
signature cocktails

WELSHFIELD CLASSIC MARTINI

Tito's Handmade Vodka, stuffed blue
cheese olives, lightly dirty 10

WELSHFIELD COOLER

RumHaven Coconut Rum,
Midori Melon Liqueur, orange juice,
pineapple juice, soda 9

BLOODY MARY

Tito's Handmade Vodka,
housemade bloody mary
mix 9

POMEGRANATE MARTINI

Pama Pomegranate Liqueur, Tito's
Handmade Vodka, orange juice,
cranberry juice 10

BLUE MANGO BREEZE

New Amsterdam Mango Vodka,
pineapple juice, Blue Curacao 9

LONG ISLAND ICED TEA

Tito's Handmade Vodka, Bacardi Rum,
New Amsterdam Gin, Triple Sec,
sour mix, cola 9

SPARKLING PEAR TINI

Absolut Pears Vodka, Elderflower Liqueur,
champagne 10

GOLD MARGARITA

Cuervo Gold, lime,
salt rim 9

MANHATTAN

Woodford Reserve Bourbon,
Sweet Vermouth, bitters 12

RUBY TINI

RumHaven Coconut Rum, Peach
Schnapps, Tito's Handmade Vodka,
pineapple juice, cranberry juice 10

MULES

lime juice, ginger beer, choice:
Tito's Handmade Vodka 9
Stoli Ohranj 9
Three Olives Cherry 9

CLASSIC OLD FASHIONED

Old Forester Bourbon,
simple syrup, bitters 9

domestic and craft beers

BUD LIGHT 4.25

MILLER LITE 4.25

MICHELOB ULTRA 4.25

COORS LIGHT 4.25

YUENGLING LAGER 4.50

GREAT LAKES 5.50
(ask your server for selection)

SEASONAL FEATURE ON DRAFT

ask your server for
selection and price

COLUMBUS BREWING 5.50

BLUE MOON 5.50

FAT TIRE 5.50

CORONA 5.50

STELLA ARTOIS 5.50

SEASONAL FEATURES
(ask your server for selection and price)

bubbles

Prosecco, **La Marca**, Italy 750ml 40

Champagne, **Veuve Clicquot**, France 375ml 47

Blanc de Blancs Sparkling, **Schramsberg**, California 60

Sparkling Rosé, **Mumm**, Napa 52

welshfield daily promotions

MONDAY

\$6 BIG BURGERS

\$1 Off All Beers
Appetizer Specials

TUESDAY

"TWOS"-DAY

Buy 2 Glass Pours of Featured Wine
and Receive a Complimentary
Appetizer

WEDNESDAY

All Well Martinis Featured for \$6
Premium Martinis Featured for \$8
available 4-9 pm

THURSDAY

2 FOR \$40

Share an Appetizer, Choose 2 Entrées
& enjoy a bottle of wine!
Margarita Specials

FRIDAY NIGHTS

ALL-YOU-CAN-EAT BEER-BATTERED
FISH DINNER
zesty tartar sauce, french fries & coleslaw
Long Island Iced Tea \$6

wines by the glass or bottle

WHITE WINE

Chardonnay, **Welshfield Selection** 7/28
Chardonnay, **Imagery**, Sonoma 10/40
Chardonnay, **William Hill**, California 8/32
Sauvignon Blanc, **Nobilo**, New Zealand 8/32
Pinot Grigio, **Stella**, Italy 7/28
Riesling, **Heintz Eifel "Shine"**, Germany 7/28
Moscato, **Mia Dolce d'Asti**, Italy 9/36
White Zinfandel, **Vista Point**, California 7/28
Prosecco, **La Marca**, Italy 187 ml 12
White Blend, **Cline Farmhouse**, California 8/32

