



## 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

### DAZZLE PUNCH

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

### FRENCH 75

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

### CLUB MANHATTAN

1792 Bourbon, Carpano  
Antica, orange bitters 16

### ESPRESSO MARTINI

Stoli Vanilla Vodka, Kahlua, fresh coffee 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, Washinton 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

## 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

RL

## A P P E T I Z E R S

### SHRIMP COCKTAIL (gf)

lemon zest + chive + cocktail sauce 16

### CAPONATA WELLINGTON BITES (v)

eggplant agrodolce + olives + puff  
pastry 15

### LAMB MEATBALLS

white bean hummus + sweet pepper gastrique  
+ za'atar pita 17

### YELLOWFIN TUNA CRUDO\* (gf)

olive oil + fried capers + shaved radish  
+ balsamic pearls 18

### SEASONAL CHEESE PLATE

pickles + compote + olives + sesame crisps 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.

## ENTREES

entrees include your choice of:

### TOMATO BASIL SOUP

mirepoix + cream + parmesan + crouton

- or -

### PLAYHOUSE SQUARE SALAD

cucumber + cherry tomato + pickled  
red onion + crouton

additional options:

### CAPRESE (gf)

heirloom tomato + burrata + basil  
+ balsamic pearls +7

### ROASTED BEET (gf)

arugula + goat cheese + maple-cayenne  
pepita + preserved lemon vinaigrette +6

## LAND

### GRILLED CHICKEN

### CHAMPAGNE (gf)

wild mushrooms + whipped potato  
+ broccolini 34

### BRAISED SHORTRIB (gf)

whipped potato + buttered radishes  
+ red wine demi-glace 48

### VEAL CHOP\* (gf)

carrot-ginger puree + smoked shallots  
+ wild mushrooms + crispy beans 66

### FILET MIGNON\* (gf)

crispy potato + charred tomato  
+ black garlic compound butter 59

## SEA

### ARCTIC CHAR\* (gf)

crispy potato + lemon bean sprouts  
+ sweet pepper gastrique 36

### SEARED SCALLOPS

toasted fregola + heirloom tomatoes  
+ leek fondue + lemon crumbs 44

### BARRAMUNDI\* (gf)

black sticky rice + coconut-wasabi  
crema + baby bok choy  
+ maple ponzu 32

## GARDEN

### TOMATO TORTIGLIONI

heirloom blush sauce + burrata  
+ broccolini + olives + sweet peppers 29

### CRISPY MISO EGGPLANT (gf, v)

white bean puree + black sticky rice  
+ baby bok choy + maple ponzu 27

### MIXED GREENS (gf, v no cheese)

romaine + baby lettuce + tear drop  
pepper + picked onion + heirloom  
tomato + cucumber + goat cheese  
+ honey lime vinaigrette 17

add:

chicken breast +12 / shrimp +13  
arctic char +17 / steak +18

dressing:

ranch / balsamic vinaigrette  
creamy blue cheese / french

## SIDES (gf)

crispy potato (v) 8

lemon bean sprouts (v) 5

broccolini 8

baby bok choy/maple ponzu (v) 8

whipped potato 7

buttered radishes 8

black sticky rice (v) 5

Dessert menu will be provided by server.

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