

**Soups & Salads**

**Sweet Potato & Sage Soup (GF/DF/V) | 5/8**  
crumbled candied pecans | spiced tofu cream

**Soup of the Day | 5/8**

**Chef's Mixed Garden Greens (GF/DF/V) | 10**  
garden vegetables | EVOO | white balsamic

**Table 45 Caesar | 12**  
artisan romaine | marinated anchovies | parmigiano reggiano | crispy buttered crouton | asiago peppercorn dressing

**Frisée and Sweet Potato (GF/VEG) | 14**  
great lakes growers greens | feta cheese | golden raisins | toasted pepitas | cider vinaigrette

**Brussel Chop (GF/DF/V) | 16**  
rocket greens | haricot vert | pickled red onion & potatoes | olives | cherry tomato | lemon vinaigrette

**Warm Spinach (GF/VEG) | 14**  
melted figs | bauman orchards apples | candied walnuts | parmigiana | sweet onion vinaigrette

**PROTEINS:**

- Grilled Chicken Breast | 9**
- Seared Antarctic Salmon | 11**
- Sautéed Garlic Shrimp (4) | 12**
- Seared Jumbo Scallops (2) | 12**
- Grilled Certified Angus Strip | 14**

**Appetizers**

**Margherita Flatbread (VEG) | 13**  
fresh mozzarella | garlic | basil

**Naan | 7**  
house-made | hummus | cucumber mint raita

**Craft Beer Poached Shrimp | 15**  
spicy cocktail

**Bacon Wrapped Dates | 15**  
stuffed with chorizo & gorgonzola | sherry gastrique

**Warm Cheese Plate (VEG) | 13**  
blue jacket haloumi | provoletta | warm castelvetro olives & sundried tomato | honey comb | crostini

**Bento Box Power Lunch**  
*served with local greens, roasted fingerlings and gluten-free flourless cake.*

- Seared Atlantic Salmon | 22**
- Grilled Bistro Steak | 24**
- Roasted Chicken | 21**

**Sandwiches**

*served with your choice of hand cut fries, sweet potato fries, small mixed greens or choice of soup*  
**Turkey Burger | 16**  
shiitake mushrooms | mackenzie creamery goat cheese | melted pear onions | basil mayo | rocket greens

**Reuben Sandwich | 14**  
local corned beef | cleveland kraut | swiss | tangy 1000 island | marble rye

**Blackberry Brie Burger | 17**  
brisket blend patty | blackberry jam | melted brie | applewood smoked bacon | frisée | pickled fresno peppers | brioche

**Harissa Chicken Wrap | 15**  
house pickles | shaved cabbage | herb mayo | roasted red pepper wrap

**Grilled Cheese (VEG) | 13**  
brioche | brie | cheddar | swiss | american

**Table 45 Burger | 14**  
crisp lettuce | melted tomato | pickled red onion | basil mayo

**ADDITIONS:**

- Avocado | 1.50**
- Fried Egg | 1.50**
- Cheese | 1.50**
- Bacon | 2.00**

**Curried Salmon Burger | 15**  
dill cream cheese | spinach | pickled onions

**ENTREES**

**Tuna Poke | 16**  
ponzu sauce | avocado | red pepper | cucumber | wasabi mayo | sushi rice  
**V option: fried shiitake**

**Market Fish | market price**  
ask your server for the chef's daily creation

**Ricotta Gnocchi | 22**  
sautéed kale | fresh herb gremolata | red pepper coulis

**Grilled Strip Steal | 42**  
kohlrabi mash | sautéed brussel sprouts & shiitake | demi-glace

**Appetizers**

**Fried Calamari | 13**

caper butter sauce | pearl onions | lemon zest | white truffle oil

**Seared Scallops (GF) | 15**

kohlrabi puree | fig chutney | amaranth leaves

**Margherita Flatbread (VEG) | 13**

fresh mozzarella | tomato | garlic | basil

**Naan | 6**

house-made | hummus | cucumber mint raita

**Short Ribs | 12**

crispy shallot | bordelaise | rosemary focaccia

**Crispy Fried Ravioli (VEG) | 12**

mushroom filling | mackenzie creamery goat cheese sauce | shaved brussel sprout salad

**Warm Cheese Plate (VEG) | 13**

blue jacket haloumi | provoletta | warm castelvetro olives & sundried tomato | honey comb | crostini

**Bacon Wrapped Dates | 15**

stuffed with chorizo & gorgonzola | sherry gastrique

**Sushi & Raw Bar**

**Craft Beer Poached Shrimp | 15**

great lakes dortmunder | spicy cocktail

**Table 45 Roll | 18**

shrimp tempura | tuna | togarashi | cucumber | avocado | sambal aioli | eel sauce