RED WINE

Merlot, **Welshfield Selection** 7/28
Cabernet Sauvignon, **Avalon**, California 8/32
Cabernet Sauvignon, **Federalist**, Lodi 10/40
Cabernet Sauvignon, **William Hill**, California 9/36
Malbec, **Tilia**, Argentina 8/32
Red Blend, **Ferrari-Carano Siena**, Sonoma 12/48
Cabernet Franc, **Laleure Vineyards**, Ohio 8/32
Zinfandel, **Kenwood Yulupa**, Sonoma 7/28
Pinot Noir, **10 Span**, California 8/32
Chianti Superiore, **Banfi**, Tuscany 8/32

bottled whites

Riesling, **Hogue**, Washington 30
Sauvignon Blanc, **Kim Crawford**, New Zealand 41
Chenin Blanc/Viognier, **Pine Ridge**, California 40
Pinot Grigio, **Santa Margherita**, Italy 45
Gewurztraminer, **Hogue**, Washington 30

Albarino, **Martin Codax**, Spain 45
White Blend, **Conundrum**, California 43
Chardonnay, **Joel Gott "Unoaked"**, Russian River 43
Chardonnay, **Cakebread**, Napa 69
Viognier, **Cline**, Sonoma 31

bottled reds

Pinot Noir, **DeLoach**, Russian River 48
Pinot Noir, **Ferrari-Carano**, Sonoma 67
Pinot Noir, **Domaine Drouhin**, Willamette 79
Malbec, **Catena**, Argentina 52
Garnacha, **Las Rocas**, Spain 45
Rioja Crianza, **Carlos Serres**, Spain 36
Shiraz/Cab, **Inkberry**, Australia 35
Zinfandel, **Michael David 7 Deadly Zins**, Lodi 38
Red Blend, **Duckhorn Decoy**, Napa 49

Merlot, **Duckhorn**, Napa 79
Claret Blend, **Coppola**, California 42
Valpolicella DOC, **Allegrini**, Italy 44
Barbera d'Asti, **Michele Chiarlo**, Italy 35
Cabernet Sauvignon, **Folie a Deux**, Napa 43
Cabernet Sauvignon, **Franciscan**, Napa 49
Cabernet Sauvignon, **Freemark**, Napa 69
Red Blend, **Prisoner**, California 85
Cabernet Sauvignon, **Cakebread Cellars**, Napa 99



WELSHFIELD INN

appetizers

**ZUCCHINI
"HAYSTACK"**
aged asiago, spiced ranch 8.99

FRIED PICKLES
batter-fried dill spears,
spicy cucumber ranch 8.99

BRUSCHETTA
tomato, cucumber, onion, basil, garlic,
aged asiago, basil vinaigrette,
balsamic syrup, toasted baguette 9.49

STREET CORN DIP
sweet corn, queso cotija, cilantro,
lime 9.99

 **BAKED BRIE**
double crème, michigan cherries,
portuguese bread 12.99

**CRISPY
CALAMARI**
lemon zest aioli 13.99

 **BLUE CRAB
HUSHPUPIES**
cucumber, zesty tartar 11.99

LEMON-GARLIC SHRIMP
chardonnay, garlic, chile flake, butter,
parsley, grilled baguette 14.99

LOBSTER NACHOS
crispy wonton, queso cotija, avocado,
pickled fresno chile, lemon aioli 14.99

 **CHICKEN WINGS**
garlic-parmesan rub,
blue cheese sauce 13.99

homemade soups

SOUP OF THE DAY
cup 3.99 | bowl 5.99

CLASSIC FRENCH ONION SOUP
crock 6.99


salads

grilled chicken 3.99 | salmon 5.99*

SWEET VIDALIA [gf]
romaine, mandarin orange, red onion, toasted almond,
blue cheese, sweet vidalia dressing
side 7.99 | entrée 11.99

CLASSIC CAESAR
romaine, aged asiago, croutons, lemon
side 6.99 | entrée 10.99

HARVEST
baby kale, apple, golden raisin, pickled red onion, candied
walnut, sunflower seed, bacon, geauga maple vinaigrette
side 6.99 | entrée 11.99

 **THE MACKENZIE [gf]**
baby greens, mackenzie creamery goat cheese, red onion,
berries, candied walnut, blush dressing
side 7.99 | entrée 12.49

