

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE. DIAL 6687 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.



STARTS & SMALLLS

SOUP DU JOUR 9

TORTILLA SOUP TRIBUTE af 11 chicken, cheddar, avocado, cilantro, lime

CRISPY ASPARAGUS 13 tempura-style, lemon & dill sauce, pecorino

TRIPLE-CROWN 13 pimento cheese, hummus, bénédictine. grilled pita, crudités

SWEET CHILE CAULIFLOWER df va 13 red fresno, aleppo, sesame seeds

BBQ CHICKEN NACHOS 15 pico, red fresno, radish, crema

THE MEATBALLS 16 ground chuck & brisket, original voodoo sauce

SALADS

add chicken 8, shrimp 9, salmon* 9 or steak* 13

QUINOA & KALE vg gf 12 shishito, tomato, red onion, cucumber, radish, chickpeas, pecorino, white balsamic vinaigrette

WEDGE gf n 15 applewood-smoked bacon, tomato, bbq-spiced pecans, creamy point reyes blue

CAESAR 18 romaine, white anchovy, gremolata, pecorino

COBB af 19 baby romaine, iceberg, cherry tomato, avocado, cucumber, egg, red onion, applewood-smoked bacon, pepper jack, burnt honey vinaigrette

SANDWICHES

sea-salted russet frites or kale & guinoa salad

CRISPY CHICKEN 18 iceberg, tomato, chow chow, honey dijonnaise,

brioche bun

MEMBERS ONLY 16

roasted turkey, chopped applewood-smoked bacon, avocado, lettuce, tomato, bénédictine, sourdough

CHEESEBURGER* 18

8 oz angus chuck & brisket, cheddar, lettuce, tomato, minced pickle & onion, secret sauce

TERIYAKI CHICKEN 17

grilled chicken breast, jack cheese, shishito chiles, brioche

gf GLUTEN-FRIENDLY va VEGAN *n* CONTAINS NUTS/PEANUTS df DAIRY-FREE



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ALL-DAY PLATES

CHILEAN SEA BASS 39

cauliflower cacio e pepe, roasted asparagus

BBQ-SPICED GULF SHRIMP 27 manchego & cheddar grits, original voodoo sauce

BISTRO HALF CHICKEN gf 30

pan-roasted, creamed russets, dressed arugula, sauce piccata

STEAK FRITES* 37

10 oz flank steak, sea-salted russet frites, original voodoo sauce

SOUP & SALAD OR WRAP COMBO 19

choose any combination of two below soup du jour or tortilla soup

grilled chicken, maple bacon, chopped romaine, caesar dressing, honey-wheat wrap

mixed greens, fresh blueberries, shredded carrot, tricolor peppers, balsamic vinaigrette salad

RATATOUILLE TART 23

roasted zucchini, shallots, mushrooms, tuscan herb oil, romesco sauce

DELMONICO* 47

16 oz ribeye, creamed spinach, roasted garlic marble potatoes, voodoo sauce

SIDES & SUCH

CREAMED SPINACH gf 10

ROASTED ASPARAGUS df gf 9

CREAMED RUSSETS gf 9

LI'L KALE & QUINOA vg gf 9

ROASTED BRUSSELS vg gf 10

CAULIFLOWER CACIO E PEPE gf 10

MAC & CHEESE 10

DESSERTS

CHOCOLATE BROWNIE 11

bourbon & salted caramel, à la mode

COCONUT CREAM CAKE 11

bourbon & salted caramel

JOB#: 379699 **DATE:** 7/9/25 QTY: PDF **DESIGNER:** SS G/OMNI ONLY **EVELAND MENU USE CUSTOMER:** Omni Louisville Hotel Restaurant In Room Dinner Menu PROJECT: ATTENTION: jose.plaza@omnihotels.com David Harker IMPORTANT: Carefully review size, format, art, copy, and any other relevant details and clearly mark all changes directly on this proof. Though we strive for perfection, any uncaught errors remaining after approval are the responsibility of the approver, not Cleveland Menu. To approve your order for production, please completely fill out, sign and return this page. If this page is not completed, your order will not be moved into production. Three proofs are included in the cost of your menus. Additional proofs are charged at \$50 each. PLEASE COMPLETE THIS SECTION **GO TO PRODUCTION APPROVED WITH CHANGES SEND ANOTHER PROOF** As is without changes. See attached changes See attached changes No additional proof required. (three or fewer). (more than three). No additional proof required. **COMMENTS:** SIGN & DATE: Cleveland Menu 1441 E. 17th Street, Cleveland, OH 44114

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