**Rainbow Roll | 19**

tuna | hamachi | cured salmon | crabstick | cucumber | eel sauce

**Hamachi Roll | 15**

fresno pepper | cucumber | black garlic shoyu

**Calamari Roll | 14**

crabstick | cucumber | avocado aioli

**Tuna Poke | 15**

ponzu marinated ahi | avocado | cucumber | piquillo pepper | carrot | wakame | wasabi aioli | wonton crisps & sushi rice

**V option: fried shiitake**

**Edamame (VEG) | 9**

sea salt | black garlic dripping sauce

**Entrees**

**Tandoor Roasted Salmon (GF) | 28**

roasted fingerlings | pearl onions | sun dried tomato | hazelnut pesto

**Pan Roasted Springer Farms Chicken (GF/DF) | 25**

sweet sherry demi | olives & raisins | sautéed spinach | smashed yukon potatoes

**Grilled Strip Steak (GF) | 42**

kohlrabi mash | sautéed brussel sprouts and shiitake | demi-glace

**Lobster Jacuzzi (GF) | 39**

maine tail | crispy rice | carrot | asparagus tips | edamame | tomato and lobster butter sauce | lemon foam

**Ricotta Gnocchi | 24**

sautéed kale | fresh herb gremolata | red pepper coulis

**Vegan Risotto (GF/DF/V) | 22**

arborio rice | sun dried tomato | grilled shiitake | kale | tofu cream sauce

**Add Scallops | 12**

**Center Cut Certified Angus Beef Tenderloin (GF) | 55**

asiago twice baked potato | grilled asparagus | marrow butter | red wine reduction

**Striped Bass Ponchartrain (GF) | 38**

blue cheese grits | collard greens with smoked turkey | cajun sherry cream sauce

**Australian Lamb Chop (GF/DF) | 48**

tandoor roasted | beet emulsion | kale and quinoa | fig chutney

**Grilled Yellowfin Tuna (GF) | 36**

spicy saffron fumet | black rice | napa and purple cabbage

**Allen Brother's Bone-In Dry Aged Ribeye (GF) | market price**

caramelized fennel and melted tomato | roasted yukon potato | marrow compound butter

**Zack Bruell's Seared Sea Scallops | 32**

brussel sprouts | ohio city pasta pappardelle | pernod cream sauce

*A classic from Zack Bruell's L'albatros Brasserie*

**Pecan Pie Cheesecake Tart | 10**

caramel crème | caramel sauce and pecan dust

**Apple Cider Flan | 11**

raisin thyme compote | poached apples | cider syrup and fried sage

**Pineapple Carrot Cake | 12**

raisins and crispy candied carrots | pineapple cream cheese icing | house-made run raisin ice cream

**Chocolate Pumpkin Cake | 11**

chili cinnamon ganache | candied pepitas | berries

**Vanilla Bean Crème Brulee | 9**

cherry almond biscotti | fresh berries

**Mitchell's Premium Ice Cream | 7**

daily selection | warm cookie

**House-Made Sorbet | 7**

daily selection | fresh berries

**Digestifs**

**Fernet | 11**

**Sambuca | 11**

**Grand Marnier | 13**

**Baileys Irish Cream | 11**

**Table 45 Hot Toddy | 8**

sweet orange & cinnamon infused pumpkin bourbon | apple cider

**Coffee & Tea**

**Espresso | 4**

**Double Espresso | 6**

**Cappuccino | 6**

**Latte | 6**

**Macchiato | 6**

**Americano | 3**

**Tea | 3.5**

**Signature Drinks | 14****Smoked Old Fashioned**

bulleit bourbon | watershed nocino | angostura bitters | smoked tableside

**Tito's Fig**

tito's vodka | Cointreau | fig reduction | fresh lemon

**Citrus Got Real**

don julio reposado | honey syrup | grapefruit | fresh lemon

**Summer in the City**

summer reduction | orange juice | bourbon | blueberries | lemon juice

**Pom-Vesper**

vodka | gin | sauze | pomegranate juice | cointreau

**Irish Buggy**

Jameson | citrus honey red | Cointreau | lemon juice

**Vodka Cocktails | 13****Pucker Up**

lemon curd | ketel one | velvet felernum | lemon juice | lemon vanilla syrup

**Butterfly Pea Flower**

pea tea infused vodka | yuzu juice | white pear puree | simple syrup | chamomile honey

**Espresso He Didn't**

kettle one | godiva chocolate | espresso | simple syrup | cold brew | topped with cream

**Gin Cocktails | 13****Hall of Famer**

irish gunpowder gin | Campari | lemon juice | simple syrup

**Last Word**

hendrick's gin | green chartreuse | Lime | splash of simple syrup

**Strawberry Fields**

strawberry infused botanist | fresh blended strawberries | yuzu, agave

**Rum Cocktails | 13****Zaya Rum Punch**

zaya rum | orange juice | pomegranate juice | basil | orange peel | dash of orange bitters