 **WELSHFIELD CHOPPED [gf]**
romaine, blue cheese, bell pepper, cucumber, tomato, egg,
bacon, red onion, oregano vinaigrette
side 6.99 | entrée 11.99

sandwiches

BEER-BATTERED WALLEYE
portuguese roll, lettuce, tomato, pickle, french fries,
zesty tartar 14.99

C.A.B.* CHEESEBURGER*
pretzel or brioche bun, cheese, lettuce, tomato, pickle,
french fries 13.99

BURGER ADDITIONS
bacon 1.29 | sautéed mushroom .79 | sautéed onion .79 | fried egg* .99


 **Welshfield Favorite**

Brian Bendlak, Chef | [gf] = gluten free

*Certified Angus Beef

entrées

add a side welshfield chopped or caesar salad 4.99

 **CHICKEN PICCATA**
caper, red onion, chardonnay,
lemon, butter, asparagus,
ancient grains 19.99

**CHEESE
TORTELLINI**
roasted garlic, lemon,
alfredo sauce 22.49

 **BEEF TENDERLOIN
MARSALA***
wild mushroom, caramelized onion,
hand-mashed potatoes,
maple brussels sprouts 29.49


**C.A.B.* BEEF &
WILD MUSHROOM
STROGANOFF**
pappardelle, wild mushroom, thyme,
melted onion, sour cream 21.99

CHICKEN PARMESAN
spaghetti, basil, aged asiago,
mozzarella, san marzano
sauce 20.99

TURKEY BREAST
herb stuffing, cranberry preserves,
hand-mashed potatoes,
brown gravy 19.99

CHICKEN POT PIE
garden vegetables,
fresh herbs,
puff pastry 18.99

**GREAT LAKES
WALLEYE**
sweet corn risotto, roasted cauliflower,
chive beurre blanc 26.99

 **C.A.B.* POT ROAST**
heirloom carrot, hand-mashed
potatoes, big red reduction 23.99

RIB PORK CHOP*
sweet cherry compote, wild mushroom,
spaetzle 26.99

 **SHRIMP & GRITS**
anson mills grits, cherry tomato,
bacon, garlic 24.99

**FILET MIGNON
OSCAR* [gf]**
lump crabmeat, asparagus,
hand-mashed potatoes, béarnaise 37.99

 **PORK LOIN
SCHNITZEL**
asparagus, hand-mashed potatoes,
lemon hollandaise 19.99

**CEDAR PLANK
SALMON***
sweet corn salsa, maple brussels
sprouts 25.99

**BLACKENED
SALMON***
legumes, sweet corn, teardrop
peppers, feta, honey-lime
vinaigrette 25.99

**WELSHFIELD
FRIED FISH**
zesty tartar, lemon, slaw, french fries
panko-breaded perch 20.99
beer-battered walleye 25.99
perch & walleye combo 23.99

MAHI MAHI [gf]
asparagus, sweet pepper,
red onion, wasabi
mashed potatoes,
sesame-sweet
chile sauce 25.49

side dishes



fri & sat specials

CREAMED CORN 5.99
LOBSTER MACARONI & CHEESE 9.99
LOBSTER RISOTTO 9.99 [gf]
LOBSTER MASHED POTATOES 8.99 [gf]
HAND-MASHED POTATOES 5.99 [gf]
ANCIENT GRAINS 5.99
MAPLE BRUSSELS SPROUTS 6.99
ASPARAGUS 6.99 [gf]
FRENCH FRIES 5.99
SAUTÉED BABY SPINACH 5.99 [gf]

DAYBOAT SEA SCALLOPS [gf]
cheese & chive risotto, béarnaise 34.49

PRIME RIB OF BEEF*
limited quantities, hand-mashed potatoes, maple
brussels sprouts, horseradish cream, jus 33.99

NEW YORK STRIP* [gf]
lobster mashed potatoes, asparagus,
demi-glace 34.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.