



Shareables

VINTNERS BOARD [24]

Artisan Cheeses, Cured Meats, Farm
Stand Jams, Nuts & Seasonal Fruit

WHIPPED FETA [16]

Bulgarian Feta Cheese, Henny B's Hot
Honey, Red Pepper Flakes, Grilled Naan

BEETS & GOAT CHEESE [12]

Red & Gold Beets, Goat Cheese, Baby Kale,
Apple Cider Vinaigrette, Balsamic Reduction

MUSSELS PROVENÇAL [15]

PEI Mussels, Shallots, White Wine, Roasted
Tomato & Garlic, Sliced Baguette

COCONUT SHRIMP [15]

Coconut Breaded Shrimp, Hot Catawba
Peach & Horseradish Dipping Sauce

SHRIMP COCKTAIL [4.50/pc]

Wild Caught Jumbo Shrimp Served
with Steakhouse Cocktail Sauce

Soup

BILL'S SIGNATURE
CLAM CHOWDER

[cup 8 / bowl 12]

House-made with Celery &
Onions, Yukon Gold
Potatoes, Nueske's
Applewood Bacon & Clams



Salads

Protein Add-Ons Available by Request

ØRCHARD [9]

Mixed Greens, Apple, Feta, Toasted
Walnuts, Cucumber, Grape Tomatoes,
Red Onion, Walnut Cream Dressing

HARVEST [11]

Baby Kale, Red Onion, Apple, Walnut,
Fresh Cranberries, Butternut Squash,
Toasted Pepitas, Apple Cider Vinaigrette

WEDGE [12]

Iceberg Lettuce, Roasted Tomatoes,
Red Onion, Nueske's Applewood
Bacon, House Bleu Cheese

CAESAR [9]

Crisp Romaine, Shaved Parmesan,
Housemade Garlic Croutons,
Creamy Caesar

Main Plates

[Steaks Served with Roasted Garlic Whipped Potatoes & Steamed Broccoli]

6oz. USDA PRIME FILET MIGNON [59]

TWIN MEDALLIONS [42]

Cherry Demi-Glacé

14oz. DRY-AGED NY STRIP [64]

Garlic Truffle-Porcini Mushroom Butter

16oz. BONE-IN COWBOY RIBEYE [78]

USDA PRIME SURF & TURF [74]

6oz. Filet Mignon and Garlic-Butter
Wild Caught Jumbo Shrimp

LAKE ERIE SURF & TURF [69]

Twin Filet Medallions and Lake Erie
Yellow Perch Fillets

STEAK ENHANCEMENTS

Danish Bleu Cheese Butter [4.5]

Garlic Truffle Porcini

Mushroom Butter [4.5]

Maine Lobster Claw Meat [16]

Wild Caught Jumbo Shrimp [14]

LAKE ERIE PERCH [32]

Flash Fried Yellow Perch, Garlic Herb Whipped
Potatoes, Haricot Verts, Dill & Caper Tartar

SEARED SCALLOPS [44]

Our most popular dish! Seared Jumbo Scallops,
Bacon-Corn Risotto & Truffle Brussel Sprouts

HONEY-GARLIC SALMON [32]

Seared Faroe Island Fillet, Farm Stand Honey-Garlic
Glaze, Wild Rice Pilaf & Acorn Squash

CAJUN SEAFOOD FETTUCCINE [38]

Ohio City Black Pepper Fettuccine, Argentinian Shrimp,
Maine Lobster Claw, Jumbo Scallops, Cajun Cream Sauce

SHORT RIB PAPPARDELLE [29]

Slow-Braised Short Ribs in Red Wine Braised Vegetables,
Ohio City Pasta Pappardelle & Parmesan

MUSHROOM FONTINA RAVIOLI [27]

Butternut Cream Sauce, Toasted Salted Pepitas,
Roasted Grape Tomatoes & Parmesan

PEACH BBQ HALF CHICKEN [29]

Roasted Half Chicken, Catawba Peach BBQ, Garlic
Herb Whipped Potatoes & Butternut Squash

APPLE BUTTER PORK CHOP [38]

14oz. Chargrilled Bone-In Pork Chop, Farm Stand Apple
Butter, Garlic Herb Whipped Potatoes & Acorn Squash

DUCK BREAST [32]

Orchard Island Rosé, Farm Stand Honey & Peach Jam
Glaze with Ginger-Sliced Peaches, Currants, Wild Rice
Pilaf & Butternut Squash

WAGYU BEEF BURGER [23]

8oz. Wagyu Beef Burger, Brioche Bun, Farm Stand Bacon
Chili Jam, Aged Cheddar, LTO & Truffle Fries