*

butternut squash puree + quinoa + white bean + brown butter 34

Desserts

WARM BREAD PUDDING

marsala syrup + golden raisin + vanilla bean iced cream 11

NY STYLE CHEESECAKE

blueberry compote + candied pecan 11

CHOCOLATE MOUSSE CAKE

powdered sugar + whip 11

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.

