

# TABLE | 45

## SMALL PLATES

### Summer Tomato Bisque Soup (VEG) 7/10

creamy tomato soup with mild chilies

### Soup of the day 7/10

### Hummus (VEG) 14

zaatar marinated chickpeas, soft naan

**add-on:** vegetable crudité \$3

### Local Lettuces ✓ (GF) 13

cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing

### Baby Gem Caesar 14

demi sec tomato, parmesan, parmesan peppercorn Caesar dressing

### Caprese Salad (GF)(VEG) 16

super sweets tomato, bocconcini mozzarella, Honolulu basil, extra virgin olive oil

## SANDWICHES

*All Sandwiches come with a side of fries, or small salad*

### Table 45 Burger 21

lettuce, tomato, onion, 45 steak sauce, mustard aioli, cheddar cheese

### BLT Sandwich 19

cherrywood smoked bacon, grilled bread, local lettuce, sliced tomato, mayo

### Grilled Cheese (VEG) 15

nut-free pesto, sliced tomato, mozzarella, buttered sourdough

**add-ons:** chicken grilled \$10, bacon \$2, avocado \$3, fried egg \$4

### PROTEIN ADD-ONS

Sautéed Chickpeas ✓ (GF)	10
Grilled Chicken Breast (GF) (DF)	10
Grilled Salmon (GF) (DF)	17
Garlic & Herbs Sautéed Shrimp (GF)	15
CAB 4oz hanger Steak (GF) (DF)	17
6oz Vegan Steak ✓	21

## ENTRÉES

### Pistachio Crusted Seared Salmon 33

lemon-pepper fingerling potato, cucumber dill sauce

### Souvlaki Platter ✓ 29

vegan steak, warm naan, chopped Greek salad, vegan tzatziki, fries

### Bistro Chicken 32

roisserie bone-in half chicken, veal demi, baby carrots, white truffle pomme purée, chives

### Steak Frites 49

14 oz ribeye, hotel butter, tarragon fries

### Poke Bowl 26

sesame soy marinated raw tuna, ikura, mango, edamame, wakame seaweed salad, cucumber, sushi rice Sweet Teriyaki Sauce

## A LA CARTE SIDES

Mashed Potatoes (GF) (VEG)	9	Grilled Asparagus ✓ (GF)	9
Fingerling Potatoes ✓	9	Greek Salad ✓ (GF)	9



### Flexible Dining

Please scan QR code to access our tasty, versatile & nutritionally balanced dishes, available all day, every day.



~Applicable Sales Tax Will be Added to Your Bill ~18% Gratuity Added to Parties of Six or More~

\*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. GF (Gluten Free), VEG (Vegetarian), ✓ (Vegan), DF (Dairy Free) 🌶️ (Spicy)

# Appetizers

**Hummus** ✓ 14  
house made, naan bread, carrot and bell pepper sticks

**Dynamite Shrimp** (DF) 19  
crispy fried shrimp, spicy mayo, lemon chili air, tobanjan tobiko, micro herbs

**Lamb Chops** (GF) (DF) 20  
pickled heirloom carrots, chimichurri

**Crispy Yogurt Bombs** (VEG) 14  
crispy semolina shells, sweet yogurt, bean sprouts, mint & tamarind chutney, spicy butternut mash, vermicelli, cilantro, tamarind foam

