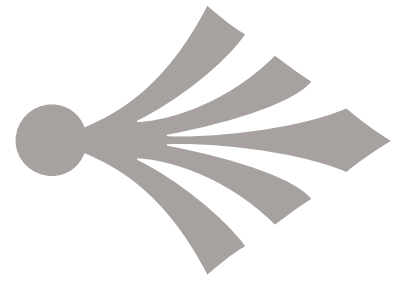


# Lunch



## Salads

Add grilled chicken or grilled salmon to any salad for \$5.00.  
Add grilled jumbo shrimp for \$8.00

**Blackwell Salad** \$6.75  
Field greens tossed with candied pecans, roasted corn, fresh berries and Port wine vinaigrette.

**Caesar Salad** \$6.75  
Crisp romaine hearts served with Caesar dressing, Parmesan cheese, roma tomatoes and rosemary croutons.

**Ohio Greens** \$7.25  
Locally grown mâche, arugula and bibb lettuces tossed with fresh mozzarella, basil, crisp pancetta, sun-dried tomatoes and truffle-sherry vinaigrette.

**Mediterranean Antipasto** \$8.50  
Assortment of greens with lemon vinaigrette, roasted garlic hummus, olive tapenade, marinated artichokes, feta and roasted peppers with grilled pita bread.

**Southwestern Greens** \$6.75  
Fried corn tortilla filled with crisp romaine, roma tomatoes, colby-jack cheese, avocado, and green onions finished with ancho-chile dressing.

## Sandwiches

All sandwiches served with your choice of crisp house-made French fries, kettle chips, side tossed salad, side Caesar salad or fresh seasonal fruit.

**Smoked Salmon Bialy Sandwich** \$9.00  
Thinly sliced house-cured smoked salmon on a toasted bialy roll accented with a spicy rémoulade, alfalfa sprouts, sliced hard boiled egg and shaved red onion.

**Blackwell Tofu Burger** \$8.25  
Cornflake crusted tofu, pan-fried and served on a house-made chive roll and topped with crisp mâche lettuce, sliced tomatoes and Blackwell aioli.

**Club 2110** \$8.75  
House-smoked turkey breast, ham, Cheddar and Swiss cheeses, crisp bacon, lettuce, Tomato and Blackwell aioli stacked on 12-grain toast.

**Blackwell Burger/Chicken Sandwich** \$9.25  
8-ounces of char-grilled aged ground beef or a 6-ounce grilled chicken breast on a house-made chive roll topped with melted Cheddar cheese, sliced tomato, crisp pancetta, caramelized onions and our Blackwell aioli.

**Greek Chicken Wrap** \$9.75  
Marinated chicken breast, roasted garlic hummus, lettuce, tomato, cucumber-dill dressing and olive tapenade wrapped in grilled pita bread.

**Classic Reuben Sandwich** \$8.75  
House-made corned beef or turkey thinly sliced and topped with melted Swiss cheese, Thousand Island dressing and sauerkraut on toasted caraway rye bread.

## Soups

**Sweet Pea Soup** \$4.75  
Vegetable broth with peas accented with shitake mushrooms, orzo, endive and broccoli florets

**Crab Corn Chowder** \$6.75  
Crab meat, apple wood smoked bacon, scallions and roasted corn

**Chef's Daily Soup Creation** \$5.00  
Made fresh daily with Ohio grown produce

**Soup and Sandwich** \$7.75  
A cup of your choice of soup paired with our half sandwich of the day.

Full sandwich and Soup \$9.75

## Entrées

**Andouille Focaccia** \$8.25  
Freshly baked focaccia topped with a light tomato sauce, house-made andouille sausage, Yukon gold potatoes and asparagus topped with Manchego cheese and served with a side Caesar salad.

**Focaccia Caprese** \$7.25  
Freshly baked focaccia topped with sliced roma tomatoes, olive oil, fresh basil, roasted garlic cloves and shredded mozzarella and served with a side Caesar salad.

**Honey Fried Chicken Tenders** \$8.25  
Served with our house-made sweet and spicy mustard dressing and your choice of side.

**Broccoli and Sausage Ravioli** \$10.75  
Served with julienne vegetables, spinach, roasted corn and scallion cream sauce.

Add grilled chicken or grilled salmon for \$5.00.  
Add grilled jumbo shrimp for \$8.00

**Sun Dried Tomato and Arugula Empanadas** \$8.75  
Fried crisp and served with julienne vegetables, sour cream drizzle and sweet pea puree.

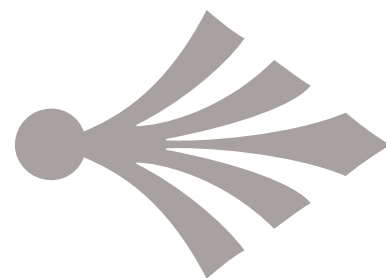
**Bucatini Primavera** \$10.25  
Long, hollow strands of pasta tossed with roasted vegetables, fresh basil pesto and Parmesan cheese.

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.

