
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 for details...limited quantities
All well martinis \$6 (4 - 9pm)
Select premium martinis \$8 (4 - 9pm)

THURSDAY

2 FOR \$44
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.