

THE RUSTIC GRILL

valentine's weekend

3 COURSE CHEF TASTING DINNER MENU



FRIDAY, FEB. 11 & SATURDAY, FEB. 12

PLUS- A SPECIAL VALENTINES SUNDAY BRUNCH BUFFET, FEB 13

Dine-In & Carryout | \$50pp (tax & gratuity)

Reservations Recommended & Igloos Available

Wine Specials All Weekend

starters

choice of

ROASTED BROCCOLI AND
AGED CHEDDAR SOUP

CHOPPED KALE SALAD

sliced almonds, cabbage, feta,
green onion, croutons creamy
lemon dill

LEMON CHICKEN HERB SATAY
SKEWERS

farro, mushroom, arugula and
pickled red onion salad, romesco
coulis drizzle

MUSSELS

spicy garlic miso broth, grilled
bread

entrées

choice of

PAN SEARED CHICKEN CUTLET

leek and spinach fondue, porcini
risotto

PISTACHIO CRUSTED TROUT

sunchoke puree, crispy brussel
sprouts, lemon beurre blanc

BUCATINI

spicy tomato and pancetta ragu,
shaved parmesan, basil
vegetarian option available

GRILLED HANGER STEAK

creamy smashed red skin
potatoes, roasted whole
mushrooms, balsamic steak sauce

sweets

choice of

FLOURLESS CHOCOLATE
CAKE

whip cream, raspberry
reduction

CRÈME BRULEE
CHEESECAKE

macerated strawberries,
whip cream

XOXO, Our Full Dinner Menu Is Also Available!

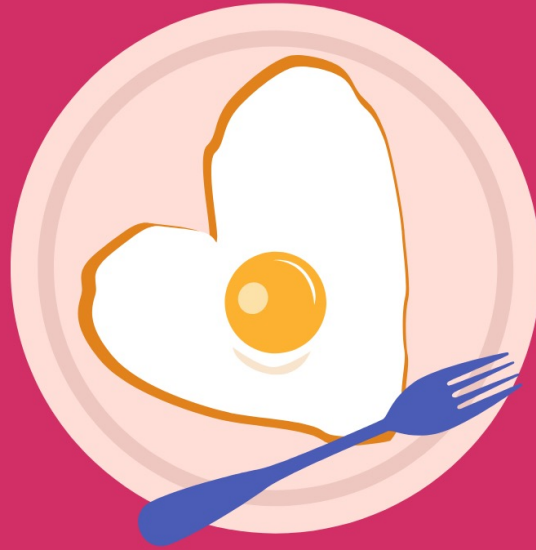
RESERVATIONS 440.461.4653

sorry no free entrée or bonus cards allowed for tasting menu

THE RUSTIC GRILL

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SUNDAY BRUNCH BUFFET



SUNDAY, FEB. 13

10AM - 2PM

ALL YOU CAN EAT BRUNCH BUFFET

Reservations Recommended & Igloos Available

\$26 per person | \$14 kids under 12 | under 3 free

(plus tax & gratuity)

brunch buffet menu

Chef Attended Omelet Station

Soft Scrambled Eggs

Pancakes

Potato Hash

Seasonal Fruit

Blueberry French Toast Casserole

Bacon/Sausage

Penne Chicken Pasta Primavera

Seasonal Salad

Bagels, Bread & Accoutrements

Assorted Breakfast Pastries

Valentines Day Themed Desserts

drink specials

LET'S GET BUBBLY \$25

House Brut Bottle

Why have a glass when you & your group can have a bottle? Enjoy a bottle of bubbles and carafes of OJ & pomegranate juice.

BE MY BLODDY VALENTINE \$12

Our house made bloody mary mix, celery & salt rimmed glass, beef smokie, cheese cubes, celery, pickle spear, olives, lemon & lime

HOT CHOCOLATE BAR FOR THE KIDS \$6

We pour the hot chocolate and the kids can add the toppings they like. Sprinkles, marshmallows, whipped cream, crushed oreos, assorted candy

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