20% Service Charge will be Added to All Orders. Applicable Sales Tax. \$2.00 Delivery Fee will be Applied.



# Dinner



## Small Plates

Mini Burgers Topped with Manchego cheese, crisp bacon and zesty house steak sauce	\$7.50
Roasted Garlic Hummus Served with warm pita bread and lemon garnish.	\$4.50
Honey Fried Chicken Tenders Served with house-made sweet and spicy mustard dipping sauce.	\$5.75
Andouille Focaccia Freshly baked focaccia topped with a light tomato sauce, house-made andouille sausage, Yukon gold potatoes and asparagus topped with Manchego cheese.	\$8.25
Focaccia Caprese Freshly baked focaccia topped with sliced roma tomatoes, olive oil, fresh basil, roasted garlic cloves and shredded mozzarella.	\$7.25
Roasted Goat Cheese Served with a blueberry marmalade, lavender almonds and served with crisp lavosh	\$5.25
Calamari Frito Served with spicy marinara and rémoulade sauces	\$8.25

## Soups

Sweet Pea Soup Vegetable broth with peas accented with shitake mushrooms, orzo, endive and broccoli florets	\$4.75
Crab Corn Chowder Crab meat, apple wood smoked bacon, scallions and roasted corn.	\$6.75
Chef's Daily Soup Creation Made fresh daily with Ohio grown produce.	\$5.00

## Poultry Entrées

Crispy Cornish Game Hen Fried and topped with a bourbon barbeque glaze and served with garlic herb fries and seasonal vegetables	\$12.75
Chicken Scaloppine Sautéed and served with smashed Yukon gold potatoes, Marsala sauce and seasonal vegetables	\$10.75
Frenched Chicken Breast Sautéed with a garlic herb potato gnocchi, seasonal vegetables and smoked tomato coulis	\$11.75

## Beef Entrées

Smoked Beef Brisket Served with a bourbon barbecue sauce, seasonal vegetables and a crisp bleu cheese polenta cake	\$12.25
Grilled Filet of Beef 6-ounce - \$26 8-ounce - \$32 Served with smashed Yukon gold potatoes, asparagus and rich demi glaze.	
Porterhouse Grilled 16-ounce Porterhouse served with a zesty steak sauce, garlic herb fried potatoes and seasonal vegetables	\$28.00

## Dessert \$7.00 Buckeye Cheesecake

Wild Berry Mousse-filled Crepes dipped in chocolate	
Mocha Chocolate Cake with whipped chocolate mascarpone icing	
Lemon Charlotte with light mousse, fresh berries and whipped cream	
Vanilla Bean Crème Brûlée	
Add one scoop Graeter's Vanilla Bean ice cream to any dessert	\$2.00
Jce Cream Two scoops of Graeter's Jce Cream served with three freshly baked chocolate chip cookies and whipped cream	\$6.00

Please ask your server for today's seasonal ice cream flavors

Ask your server about our seasonal selection of specialty coffee drinks.

## Sandwiches

All sandwiches served with your choice of crisp house-made French fries, kettle chips, side tossed salad, side Caesar salad or fresh seasonal fruit.

Smoked Salmon Bialy Sandwich Thinly sliced house-cured smoked salmon on a toasted bialy roll accented with a spicy rémoulade, alfalfa sprouts, sliced hard boiled egg and shaved red onion.	\$9.00
Blackwell Tofu Burger Cornflake crusted tofu, pan-fried and served on a house-made chive roll and topped with crisp mâche lettuce, sliced tomatoes and Blackwell aioli.	\$8.25
Blackwell Burger/Chicken Sandwich 8-ounces of char-grilled aged ground beef or an 6-ounce grilled chicken breast on a house-made chive roll topped with melted Cheddar cheese, sliced tomato, crisp pancetta, caramelized onions and our Blackwell aioli.	\$9.25
Classic Reuben Sandwich House-made corned beef or turkey thinly sliced and topped with melted Swiss cheese, Thousand Island dressing and sauerkraut on toasted caraway rye bread.	\$8.75

## Salads

Add grilled chicken or grilled salmon to any salad for \$5.00. Add grilled jumbo shrimp for \$8.00

Blackwell Salad Field greens tossed with candied pecans, roasted corn, fresh berries and Port wine vinaigrette.	\$6.75
Caesar Salad Crisp romaine hearts served with Caesar dressing, Parmesan cheese, roma tomatoes and rosemary croutons.	\$6.75
Ohio Greens Locally grown mâche, arugula and bibb lettuces tossed with fresh mozzarella, basil, crisp pancetta, sun-dried tomatoes and truffle-sherry vinaigrette.	\$7.25

## Pasta Entrées

Rosemary Pappardelle Long, wide strips of pasta tossed with jumbo shrimp, olive oil cured tomatoes, crisp bacon and garlic white wine sauce	\$17.25
Bucatini Primavera Long, hollow strands of pasta tossed with roasted vegetables, fresh basil pesto and Parmesan cheese	\$10.25
Broccoli and Sausage Ravioli Tossed with julienne vegetables, spinach, roasted corn and scallion cream sauce.	\$13.25

