100TH BOMB GROUP (H)

RESTAURANT & SPECIAL EVENTS

DINNER

STARTERS

Battered Green Beans fresh, crisp ohio green beans in a light tempura batter with ranch dipping sauce 9

Short Rib "Pierogies" house-made pierogies stuffed with braised short ribs, potatoes and white cheddar topped with caramelized onion and horseradish cream 11

Spinach & Artichoke Dip aged white cheddar, ohio spinach, artichokes, sriracha with grilled pita wedges 11

Calamari buttermilk marinated, fire roasted marinara, lemon aioli 12

Bomber Shrimp lightly fried with a sriracha chili sauce 13

SOUPS & SALADS

Beer Cheese Soup 6

French Onion the one that made the french famous 7

Add to salad chicken 5 | blackened salmon 9

Caesar fresh crisp romaine with house-made croutons regular 7 | entrée 11

Wedge of Iceberg topped with crisp bacon, fresh tomatoes, crumbled gorgonzola, red onion, and bleu cheese dressing 9

Apple Kale Salad kale and ohio spinach tossed with fresh apples, grapes, sliced almonds, red onions, bleu cheese, cranberries and italian dressing 11

Steak Salad* fresh crisp mixed greens, grilled steak, bleu cheese crumbles, tomatoes, cucumbers, hard-boiled egg, crispy onion strings and house-made balsamic vinaigrette 17

Salmon Salad* grilled salmon, fresh beets, goat cheese, champagne vinaigrette on top of fresh greens 15

SIDES

French Fries 4

Sautéed Ohio Spinach 5

Seasonal Vegetables 6

Mashed Potatoes 6

Mac n' Cheese 6

FROM OUR GRILL

Our steaks are broiled at 400+ degrees. We are proud to offer you the following steak enhancers:
shrimp 7 | mushrooms and onions 5 | maytag bleu cheese 6
philadelphia style provolone sauce with caramelized onions 6

8oz Center Cut Filet Mignon* topped with red wine demi, mashed potatoes and seasonal vegetables 36

12oz USDA New York Strip* with a whole grain creamy mustard sauce, lyonnaise potatoes and seasonal vegetables 33

Hanger Steak* peruvian purple potatoes, roasted vegetable, chimichurri 28

AMERICAN CLASSICS

Tender Pot Roast* fork-tender pot roast slowly cooked with carrots, celery and rich flavorful gravy served over mashed potatoes 21

12oz Prime Rib* with natural jus, slow roasted & perfectly seasoned with mashed potatoes and an asiago cheese popover 30

Vegetable Wellington puff pastry filled with zucchini, squash, mushrooms, spinach dip and red peppers, served on marinara and topped with sauteed spinach 15

Balsamic Chicken marinated chicken, roasted vegetable, mashed potato 20

Chicken Parmesan topped with mozzarella cheese and served with fresh linguini pasta 22

100th Original Cheeseburger* 1/2 pound, cooked perfectly and placed atop a fresh brioche bun toasted golden brown with provolone cheese, crisp lettuce and tomato 15

Add roasted onions, grilled mushrooms, fried egg, avocado 1.50 ea
Add bacon 2

SEAFOOD CLASSICS

Fish and Chips battered filet of walleye, lemon tartar, coleslaw, french fries 19

Horseradish Crusted Salmon* horseradish mustard panko crust, asparagus, quinoa, lemon aioli 26

Jumbo Scallops with Rosemary Polenta* jumbo blackened scallops, red pepper coulis, seasonal vegetables 35

Seafood Pasta* fresh linguini, shrimp, scallop, walleye, white wine, garlic, tomato 27

Coconut Curry Trout pan seared trout, coconut curry, shrimp, orzo, carrots, green bean 27

Add soup, caesar or mixed green salad to entrée 4

3-COURSE PRIX FIXE MENU

First Course *Choose one*

Soup
Caesar Salad
Mixed Greens

Entree *Choose one*

Center Cut Filet Mignon 43
Horseradish Crusted Salmon 33
Chicken Parmesan 29

Dessert *Choose one*

Upside Down Apple Walnut Pie cinnamon ice cream
Blondie Brownie caramel sauce, vanilla ice cream

Guest Favorites

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

05/18-7944

LOCAL FAVORITES

Aviator Martini Absolut Vanilla Vodka, Monin Espresso Syrup with Half & Half 13

Habanero & Watermelon Margarita Tequila, Watermelon Syrup, Habanero, Lime 12

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Penicillin Monkey Shoulder Scotch, Ardbeg 10 Scotch, Ginger, Honey, fresh Lemon Juice, Lemon Peel 13

South Side New Amsterdam Gin, Lemon, Agave, muddled Mint, Soda 11

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, chilled 12

MARGARITAS

Dave's Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Strawberry Mule Tito's Handmade Vodka, muddled Strawberries, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Jala'piña' Colada RumHaven Coconut Rum, Ancho Reyes Verde, muddled Jalapeno, Pineapple Juice, fresh Lime Juice, Angostura Bitters, on the rocks 11

Sunset Cooler Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

BEER

OHIO PROUD CRAFT BEERS ON DRAFT PINT | 22 OZ

Brew Kettle 7 | 9

Columbus IPA 5 | 7

Great Lakes Dortmunder 5 | 7

Fat Head 6.50 | 8.50

Bud Light 4 | 6

Sierra Nevada 5 | 7

Great Lakes Seasonal 6 | 8

Thirsty Dog 6.50 | 8.50

BOTTLES

Angry Orchard Cider 5.50
Blue Moon 5.50
Bud Light 4.25
Budweiser 4.25
Coors Light 4.25
Corona 5.50
Fat Tire 5.50
Guiness 6.00
Heineken 5.50
Miller Lite 4.25
Michelob Ultra 4.25
Stella 5.50

WINE

	glass	btl
SPARKLING		
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Chandon Brut 'Classic', California		54
PINOT GRIGIO		
Ecco Domani, delle Venezie, Italy	9	34
J Vineyards, California		46
SAUVIGNON BLANC		
Canyon Road, California	8	30
Oyster Bay, Marlborough New Zealand	10	38
Matanzas Creek, Sonoma		46
CHARDONNAY		
Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
Hometown Heroes Peach Chardonnay, CLE Urban Winery	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58
OTHER WHITE VARIETALS		
Canyon Road, Moscato, California	8	30
Canyon Road, White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California		46
ROSÉ		
Sophia Coppola, Monterey	10	38
Rust Belt Rose, CLE Urban Winery	10	38
PINOT NOIR		
Canyon Road, California	8	30
Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		54
MERLOT		
Canyon Road, California	8	30
Silver Palm, Sonoma	10	38
Ghost Pines, Sonoma & Napa Valley		46
CABERNET		
Canyon Road, California	8	30
Louis Martini, California	10	38
Arrowood, Sonoma	13	50
Murphy-Goode, California		42
Justin, Paso Robles, California		58
OTHER RED VARIETALS		
Gascon Malbec, Mendoza, Argentina	9	34
Apothic Wines 'Winemaker's Blend', California	9	34
Edmeades Zinfandel, Mendocino		42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale, Australia		46