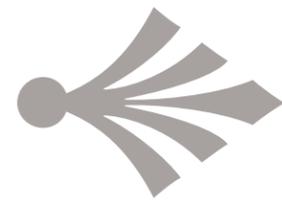




# Lunch



## Salads

Add Grilled or Blackened Chicken \$5, Salmon\* \$6, Shrimp \$8

**Blackwell Salad** half \$5.00/full \$8.00  
Organic greens tossed with candied pecans, roasted sweet Ohio corn, fresh berries and port wine vinaigrette

**Caesar Salad** half \$5.00/full \$8.00  
Romaine hearts tossed with classic Caesar dressing, parmesan cheese, grape tomatoes and croutons

**Citrus Arugula Salad** half \$5.00/full \$8.00  
Arugula and crisp greens with olive oil, lemon, lime, smoked almonds, hard-boiled egg, tomato, cucumber and feta cheese

**Baja Salad** half \$5.50/full \$9.00  
Crisp romaine lettuce tossed with roasted corn, pico de gallo, black beans, cheddar jack cheese and cilantro lime vinaigrette with a crispy jalapeno tortilla crisp

**Chef's Salad** half \$5.50/full \$10.50  
Crisp lettuce, hard-boiled egg, bacon, ham, turkey, cheddar jack cheese, tomatoes and your choice of dressing

**Buffalo Chicken** half \$5.75/full \$11.00  
Arugula and romaine lettuce with grape tomatoes, blue cheese crumbles, cucumber, scallions, Buffalo chicken and ranch dressing

## Sandwiches

Served with your choice of crisp French fries, seasoned kettle chips, mixed greens or fresh cut fruit

**Blackwell Burger\* /Chicken Sandwich** \$11.00  
Char-grilled eight ounce premium ground beef or a locally sourced chicken breast marinated and topped with melted white cheddar cheese, sliced tomato, crisp pancetta, caramelized onions and our signature Blackwell aioli on our house made bun

**Turkey and Brie** \$10.50  
Warm house-smoked turkey breast, melted Brie cheese, marinated arugula, sliced tomato, crisp bacon and honey whole-grain mustard aioli on toasted 12-grain bread

**Classic Reuben** \$9.75  
House-cured corned beef or smoked turkey thinly sliced and topped with melted Swiss cheese, Thousand Island dressing and sauerkraut on toasted thick cut rye bread

**Smoked Salmon Bialy** \$10.25  
Thinly sliced house-cured smoked salmon on a toasted bialy roll accented with a spicy remoulade, alfalfa sprouts, sliced hardboiled egg and shaved red onion

**Tuna Salad** \$9.75  
Classic white albacore tuna salad on toasted wheat bread, Dijon mustard, sliced tomato and mixed greens

**Hummus and Naan Wrap** \$9.25  
Grilled Naan flatbread with hummus, olives, feta, onion, tomato and cucumber

**Turkey Caesar Salad Wrap** \$9.75  
Shaved turkey, crisp bacon, romaine lettuce, tomato, parmesan and Caesar dressing wrapped in a jalapeno cheddar tortilla

## Soups

**Tomato Basil Soup** \$6.00  
Tomatoes stewed with sweet onions, garlic and basil finished with cream

**Chicken and Hominy Soup** \$5.50  
Southwestern spiced chicken and vegetables finished with cilantro and sour cream

**Soup Du Jour** \$6.00  
Ask your server for today's selection

**Soup or Salad and a Half** \$11.50  
Select any soup, mixed greens or caesar salad and one half of the following: Turkey brie, Classic Reuben or Tuna Salad

## Entrées

**Flatbread** \$10.25  
Tomato tapenade, pepperoni, Manchego cheese, and pepperoncini on grilled flatbread

**Blackened Salmon\*** \$12.50  
Served with roasted potatoes, mango salsa, mixed vegetables and balsamic reduction

**Steak Frites\*** \$13.50  
Grilled sirloin with truffle fries, grilled asparagus and shiitake mushroom aioli

**Pesto Linguine** \$9.50  
Add Grilled or Blackened Chicken \$5, Salmon\* \$6, Shrimp \$8  
Tossed with pesto, sundried tomatoes, spinach and mixed vegetables, finished with butter and topped with parmesan cheese

**Truffle Mushroom Risotto** \$10.75  
Add Grilled or Blackened Chicken \$5, Salmon\* \$6, Shrimp \$8  
Creamy Arborio rice finished with parmesan cheese and butter, served with asparagus and topped with arugula and grape tomato salad

**Pad Thai** \$9.75  
Add Grilled or Blackened Chicken \$5, Salmon\* \$6, Shrimp \$8  
Rice noodles and seared tofu in a sweet and spicy sauce, green beans, carrots, mixed peppers, shiitake mushrooms, peanuts, lime, scallions, cilantro and mint

