

# STARTERS

## CHARCUTERIE BOARD

Cheese and meats from around the world, variety of house made spreads and accents, served with Artisanal bread - 23

## BAJA FISH TACOS

Three flour tortilla tacos with crispy Lake Erie walleye, shredded lettuce, fresh pico de gallo, cilantro lime crema - 16

## CALAMARI

Flash fried calamari with pickled peppers, served with pomodoro sauce and roasted garlic aioli - 16

## BAVARIAN PRETZELS

Served with honey mustard and whiskey caramel cream cheese (v) - 16

## WOOD FIRED MEATBALLS

Beef, pork, and veal homemade meatballs, slow-roasted pomodoro sauce, brûléed burrata cheese, herbs, crusty bread - 15

## **NEW!** SPINACH AND ARTICHOKE DIP

Creamy house made spinach and artichoke dip with parmesan, provolone and mozzarella, served with sliced, toasted olive oil bread (v) - 15

## **NEW!** PULLED PORK TACOS

Three flour tortilla tacos with roasted pork marinated in sesame ginger glaze, pickled cabbage, carrots, red radish slaw, garnished with sliced scallions - 15

## CONFIT CHICKEN WINGS

48-hour cured, slow cooked, fried to order, tossed in choice of sauce

6 bone-in wings - 14      6 boneless wings - 10

12 bone-in wings - 19      12 boneless wings - 15

**Sauces:** Sriracha Buffalo, Brew-B-Que, Herb & Parmesan Garlic Butter, Cajun

## GENERAL TSO'S CAULIFLOWER

Tempura fried cauliflower, sweet and spicy sauce, scallions, pickled carrots, peanuts, toasted sesame (vg) - 13

*gf option available*

## OIL PLATE

Extra virgin olive oil, aged balsamic, fresh herbs, parmesan and cracked black pepper served with Artisanal bread (v) - 10

## BRUSCHETTA

Artisanal bread with Roma tomato, red onion and basil blend, feta, drizzled with garlic oil and balsamic reduction (v) - 10

*(gf): gluten-free, (vg): vegan, (v): vegetarian*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially those with medical conditions*

# FLATBREADS

## PEPPERONI LOVERS

Pepperoni, mozzarella and provolone blend, parmesan, fresh basil - 17  
Pairs well with a glass of Meeker Zinfandel

## PROSCIUTTO & SAUSAGE

Garlic oil with fresh mozzarella, mozzarella and provolone blend, prosciutto, Italian sausage, roasted red peppers and tomatoes, Kalamata olives, basil - 17  
Pairs well with a glass of Meeker Zinfandel

## CHICKEN SPINACH FLORENTINE

White garlic sauce with mozzarella and provolone blend, sliced grilled chicken breast, spinach, sliced Roma tomatoes, mushrooms - 17  
Pairs well with a glass of Chehalem Chardonnay

## MEDITERRANEAN

Spinach, roasted peppers, Kalamata olives, red onions, artichokes, mozzarella, feta, balsamic glaze (v) - 15  
Pairs well with a glass of Submission Red Blend

## CLASSIC MARGHERITA

Garlic oil with sliced Roma tomatoes, fresh mozzarella, shredded mozzarella, garnished with fresh basil (v) - 15  
Pairs well with a glass of Filadonna Pinot Grigio

## NEW! BREW-B-QUE CHICKEN

Sliced, grilled chicken breast with mozzarella and provolone blend, red onions, pickled jalapeños, topped with our signature Brew-B-Que sauce - 15  
Pairs well with a glass of Max Ferd. Richter Riesling

## NEW! VEGGIE LOVERS

White garlic sauce, mozzarella and provolone blend, spinach, red onions, mushrooms, red, yellow and green bell peppers, roasted tomatoes (v) - 15  
Pairs well with a glass of Chehalem Chardonnay