**Barbados Dark & Stormy**

goslings rum | velvet felernum, | lime juice | agave | ginger beer

**Smokin' Brazilian**

cachava leblon | mescal | pineapple juice | lime juice | agave

**Tequila Cocktails | 13****Sunset Margarita**

mixed berries | patron | espresso | bloom mix

**Smokey Pineapple**

mezcal | lillet blanc | pineapple | lime juice | bitters

**Paloma**

herradura reposado | fresh grapefruit juice | fresh lime juice | sugar | splash of soda

**Cognac & Brandy | 13****Cham-Board Walk**

Brandy | vanilla raspberry syrup | vanilla extract

**Orange Vanilla Old Fashioned**

vanilla infused cognac | citrus honey syrup | angostura bitters | pressed orange | luxardo juice

**Main Street Metro**

hennessy VS | Campari | sweet vermouth | orange juice | aromatic fever tree

**Aperitif & Cordials | 13****Smoked Negroni**

campari | sweet vermouth | gin

**Absinthe Minded**

bulleit rye | absinthe | mulled white wine | lemon juice | simple syrup

**T45 White Russian**

white godiva liqueur | kahlua | cream

**Local Wines**

**Gewurztraminer Pinot**

**Noir Meritage**

**M Cellars, Pinot Grigio**, Geneva, OH

**Ferrante, Ice Wine**, Geneva, OH

**Sparkling**

**Chandon California Brut**, Classic, Napa Valley, CA NV

**Veuve Clicquot Brut Yellow**, Label, Champagne, France NV

**Moet & Chandon Imperial**, Brut, Champagne, France NV

**Rosé**

**Stemmari Frizzante Rosé**

**Whispering Angel Rosé**, Cotes de Provence, France

**White Wine**

**Chateau St. Michelle Riesling**, Columbia Valley, WA

**Luna Nuda, Pinot Grigio**, Alto Adige Valley, Italy

**Hogue Cellars, Chardonnay**, Prosser, WA

**Sea Glass, Sauvignon Blanc**, Napa Valley, CA

**Sea Glass, Chardonnay**, Santa Barbara County, CA

**Gustav Adolf Schmitt Spatlese**, Reisling, Germany

**Albert Mann Pinot Blanc**, Alsace, France

**Groth, Sauvignon Blanc**, Napa Valley, CA

**Trincherio, Mary's Sauvignon Blanc**, Napa Valley, CA

**Groth, Chardonnay**, Napa Valley, CA

**Patz & Hall, Chardonnay**, Sonoma County, CA

**Faila, Chardonnay**, CA

**Zarate Bando**, Albarino, Spain

**Red Wine**

**Hogue Cellars, Cabernet Sauvignon**, Prosser, WA

**Hogue Cellars, Merlot**, Prosser, WA

**Areyna Cabernet**, Lujan de Cuyo, Argentina

**Apaltagua, Pinot Noir**, Colchagua Valley, Chile

**Sea Glass, Pinot Noir**, CA

**d'Arenberg, The Footbolt, Shiraz**, McLaren Vale, Australia

**Kendall Jackson Grand Reserve**, Cabernet Sauvignon, CA

**Franciscan, Cabernet Sauvignon**, CA

**San Giovanni, Barolo**

**Turley, Zinfandel**, Italy

**Terrazas Reserve Malbec**, Mendoza, Argentina

**Duckhorn Vineyards "Decoy," Merlot**, Napa, CA

**Stoller, Pinot Noir**, Columbia Valley, WA

**Penfold's Max, Cabernet Sauvignon**, South Australia

**Bocelli, Sangiovese**, Italy

**Terrazza Reserve, Malbec**, Argentina

**Seghesio Zin**, CA

**Pasqua Chianti Classic Reserva**, Italy

**Montchovet Cotes du Beaune Rouge**, France

**Woodward Canyon, Merlot**, WA

**Quilt, Cabernet Sauvignon**, CA

**Conn Creek Anthology Red Blend**, CA

**The Pip, Pinot Noir**

**Marques de Riscal**, Rioja, Spain

**Trincherio, Mario's Cabernet Sauvignon**, Napa Valley, CA

**Chateau Ksara, Lebanese Blend, Syrah**

**Groth, Cabernet Sauvignon**, Napa Valley, CA

**Belle Glos, Pinot Noir**, Las Aluras Vineyard, CA

**Trincherio, Forte Red Blend**, Napa Valley, CA

**Groth Reserve Cabernet Sauvignon**, Napa Valley, CA

**Caymus, Cabernet Sauvignon**