**Beef Bao** (DF) 16  
bulgogi beef, chili mayo, pickled cabbage, jalapeño, scallions

**Spicy Tuna Cracker** 16  
yuzu mayo, sundried cherry tomato, avocado, truffle cream cheese, gari, jalapeño

**Vada Pao Sliders** (VEG) 16  
gram flour coated potato fritter, garlic chutney, mint & tamarind sauce, masala chili

**Crispy Calamari** 20  
sweet potato, fresno chili, yuzu chili mayo

# Soups & Salads

**Roasted Butternut Squash Soup** (GF)(VEG) 10  
spiced pepitas, maple crème fraiche

**Soup of the Day** 10

**Local Lettuces** ✓ (DF) (GF) 13  
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing

**Baby Gem Caesar** (VEG) 14  
demi-sec tomato, parmesan, parmesan peppercorn Caesar dressing

**Tuscan Kale** (GF)(DF) 16  
honeycrisp apples, spicy pecans, pomegranate seeds, bacon lardons, cider vinaigrette

## Protein Add-Ons

- Crispy Tofu ✓ 8
- Grilled Chicken Breast (GF) (DF) 10
- Grilled Salmon (GF) (DF) 14
- Garlic & Herbs Sautéed Shrimp (GF) 15
- CAB 4oz Hanger Steak (GF) (DF) 17

# TABLE 45

Experience the vibrant flavors of Spring at Table 45, with Executive Chef Jagjit Singh artfully blending fresh Asian ingredients to create a menu that celebrates the season. Each dish showcases a symphony of Spring flavors from every corner of the world.

## Entrées

**Roasted Brined Chicken** (GF) 29  
brussels sprouts, sweet potatoes, charred pearl onions, roasted chicken jus

**Butter Chicken** 28  
san marzano makhani sauce, chicken tikka, garlic cheese naan

**Gnocchi Bolognese** 28  
merlot reduction, shaved parmesan, crispy basil

**Bacon Wrapped Salmon** (GF) 34  
baby bok choy, roasted wild mushrooms, grain mustard sauce

**Roasted Sea Bass** (GF) 35  
charred broccolini, onion soubise, roasted baby turnips

**Thai Red Curry** ✓ 30  
red curry, coconut cream, baby corn, thai pea eggplant, chili, basil, galangal, bamboo shoots, mushrooms, jasmine rice, beans

**Pan Seared Snapper** (GF) 37  
cauliflower puree, fire roasted asparagus tips, brown butter leeks

**Slow Roasted Bone in Short Rib** (GF) 44  
mashed potatoes, roasted turnips, grilled carrots

**Ohio Proud Filet Mignon** 62  
haricot verts, fingerling potatoes, merlot demi, roasted shallot herb butter

**Grilled Ohio Pork Chop** (DF) 34  
charred vegetable medley, crispy potato straws, honey garlic glaze

**14oz Ribeye** 49  
fire roasted asparagus, rosemary baby potatoes, steak butter



**Crispy Tofu** ✓ 27  
jasmine rice, green beans, sweet chili soy, scallion

## À La Carte Sides \$9

- Crispy Fingerlings (VEG) (DF) / Grilled Asparagus ✓ (GF)
- Sautéed Mushrooms (VEG)(GF) / Charred Baby Carrots ✓ (GF) / Mashed Potatoes (VEG)

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# Sushi

Available Wednesday - Sunday 4pm-9pm

## CRUDO

**Tuna Poke\*** 15  
sweet potato puree, coconut green curry, candied ginger, scallions, cilantro, roasted pepitas

Add rice \$3  
**Spicy Squid Salad** 13  
aji panca, ginger, lime, mushroom, bamboo shoot, sesame

**Madai\*** (red snapper) 13  
fresno pepper, orange, toasted almond, chili crisp, cilantro, citrus ponzu

**Wakame & Charred Tomato Salad** (DF) 13  
charred heirloom tomatoes, wakame, baby gem, wafu dressing

## SASHIMI

À La Carte - Three Pieces Per Order 10

**Hamachi\***  
**Sake\*** (atlantic salmon)

**Ahi\***  
**Shiro Maguro\*** (white tuna)

**Unagi** (eel)

**Ebi\*** (shrimp)

## NIGIRI

À La Carte - Two Pieces Per Order 10

**Hamachi\***  
**Sake\*** (atlantic salmon)

**Ahi\***  
**Shiro Maguro\*** (white tuna)

**Unagi** (eel)

**Ebi** (shrimp)

## HOSOMAKI (8pcs) TEMAKI (1 Hand Roll) 11

À La Carte  
**Cucumber & Spiced Pickled Daikon**  
**Hamachi & Jalapeño\***  
**Ahi & Scallion\***  
**Kani & Tobiko\*** (crab and flyfish roe)  
**Shiro Maguro & Ginger\*** (white tuna)  
**Sake & Avocado\*** (Atlantic salmon)  
**Madai Mango\*** (red snapper)

