
signature cocktails

DAY TRIPPER

Tito's Handmade Vodka, Jack Rudy's
Sweet Tea, Lemon Juice,
Jack Rudy's Lavender Bitters 10

CARIBBEAN PUNCH

RumHaven Coconut Rum,
Cranberry Juice, Lemon Juice,
London Essence Ginger Beer 10

APPLE CITRUS COOLER

Tom's Foolery Applejack Whiskey,
Vanilla Syrup, Orange Bitters, Ginger Ale 11

BEE'S KNEES

New Amsterdam Gin, Honey Syrup,
Lemon Juice, Jack Rudy's
Lavender Bitters 9

BUCKEYE OLD FASHIONED

Skrewball Peanut Butter Whiskey, Templeton Rye
Whiskey, Angostura Bitters, Luxardo Cherry 12

DAD'S DRINK

Old Forester Bourbon, Jack Rudy's
Sweet Tea, Lemon Juice,
Jack Rudy's Lavender Bitters 10

BLUEBERRY LEMONADE MARTINI

Tito's Handmade Vodka, Pope's Blueberry
Lemonade, Simple Syrup 9

TUACA TINI

Kahlua, Tuaca, Heavy
Cream Float 11

MAPLE CARDAMOM MANHATTAN

Woodford Reserve 'Driftwood' Bourbon,
Geauga County Maple, Cardamom Bitters 13

MIDNIGHT STORM

Sailor Jerry Spiced Rum, Pope's Blueberry
Lemonade, London Essence
Ginger Beer, Lime 11

MULES

London Essence Ginger Beer,
Lime Juice, choice:
Tito's Handmade Vodka 10
Old Forester Bourbon 10

CLASSIC OLD FASHIONED

Buffalo Trace 'Driftwood' 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 750 ml 40

Prosecco, **La Marca**, Italy 187 ml 12

Champagne, **Veuve Clicquot**, France 375 ml 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 9/36
Sauvignon Blanc, **Prophecy**, New Zealand 8/32
Pinot Grigio, **Stella**, Italy 7/28
Riesling, **Heintz Eifel Shine**, Germany 7/28
Moscato d'Asti, **Mia Dolce**, Italy 9/36
White Zinfandel, **Vista Point**, California 7/28
White Blend, **Cline Farmhouse**, California 8/32

RED WINE

Merlot, **Welshfield Selection** 7/28
Cabernet Sauvignon, **Hayes Ranch**, California 8/32
Cabernet Sauvignon, **The Federalist**, Lodi 10/40
Cabernet Sauvignon, **Hess**, California 12/48
Malbec, **Tilia**, Argentina 8/32
Red Blend, **Ferrari-Carano Siena**, Sonoma 12/48
Cabernet Franc, **Laleure Vineyards**, Ohio 8/32
Zinfandel, **The Seven Deadly Zins**, Lodi 10/40
Pinot Noir, **10 Span**, California 8/32
Pinot Noir, **A to Z**, Oregon 10/40
Chianti Superiore, **Banfi**, Tuscany 8/32

bottled whites

Riesling, **Charles & Charles**, Washington 32
Sauvignon Blanc, **Whitehaven**, New Zealand 44
Sauvignon Blanc, **Ferrari-Carano**, Sonoma 40
Pinot Gris, **J Vineyards**, California 45
Pinot Grigio, **Santa Margherita**, Italy 55

Chardonnay, **Butter**, California 48
White Blend, **Evolution**, Oregon 43
Chardonnay, **Joel Gott Unoaked**, Russian River 43
Chardonnay, **Cakebread**, Napa 69
Chardonnay, **Catena**, Argentina 48

bottled reds

Pinot Noir, **DeLoach**, Russian River 48
Pinot Noir, **Ferrari-Carano**, Sonoma 67
Pinot Noir, **Evolution**, Oregon 50
Malbec, **Catena**, Argentina 52
Garnacha, **Las Rocas**, Spain 45
Rioja Crianza, **Carlos Serres**, Spain 36
Shiraz/Cab, **Inkberry**, Australia 35
Syrah, **Le Charmel**, France 40
Red Blend, **Locations by David Phinney**, California 55

Red Blend, **Duckhorn Decoy**, Napa 49
Merlot, **Duckhorn**, Napa 79
Malbec, **Zuccardi Q**, Argentina 48
Barbera d'Asti, **Michele Chiarlo**, Italy 35
Cabernet Sauvignon, **Folie a Deux**, Napa 43
Cabernet Sauvignon, **Franciscan**, Napa 49
Cabernet Sauvignon, **Oberon**, Napa 67
Red Blend, **The Prisoner**, California 85
Grenache Blend, **Orin Swift Abstract**, California, 75