## FLATBREAD CREATION STATION

All flatbreads come with sauce and shredded mozzarella - 14

**Sauces:** Pomodoro, white garlic sauce, Brew-B-Que, garlic oil, pesto

**Protein (\$2 each):** pepperoni, Italian sausage, grilled chicken, prosciutto, bacon

**Toppings (\$1 each):** fresh mozzarella, semi-dried tomatoes, roasted red peppers, bell peppers, red onions, caramelized onions, roasted mushrooms, banana peppers, spinach, Kalamata olives, pickled jalapeños

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# SALADS

## **NEW! GREEN APPLE SALAD**

Chopped iceberg and romaine lettuce with crisp green apples, raisins, feta cheese, served with house made apple vinaigrette dressing (v) - 15

Pairs well with a glass of Filadonna Pinot Grigio

## **NEW! COBB SALAD**

Romaine lettuce, gorgonzola cheese, diced tomatoes, diced cucumbers, sliced avocado, chopped hard boiled egg, bacon bits, served with house made bacon vinaigrette dressing - 15

Pairs well with a glass of Max. Ferd. Richter Riesling

## **AVOCADO POMEGRANATE**

Mesclun blend with diced tomatoes, cheddar, fresh avocado and crunchy pecans with pomegranate dressing (v) - 13

Pairs well with a glass of Chehalem Chardonnay

## **CLASSIC CAESAR**

Romaine lettuce, croutons and parmesan with Caesar dressing (v)

Full - 12 Side - 8

Pairs well with a glass of Chehalem Chardonnay

## **SIMPLE HOUSE**

Artisanal lettuce, heirloom cherry tomatoes, cucumbers, red onions, served with honey balsamic dressing (v, gf)

Full - 11 Side - 7

Pairs well with a glass of Bernardus Pinot Noir

**Add Protein to any salad:** 6oz sirloin (\$15), 6oz chicken breast (\$9),  
8oz salmon filet (\$14), 6pc shrimp (\$10)

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# SANDWICHES

*Served with your choice of french fries, sweet potato fries, or truffle rosemary fries*

## **SMOKEHOUSE BURGER**

8oz Angus Reserve beef patty with smoked gouda, bacon, caramelized onions and whiskey glaze on a toasted brioche bun - 18

Pairs well with a glass of Meeker Zinfandel or Submission Red Blend

## **NEW! BISTRO BISON BURGER**

8oz seasoned bison patty with white cheddar cheese, shredded iceberg lettuce, sliced tomato, pickled red onion and bacon jam on a toasted brioche bun - 18

*Chef recommends medium rare - anything over will be dry due to lean protein*

Pairs well with a glass of Twenty Acres Cabernet

## **WALLEYE FISH SANDWICH**

Breaded Lake Erie walleye on a toasted French hoagie roll with shredded iceberg lettuce, tomatoes, malt vinegar aioli and coleslaw - 18

Pairs well with a glass of Max Ferd. Richter Riesling

## **NEW! CUBAN SANDWICH**

Roasted pulled pork with mojo marinade, sliced ham, melted swiss, dill pickle chips, spicy honey mustard served on a toasted hoagie roll - 18

Pairs well with a glass of Filadonna Pinot Grigio or Bernardus Pinot Noir

## **RWB PRIME SMASHBURGER**

Two 4oz hand-smashed patties with American cheese, shredded iceberg lettuce, house pickles and burger sauce on a toasted brioche bun - 17

Pairs well with a glass of Twenty Acres Cabernet

## **PORTABELLA MUSHROOM SANDWICH**

Marinated portabella mushroom cap with Middlefield Swiss, grilled red onions, tomatoes, spinach, avocado, garden aioli on a toasted brioche bun (v) - 17

Pairs well with a glass of Bernardus Pinot Noir

## **NEW! ALEX'S MEAN BEAN VEGGIE SANDWICH**

Black bean patty with feta cheese, arugula, sun dried tomatoes, crispy onion frites and balsamic glaze on a toasted brioche bun (v) - 15