## URAMAKI

À La Carte - Eight Pieces Per Order

**Table 45** 32  
soft shell crab tempura, avocado, cucumber, spicy mayo, daikon, tobanjan tobiko

**InterContinental Cleveland's 20th Anniversary** 22  
lobster, mango, cucumber, avocado wasabi mousse, garlic chips, unagi sauce

**California King\*** 18  
King crab, cucumber, avocado, tobiko, fried onion, yuzu kosho aioli

**Togarashi Ahi \*** 17  
minced spicy ahi, spiced pickled daikon, tempura, spicy mayo, cilantro

**Red Dragon\*** 16  
salmon, avocado, scallion, Cleveland Kimchi, tobiko, yuzu kosho aioli

**Herb & Vegetable** 12  
leafy greens, shiso, cucumber, cilantro, spiced pickled carrot, basil

# TABLE | 45

## *DESSERT MENU*



### **BERRY BLOSSOM CHEESECAKE GF 14**

strawberry & rhubarb coulis, matcha shortbread, matcha mascarpone ice cream



### **TORTA ALLA RICOTTA 14**

olive oil curd, amarena cherries, amaretti ice cream



### **DUBAI CHOCOLATE TART 14**

pistachio & kataifi praline, dark chocolate ganache, pistachio halva ice cream



### **BABA-MISU 14**

mascarpone & marsala mousse, espresso brioche, mocha ice cream

### **MITCHELL'S ICE CREAM VEG 10**

seasonal ice cream & sorbet

**GF** (Gluten Free) **VEG** (Vegetarian)



(Spring Specials)

# Lounge Menu

<b>Hummus</b> ✓	14
house made, naan bread, carrot & bell pepper sticks	
<b>Local Lettuces</b> ✓ (GF) (DF)	13
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing	
<b>Baby Gem Caesar</b>	14
demi-sec tomato, parmesan, cured egg, parmesan, peppercorn Caesar dressing	
<b>Edamame</b> (Regular or Spicy) ✓ 	13
maldon salt, yuzu juice or chili garlic	
<b>Margherita Flatbread</b> (VEG)	18
fresh mozzarella, tomato, garlic, basil	
<b>Vada Pao Sliders</b> (VEG) 	16
gram flour coated potato fritter, garlic chutney, mint & tamarind sauce, masala chili, peanuts	
<b>Crispy Calamari</b>	20
sweet potato, fresno chili, yuzu chili mayo	
<b>Beef Bao</b> (DF) 	16
bulgogi beef, chilly mayo, pickled cabbage, jalapeño, scallions	
<b>Spicy Tuna Cracker</b> 	16
yuzu mayo, sundried cherry tomato, avocado, truffle cream cheese, gari, jalapeño	
<b>Gathering Board</b>	24
selection of cheeses & cured meats, marinated olives, marcona almonds, grilled artisan bread	
<b>Dynamite Shrimp</b> (DF) 	19
crispy fried shrimp, spicy mayo, lemon chili air, tobanjan tobiko, micro herbs	
<b>Lamb Chops</b> (GF)	20
pickled heirloom carrots, chimichurri	
<b>Table 45 Burger</b>	21
lettuce, tomato, shaved onion, 45 steak sauce, ballpark mustard aioli, cheddar cheese, ranch fries	
<b>add-ons:</b> bacon \$2, avocado \$3, fried egg \$4	


## Protein Add-Ons

Crispy Tofu ✓	8
Grilled Chicken Breast (DF) (GF)	10
Grilled Salmon (DF) (GF)	14
Garlic & Herbs Sautéed Shrimp (GF)	15
CAB 5oz Strip Steak (DF) (GF)	17

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#TBL45SUSHI #TBL45 #T45SUSHI