## Desserts \$7.50

**Classic Crème Brûlée**  
Bourbon vanilla custard topped with caramelized sugar

**Buckeye Cheesecake**  
Peanut butter cheesecake with a graham cracker crust covered in rich ganache

**Blueberry Crème Cake**  
Moist cake with macerated berries and lemon Greek yogurt custard

**Chocolate Cake**  
Served with pistachio anglaise and topped with warm ganache

**Chai Tiramisu**  
Rich chai spiced mascarpone cheese mousse layered with coffee soaked cake topped with cocoa

**Cookies and Ice Cream**  
House baked chocolate chip cookies served warm with a double scoop of local ice cream

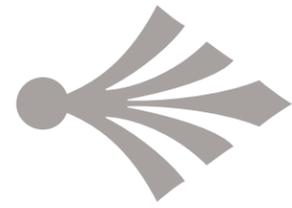
Add a scoop of ice cream to any dessert \$3.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness, especially if you have certain medical conditions.

18% gratuity added to parties of six or more



# Dinner



## Small Plates

- Terracotta Baked Goat Cheese** \$5.50  
With warm blueberry marmalade, spiced candied pecans and crisp seeded lavosh
- Crispy Calamari** \$11.50  
Tossed with arugula, parsley and sweet red onion with a white wine garlic tomato sauce
- Roasted Garlic Hummus** \$5.50  
Grilled pita bread, crisp lavosh, mixed olives and sundried tomato salad
- Truffle Fries** \$6.00  
Tossed with white truffle oil, fresh herbs and parmesan cheese served with lemon aioli and tomato ketchup
- Ploughman's Board** \$11.00  
Selection of sliced salami, pepperoni, Manchego and smoked Gouda cheeses with Dijon rouge mustard, smoked almonds, dried fruits and crostini
- Shrimp Cocktail** \$13.50  
Old Bay seasoned boiled shrimp presented traditionally with spicy tomato horseradish sauce

## Soups

- Tomato Basil Soup** \$6.00  
Tomatoes stewed with sweet onions, garlic and basil finished with cream
- Chicken and Hominy Soup** \$6.75  
Southwestern spiced chicken and vegetables finished with cilantro and sour cream
- Soup Du Jour** \$6.50  
Ask your server for today's selection

## Salads

Add Grilled or Blackened Chicken \$5, Salmon\* \$6, Shrimp \$8

- Blackwell Salad** half \$5.00/full \$8.50  
Organic greens tossed with candied pecans, roasted sweet Ohio corn, fresh berries and port wine vinaigrette
- Caesar Salad** half \$5.00/full \$8.50  
Romaine hearts tossed with classic Caesar dressing, parmesan cheese, grape tomatoes and croutons
- Citrus Arugula Salad** half \$5.50/full \$8.50  
Arugula and crisp greens with olive oil, lemon, lime, smoked almond, hard-boiled egg, tomato, cucumber and feta cheese

## Entrées

- Grilled Beef Tenderloin\*** \$34.00  
7 oz. center cut, simply grilled with rosemary jus lie, broccoli, carrots and smashed potatoes
- Steak Frites\*** \$22.50  
7 oz. grilled sirloin served with truffle fries, grilled asparagus and shiitake aioli
- BBQ Pork Chop\*** \$21.00  
Grilled and served with smoked apple-fennel BBQ sauce, broccoli and smashed potatoes
- Chicken Schnitzel** \$16.50  
Lightly breaded chicken breast seared crisp with roasted potatoes, pancetta, arugula, lemon brown butter and grape tomato salad
- Seared Salmon\*** \$17.50  
Served with roasted potatoes, broccoli, lemon aioli and nutty romesco sauce
- Seafood Diablo\*** \$16.75  
Sautéed seafood tossed with fresh egg pappardelle pasta and arugula finished with a fire roasted red pepper sauce

## Vegetarian Entrées

Add Grilled or Blackened Chicken \$5, Salmon\* \$6, Shrimp \$8

- Pesto Linguine** \$14.50  
Tossed with pesto, sundried tomatoes, spinach and mixed vegetables, finished with butter and topped with parmesan cheese
- Truffle Mushroom Risotto** \$11.75  
Creamy Arborio rice finished with parmesan cheese and butter, served with asparagus and topped with arugula and grape tomato salad
- Pad Thai** \$14.00  
Rice noodles and seared tofu in a sweet and spicy sauce, green beans, carrots, mixed peppers, shiitake mushrooms, peanuts, lime, scallions, cilantro and mint

## Sandwiches

Served with your choice of crisp French fries, seasoned kettle chips, side tossed salad or fresh cut fruit

