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**

**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

---

**signature cocktails**

**BLUES BULLETS**
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**

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

**MILLER LITE** 4.25
**COLUMBUS BREWING** 5.50

**MICHELOB ULTRA** 4.25
**BLUE MOON** 5.50

**COORS LIGHT** 4.25
**CORONA** 5.50

**YUENGLING LAGER** 4.50
**STELLA ARTOIS** 5.50

**LABATT BLUE** 5.50
**ST. PAULI GIRL** N/A 4.25

**bubbles**

Prosecco, La Marca, Italy 750 ml 40
Champagne, Veuve Clicquot, France 375 ml 47

Prosecco, La Marca, Italy 187 ml 12
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
**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

**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 Rocos, 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

**wines by the glass or bottle**
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 12.99

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

ROASTED BEET [gf]
mackenzie creamery goat cheese, toasted almond, pea shoot, honey-lime vinaigrette side 7.99

WELSHFIELD CHOPPED [gf]
romaine, blue cheese, bell pepper, cucumber, tomato, egg, bacon, red onion, oregano vinaigrette side 7.99 | entrée 12.99

CLASSIC CAESAR
romaine, aged asiago, crouton, lemon 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 WALLERE
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Cauliflower</td>
<td>6.99</td>
</tr>
<tr>
<td>Crispy Brussels Sprouts</td>
<td>6.99 [gf]</td>
</tr>
<tr>
<td>Sautéed Baby Spinach</td>
<td>5.99 [gf]</td>
</tr>
<tr>
<td>French Fries</td>
<td>5.99</td>
</tr>
<tr>
<td>Grilled Chicken Alfredo</td>
<td></td>
</tr>
<tr>
<td>Cavatappi, parmesan, garlic, toasted panko crumb</td>
<td>21.99</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td></td>
</tr>
<tr>
<td>Spaghetti, basil, aged asiago, mozzarella, san marzana sauce</td>
<td>20.99</td>
</tr>
<tr>
<td>Lobster Macaroni &amp; Cheese</td>
<td>9.99</td>
</tr>
<tr>
<td>Lobster Risotto</td>
<td>9.99 [gf]</td>
</tr>
<tr>
<td>Lobster Mashed Potatoes</td>
<td>8.99 [gf]</td>
</tr>
<tr>
<td>Hand-Mashed Potatoes</td>
<td>5.99 [gf]</td>
</tr>
<tr>
<td>Ancient Grains</td>
<td>5.99</td>
</tr>
<tr>
<td>Shirt, Friday &amp; Saturday feature</td>
<td></td>
</tr>
<tr>
<td>Prime Rib of Beef†</td>
<td>33.99</td>
</tr>
<tr>
<td>Limited quantity, hand-mashed potato, crispy brussels sprout, horseradish cream</td>
<td>33.99</td>
</tr>
<tr>
<td>Turkey Breast</td>
<td></td>
</tr>
<tr>
<td>Herb stuffing, cranberry preserve, hand-mashed potato, brown gravy</td>
<td>20.99</td>
</tr>
<tr>
<td>C.A.B. * Pot Roast</td>
<td>24.99</td>
</tr>
<tr>
<td>Heirloom carrot, hand-mashed potato, big red reduction</td>
<td>24.99</td>
</tr>
<tr>
<td>Grilled Chicken</td>
<td>20.49</td>
</tr>
<tr>
<td>Chicken Piccata, caper, red onion, chardonnay, lemon, butter, asparagus, ancient grains</td>
<td>20.49</td>
</tr>
<tr>
<td>Chicken Pot Pie</td>
<td>19.99</td>
</tr>
<tr>
<td>Garden vegetable, fresh herb, puff pastry</td>
<td>19.99</td>
</tr>
<tr>
<td>C.A.B. * Beef &amp; Wild Mushroom Stroganoff</td>
<td>22.99</td>
</tr>
<tr>
<td>Pappardelle, wild mushroom, thyme, melted onion, sour cream</td>
<td>22.99</td>
</tr>
<tr>
<td>Blackened Salmon†</td>
<td>25.99</td>
</tr>
<tr>
<td>Crispy Brussels sprout, balsamic red onion, onion, roasted pepper, pea, basil vinaigrette</td>
<td>25.99</td>
</tr>
<tr>
<td>Pork Loin Schnitzel</td>
<td>19.99</td>
</tr>
<tr>
<td>Asparagus, hand-mashed potato, lemon hollandaise</td>
<td>19.99</td>
</tr>
<tr>
<td>Lake Perch</td>
<td>21.99</td>
</tr>
<tr>
<td>Panko-crusted, zesty tartar, lemon, house-made slaw, French fries</td>
<td>21.99</td>
</tr>
</tbody>
</table>

**Side Dishes**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Cauliflower</td>
<td>6.99</td>
</tr>
<tr>
<td>Crispy Brussels Sprouts</td>
<td>6.99</td>
</tr>
<tr>
<td>Sautéed Baby Spinach</td>
<td>5.99</td>
</tr>
<tr>
<td>French Fries</td>
<td>5.99</td>
</tr>
</tbody>
</table>

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

---

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