WELSHFIELD INN

appetizers

ZUCCHINI “HAYSTACK”

aged asiago, spicy ranch 8.99



BUFFALO CAULIFLOWER BITES

panko-crusted, blue cheese,
celery 9.99

BRUSCHETTA

tomato, cucumber, onion, basil, garlic,
aged asiago, basil vinaigrette,
balsamic syrup, toasted baguette 9.99

CRISPY BRUSSELS SPROUTS [gf]

balsamic red onion, spanish peanut, teardrop
pepper, bourbon-maple glaze 9.99



BAKED BRIE

double crème, michigan cherry,
portuguese bread 12.99

CRISPY CALAMARI

batter-fried, teardrop pepper,
lemon zest aioli drizzle 13.99



BLUE CRAB HUSHPUPIES

cucumber, zesty tartar 11.99

MARSALA MUSHROOM CAPS

sweet italian sausage, cremini, panko 9.99

KETTLE CHIPS & ONION DIP

house-fried chips, creamy onion dip 7.99



PIEROGIES

potato-filled, fried onion, shaved brussels sprout,
wild mushroom, horseradish cream 10.99

homemade soups

SOUP OF THE DAY

cup 4.99 | bowl 5.99

CLASSIC FRENCH ONION

crock 6.99

salads

grilled chicken 3.99 | grilled salmon* 5.99

ROASTED BEET [gf]

mackenzie creamery goat cheese, toasted almond,
pea shoot, honey-lime vinaigrette
side 7.99

CLASSIC CAESAR

romaine, aged asiago, crouton, lemon
side 7.99 | entrée 12.99



WELSHFIELD CHOPPED [gf]

romaine, blue cheese, bell pepper, cucumber, tomato, egg, bacon,
red onion, oregano vinaigrette
side 7.99 | entrée 12.99

THE MACKENZIE [gf]

locally grown great lakes growers lettuce, mackenzie creamery goat
cheese, red onion, berry, candied walnut, blush dressing
side 7.99 | entrée 12.99

BACON & BLUE [gf]

locally grown great lakes growers lettuce, crispy bacon, grated
cauliflower, toasted almond, crumbled blue cheese, red onion, dried
cherry, white french dressing
side 7.99 | entrée 12.99

sandwiches

BEER-BATTERED WALLEYE

portuguese roll, lettuce, tomato, pickle, french fries,
zesty tartar 14.99

C.A.B.* CHEESEBURGER*

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

Amber Schuetzman, 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 20.49

GRILLED CHICKEN
ALFREDO

cavatappi, parmesan, garlic,
toasted panko crumb 21.99



BEEF TENDERLOIN
MARSALA*

wild mushroom, caramelized onion,
shaved brussels sprout,
hand-mashed potato 29.99

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 preserve,
hand-mashed potato,
brown gravy 20.99

CHICKEN POT PIE

garden vegetable,
fresh herb, puff pastry 19.99

GREAT LAKES
WALLEYE

pan seared, ancient grain, toasted almond,
dried cherry, pickled cauliflower,
citrus beurre blanc 26.99

C.A.B.* POT ROAST

heirloom carrot, hand-mashed
potato, big red reduction 24.99

RAINBOW TROUT

pan-seared, risotto, mushroom, bacon,
onion, roasted pepper, pea,
basil vinaigrette 25.99

FILET MIGNON
OSCAR* [gf]

lump crabmeat, asparagus,
hand-mashed potato, béarnaise 37.99



PORK LOIN
SCHNITZEL

asparagus, hand-mashed potato,
lemon hollandaise 19.99



BLACKENED
SALMON* [gf]

crispy brussels sprout, balsamic red onion,
spanish peanut, teardrop pepper,
bourbon-maple glaze 25.99

GRILLED KIELBASA
& PIEROGIES

potato-filled pierogie, fried onion,
shaved brussels sprout,
wild mushroom, horseradish
cream 20.99

LAKE PERCH

panko-crusted, zesty tartar,
lemon, house-made slaw,
french fries 21.99

thursday, friday & saturday feature

PRIME RIB OF BEEF* [gf]

limited quantity, hand-mashed potato, crispy brussels sprout,
horseradish cream, jus 33.99

side dishes

- ROASTED CAULIFLOWER 6.99
- CRISPY BRUSSELS SPROUTS 6.99 [gf]
- ASPARAGUS 6.99 [gf]
- SAUTÉED BABY SPINACH 5.99 [gf]
- FRENCH FRIES 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

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