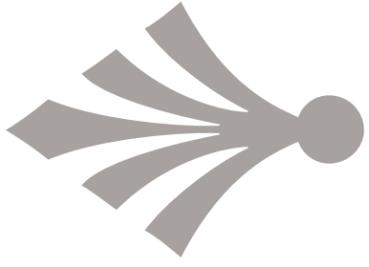
- Blackwell Burger/Chicken\* Sandwich** \$11.00  
Char-grilled eight ounce premium ground beef or a locally sourced chicken breast marinated and topped with melted white cheddar cheese, sliced tomato, crisp pancetta, caramelized onions and our signature Blackwell aioli on our house-made bun
- Turkey and Brie** \$10.50  
Warm house-smoked turkey breast, melted Brie cheese, marinated arugula, sliced tomato, crisp bacon and honey whole-grain mustard aioli on toasted 12-grain bread
- Classic Reuben** \$10.50  
House-cured corned beef or smoked turkey thinly sliced and topped with melted Swiss cheese, Thousand Island dressing and sauerkraut on toasted thick cut rye bread

## Desserts \$7.50

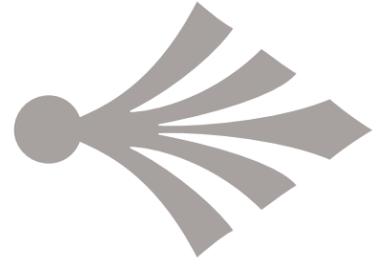
- Classic Crème Brûlée**  
Bourbon vanilla custard topped with caramelized sugar
- Buckeye Cheesecake**  
Peanut butter cheesecake with a graham cracker crust covered in rich ganache
- Blueberry Crème Cake**  
Moist cake with macerated berries and lemon Greek yogurt custard
- Chocolate Cake**  
Served with pistachio anglaise and topped with warm ganache
- Chai Tiramisu**  
Rich chai spiced mascarpone cheese mousse layered with coffee soaked cake topped with cocoa
- Cookies and Ice Cream**  
House baked chocolate chip cookies served warm with a double scoop of local ice cream
- Add a scoop of ice cream to any dessert** \$3.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness especially if you have certain medical conditions

18% Gratuity added to parties of six or more



# Wine List



Wines are listed progressively by flavor profile  
We proudly serve Salmon Creek Wines as our house pour

## White Wines

Chardonnay, Salmon Creek, California	\$5.50	\$22
Chardonnay, Sean Minor, Central Coast	\$7.50	\$30
Chardonnay, Kendall-Jackson, California	\$9	\$36
Chardonnay, Rodney Strong, Sonoma	\$7.50	\$29
Pinot Grigio, Salmon Creek, California	\$5.50	\$22
Pinot Grigio, Pertico, Italy	\$7	\$28
Sauvignon Blanc, Benziger, North Coast	\$8	\$32
Fumé Blanc, Ferrari-Carano, Sonoma	\$11	\$44
White Zinfandel, Beringer, California	\$5.50	\$22
Riesling, Firelands, Ohio	\$7	\$28
Riesling, Dr. L, Germany	\$7.50	\$30
Gewürztraminer, Hogue, Washington	\$6	\$24
Chardonnay, Sonoma Cutrer, Russian River Ranch		\$52
Chardonnay, Chateau St Jean, North Coast		\$38
Sauvignon Blanc, Cakebread Cellars, Napa Valley		\$58

## Sparkling Wine and Champagne

St. Hillaire Blanc de Blanc, France	\$30
Col Mesian Cuvee, Extra Dry, Italy	\$30
Chandon Brut Rosé, California	\$56
Moet Chandon "Imperial", France	\$95
Mumm Brut Prestige, Napa (split)	\$16

## Red Wines

Pinot Noir, Cellar No. 8, California	\$6.50	\$26
Merlot, Salmon Creek, California	\$5.50	\$22
Merlot, Tortoise Creek, Central Coast	\$7.25	\$28
Zinfandel, Cline Cellars, California	\$8.25	\$32
Tempranillo, Matchbook, Dunnigan Hills	\$8.75	\$35
Shiraz, Rosemount Estates, Australia	\$7.25	\$28
Cabernet Sauvignon, Salmon Creek, California	\$5.50	\$22
Cabernet Sauvignon, Hidden Crush, Central Coast	\$6	\$28
Cabernet Sauvignon, Estancia, Paso Robles	\$8.75	\$35
Malbec, Dis-eo, Argentina	\$8.75	\$35
Pinot Noir, MacMurray Ranch, Sonoma		\$49
Pinot Noir, Mossback, Sonoma		\$58
Pinot Noir, King Estate, Oregon		\$69
Merlot, Rodney Strong, Sonoma		\$49
Merlot, Coppola "Diamond Series", California		\$50
Merlot, Rombauer, Napa Valley		\$75
Shiraz, Greg Norman, Australia		\$42
Zinfandel, Joel Gott, California		\$45
Cabernet Sauvignon, Franciscan, Napa Valley		\$63
Cabernet Sauvignon, Mount Veeder Winery, Napa Valley		\$95