

---

## 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

### DIRTY MARY

Tito's handmade vodka, housemade bloody mary mix, bacon, blue cheese olives, lime, salted rim 11

### 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

**LABATT BLUE** 5.50

**GREAT LAKES** 5.50  
(ask your server for selection)

**COLUMBUS BREWING** 5.50

**BLUE MOON** 5.50

**CORONA** 5.50

**STELLA ARTOIS** 5.50

**ST. PAULI GIRL** N/A 4.25

---

## 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

PRIME RIB NIGHT \$23.99

(ask server for details)  
All well martinis \$6 (4 - 9pm)  
Select premium martinis \$8 (4 - 9pm)

### 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 Special

---

## 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**  
panko-crusted 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 10.99

 **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

**MARSALA  
MUSHROOM CAPS**  
sweet italian sausage, creminis, panko 9.99

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

 **PIEROGIES**  
potato filled, fried onions, shaved brussels sprouts,  
wild mushrooms, horseradish cream 10.99

---

## 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 22.99

**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 24.49

**NEW YORK STRIP\* [gf]**

lobster mashed potatoes, asparagus,  
demi-glace 34.49

**MAHI MAHI [gf]**

asparagus, sweet pepper, red onion,  
wasabi mashed potatoes, sesame-sweet  
chile sauce 25.99

**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\* [gf]**

sweet corn salsa, maple brussels  
sprouts 25.99

**BLACKENED  
SALMON\* [gf]**

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

**GRILLED  
KIELBASA**

potato filled pierogies, fried onions,  
shaved brussels sprouts,  
wild mushrooms, horseradish  
cream 19.99

**WELSHFIELD  
FRIED FISH**

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

---

## thursday, friday & saturday feature

---

**PRIME RIB OF BEEF\* [gf]**

limited quantities, hand-mashed potatoes, maple brussels sprouts,  
horseradish cream, jus 33.99

---

## side dishes

---

**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 [gf]**

**ASPARAGUS 6.99 [gf]**

**FRENCH FRIES 5.99**

**SAUTÉED BABY SPINACH 5.99 [gf]**

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