

APPETIZERS

LOBSTER & BOURSIN POTATO PIEROGIS 12
topped with caramelized red onion, dill crème fraiche

CALAMARI 13
rice flour crusted with ripe olives, roasted tomatoes and Hungarian peppers, tossed in roasted garlic oil, side of marinara

SOUTHERN-STYLE PICKLED SHRIMP 12
six jumbo shrimp, in brine with jalapeño, cabbage, onions, baby corn, and coriander. Served in a Mason jar accompanied by cream cheese, cocktail sauce, and crackers

FRIED SHROOMS 9
colossal beer battered mushrooms with sriracha ranch dressing

RISOTTO CROQUETTES 9
cheese filled risotto balls in marinara sauce drizzled with gorgonzola cream

JUMBO LUMP CRAB CAKE 14
with kale slaw, corn salsa, and Baja sauce

SALADS

CHOPPED SALAD sm 7 lrg 10
romaine mix tossed with chopped cauliflower, blue cheese, bacon, and sweet garlic vinaigrette

CAESAR SALAD sm 7 lrg 10
tossed with Asiago, house-made Caesar dressing and croutons

VEGAN CHOPPED SALAD sm 7 lrg 10
romaine mix tossed with chopped cauliflower, diced cucumbers, peas, and sweet garlic vinaigrette

HOUSE SALAD 13
arugula and frisee, strawberries, mandarin oranges, celery, onion, Granny Smith apples, crumbled goat cheese, candied walnuts, with 8 year old balsamic

Add chicken 6 Add salmon or shrimp 8

20% service charge included on bills for parties of 8 or more.

The Music Box strives to use ethically sourced ingredients. There is an increased danger of foodborne illness when consuming raw or any undercooked meats or seafood.

proudly serving



SEAFOOD

LAKE ERIE PERCH **22**

panko crusted, with fries, slaw, and remoulade

LAKE ERIE WALLEYE **28**

panko, bacon, and dill crusted filets, Lyonnaise potato, seasonal vegetable, roasted garlic aioli

VERLASSO SALMON **26**

grilled to perfection, honey bourbon glaze with garlic scented rice, asparagus, and whole grain dijonaise

GRILL

BRAISED BEEF SHORT RIBS **25**

port wine-braised beef, mashed potatoes, and seasonal vegetable

OHIO-RAISED RIBEYE 12oz. **36**

certified Angus with steak house home fries, plus mushrooms, onions, and Hungarian peppers

JERK PORK CHOP **26**

jerked bone-in cutlet, sweet potato mashed, fried Brussels sprouts, and pineapple salsa

ROASTED GARDEN VEGGIE STIR FRY **16**

carrots, kale, scallions, broccoli, mushrooms, baby corn, bok choy, and toasted sesame seeds, over brown rice with side of soy sauce

*add chicken, salmon, or shrimp **8***

FISH TACOS **16**

blackened mahi, pineapple slaw, jalapeno cilantro onion relish, with black beans & rice and mango salsa

CERTIFIED ANGUS BEEF BURGER 8oz. **15**

lettuce, tomato, onions, served with fries and choice of cheese

SPICY BLACK BEAN BURGER **13**

lettuce, tomato, onions, served with creole aioli, fries, and choice of cheese

SIDES

SEASONAL VEGETABLE **6**

MASHED POTATO **6**

BAKED POTATO **6**

GRILLED SHRIMP SKEWER **8**

ASPARAGUS **6**

FRENCH FRIES **6**

STEAK HOUSE HOME FRIES **6**

GARLIC SAUTÉED MUSHROOMS **6**

Executive Chef: Dennis Devies