Add grilled chicken or grilled salmon add \$5.00. Add grilled jumbo shrimp for \$8.00

## Seafood Entrées

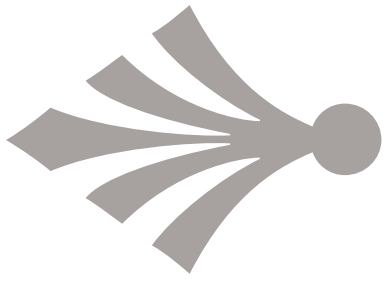
Grilled Salmon Filet With Yukon gold smashed potatoes, seasonal vegetables and tomato fennel ragout.	\$16.75
Grilled Sea Scallops Wrapped in prosciutto and sage and served in a rich seafood broth with tomatoes, fresh corn and Peruvian potatoes	\$18.25
Pan-Fried Walleye Served with roasted corn and scallion cream sauce, seasonal vegetables and a bleu cheese polenta cake.	\$17.75

## Vegetarian Entrées

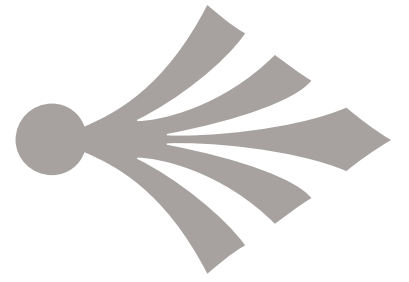
House made Potato Pierogies Stuffed with white Cheddar cheese and scallions with sautéed vegetables and sour cream drizzle.	\$11.25
Tofu Napoleon Cornflake crusted and pan fried with wilted greens, seasonal vegetables, Peruvian potatoes and tomato fennel ragout	\$13.25
Garlic and Herb Potato Gnocchi Tossed with eggplant caponata and smoked tomato coulis	\$10.75

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# 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	\$20
Chardonnay, Kendall Jackson, California	\$9	\$36
Chardonnay, Raymond Collection, California	\$8	\$32
Pinot Grigio, Salmon Creek, California	\$5	\$20
Pinot Grigio, Campanile, Italy	\$7	\$28
Sauvignon Blanc, Trinchero, North Coast	\$7	\$28
White Zinfandel, Beringer, California	\$5	\$20
Johannisberg Riesling, Chateau St. Michelle, Washington	\$6	\$24
White Riesling, Wente Vineyards, Monterey	\$8	\$32
White Riesling, J. Lohr Estates, Monterey	\$7	\$28
Gewürztraminer, Hogue, Washington	\$6	\$24
Chardonnay, Merryvale Starmont, Napa Valley	\$45	
Chardonnay, Sonoma Cutrer, Russian River Ranach	\$49	
Chardonnay, Cakebread Cellars, Napa Valley	\$85	
Sauvignon Blanc, Cakebread Cellars, Napa Valley	\$58	
Pinot Grigio, Voga, Italy	\$26	
Pinot Grigio, Santa Margherita, Italy	\$65	
Chablis AC, Domaine Christian Moreau	\$56	
Fumé Blanc, Ferrari-Carano, Sonoma	\$44	

## Red Wines

Pinot Noir, Pepperwood, California	\$6	\$24
Merlot, Salmon Creek, California	\$5	\$20
Merlot, Glass Mountain, California	\$6	\$24
Zinfandel, Cline Cellars, California	\$8	\$32
Tempranillo, Matchbook, Dunnigan Hills	\$8	\$32
Shiraz, Rosemount Estates, Australia	\$7	\$28
Cabernet Sauvignon, Salmon Creek, California	\$5	\$20
Cabernet Sauvignon, J. Lohr Estates, Paso Robles	\$8	\$34
Malbec, Diseño, Argentina	\$8	\$34
Pinot Noir, MacMurray Ranch, Sonoma	\$48	
Pinot Noir, Mossback, Sonoma	\$56	
Pinot Noir, King Estate, Oregon	\$69	
Merlot, Columbia Crest, Washington	\$34	
Merlot, Rutherford Hill, Napa Valley	\$58	
Merlot, Coppola "Diamond Series", California	\$49	
Rioja, Vina Salceda Crianza, Spain	\$39	
Chianti Classico, "Riserve Ducale" Ruffino, Italy	\$55	
Shiraz, Jacobs Creek Reserve, Australia	\$36	
Syrah, Waterbook, Columbia Valley	\$58	
Zinfandel, Michael David 7 Deadly Zins, Lodi	\$48	
Cabernet Sauvignon, Estancia, Paso Robles	\$38	
Cabernet Sauvignon, Mount Veeder Winery, Napa Valley	\$85	

## Sparkling Wine and Champagne

St. Hillaire Blanc de Blanc, France	\$29
Moet Chandon "White Star" France	\$89
Chandon Brut Rose', California	\$54
Mumm Brut Prestige, Napa ( split )	\$14