Pairs well with a glass of Bernardus Pinot Noir

## **FRIED CHICKEN CLUB**

Buttermilk fried chicken with white cheddar, bacon, lettuce, tomatoes, garlic herb aioli on a brioche bun - 15 *grilled chicken option available*

Pairs well with a glass of Chehalem Chardonnay

## **NEW! CLUBHOUSE CHICKEN WRAP**

Grilled or crispy chicken with your choice of sauce! Includes chopped romaine, tomatoes, and shredded cheddar. Choose from Brew-B-Que sauce, honey mustard, buffalo, or plain - 14

Pairs well with a glass of Max Ferd. Richter Riesling

## **BURGER CREATION STATION**

Served with lettuce, tomatoes, onions, and your choice of fries - 15

**Bread:** brioche bun, French hoagie roll, lettuce wrap

**Protein:** 8oz Angus beef, 6oz chicken breast, turkey burger, bison burger, portabella mushroom (vg), RWBean burger (vg)

**Cheese:** White Cheddar (\$2), Swiss (\$2), Provolone (\$2), American (\$1)

**Toppings (\$1 each):** caramelized onions, avocado, spinach, roasted mushrooms, pickled red onions, banana peppers, burger sauce, bacon (\$2)

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# ENTRÉES

## **RIBEYE STEAK**

12oz grilled ribeye steak with black pepper sauce, fried smashed redskin potatoes, fresh green beans - 45

Pairs well with a glass of Twenty Acres Cabernet Sauvignon

## **SURF AND TURF**

Angus sirloin steak with garlic butter shrimp, creamy mashed potatoes and asparagus with garlic parsley butter sauce - 32

Pairs well with a glass of Meeker Zinfandel

## **PORK CHOP**

12oz brown sugar brined bone-in pork chop with a pork jus, served with broccolini and house made whipped sweet potato mash - 27

Pairs well with a glass of Max Ferd. Richter Riesling or Meeker Zinfandel

## **NEW! SHRIMP & GRITS**

Cajun seasoned shrimp atop a cheesy, creamy polenta with Cajun cream sauce reduction, red and yellow bell peppers, sliced red onions, garnished with shaved parmesan and sliced scallions - 26

Pairs well with a glass of Filadonna Pinot Grigio or Max Ferd. Richter Riesling

## **CHICKEN MARSALA**

Pan seared chicken, wild mushrooms, whipped potatoes, asparagus, rich Marsala wine reduction - 24

Pairs well with a glass of Chehalem Chardonnay or Bernardus Pinot Noir

## **SALMON**

8oz grilled, seasoned Atlantic salmon filet with basil beurre blanc sauce, rice pilaf, grilled asparagus, micro pea shoots (gf) - 23

Pairs well with a glass of McBride Sisters Sauvignon Blanc

## **NEW! LINGUINE AND MEATBALLS**

Linguine pasta with house made pomodoro sauce, served with beef, pork and veal meatballs and garnished with shaved parmesan and fresh basil - 23

Pairs well with a glass of Meeker "Bessie" Zinfandel

## **NEW! BACON WRAPPED MEATLOAF**

8oz beef, pork and veal meatloaf wrapped with Applewood smoked bacon, served with house made mashed potatoes, sautéed green beans, topped with beef gravy and crispy onion frites - 22

Pairs well with a glass of Meeker "Bessie" Zinfandel

## **VEGETABLE RISOTTO**

Fresh seasonal vegetables with arborio rice (vg, gf) - 19

Pairs well with a glass of Chehalem Chardonnay

## **NEW! CHICKEN POT PIE**

Tender white meat chicken and mixed vegetables in a rich cream sauce topped with a cheddar scallion biscuit, served with a side salad - 17

Pairs well with a glass of Chehalem Chardonnay

# DESSERTS

## **NEW! DELLA'S DESSERT BREAD**

House made banana bread served with vanilla ice cream, caramelized bananas, caramel, whipped cream, and powdered sugar - 9

Pairs well with a with a bottle of NV Portal Tawny Port

## **ASK YOUR SERVER ABOUT MORE DESSERTS DU JOUR!**

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