

# TABLE | 45

## *Appetizers*

<b>Hummus</b> ✓ house made, naan bread	10
<b>Roasted Bone Marrow</b> (DF) shallot, parsley, caper, house sourdough toast	17
<b>Roasted Lamb Chops</b> (GF) beet puree, cucumber mint relish	19
<b>Great Lakes Walleye “Bacalao”</b> (DF) salted fish cake, pickled fennel salad, romesco	18
<b>Spicy Tuna Crispy Rice</b> (GF) (DF) scallion, togarashi, spicy mayo	18
<b>Lobster Agnolotti</b> fennel, summer squash, sweet corn cream, aged balsamic	19
<b>Seared Scallops</b> (GF) (DF) grilled cucumber, aguachile, cilantro	21

## *Soups & Salads*

<b>Sweet Corn Soup</b> (GF) (VEG) elote garnishes	6/9
<b>Soup Of The Day</b>	6/9
<b>Roasted Beets</b> (GF) (VEG) watercress, manchego, pistachio, citrus vinaigrette	15
<b>Local Lettuces</b> ✓ (GF) cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing	13
<b>Baby Iceberg</b> (GF) (VEG) demi sec tomato, aged cheddar, cured egg, chicharron, french vinaigrette	14

### Proteins

Grilled Chicken Breast	10
Grilled Salmon	13
Shrimp Sautéed Garlic & herbs (4)	14
Strip Steak Certified Angus 5oz.	17

# TABLE | 45

## SUSHI MENU

Enjoy a 20% Caregivers' Sushi Discount on Fridays and Saturdays

### CRUDO

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<b>Tuna Poke</b>	<b>15</b>
sweet potato puree, coconut green curry, candied ginger, shallots, cilantro, roasted pepitas	
Add rice \$3	
<b>Spicy Squid Salad</b>	<b>13</b>
aji panca, ginger, lime, mushroom, bamboo shoot, sesame	
<b>Wakame &amp; Cucumber Salad</b>	<b>11</b>
sesame, citrus ponzu	

### SASHIMI **10**

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#### A La Carte – Three Pieces Per Order

<b>Hamachi</b>
<b>Sake</b> ( <i>atlantic salmon</i> )
<b>Ahi</b>
<b>Shiro maguro</b> ( <i>white tuna</i> )
<b>Unagi</b> ( <i>eel</i> )
<b>Ebi</b> ( <i>shrimp</i> )
<b>Fish of the moment</b>

### NIGIRI **10**

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#### A La Carte – Two Pieces Per Order

<b>Hamachi</b>
<b>Sake</b> ( <i>atlantic salmon</i> )
<b>Ahi</b>
<b>Shiro Maguro</b> ( <i>white tuna</i> )
<b>Unagi</b> ( <i>eel</i> )
<b>Ebi</b> ( <i>shrimp</i> )
<b>Fish of the moment</b>

<b>HOSOMAKI (8 pcs)</b>	<b>11</b>
<b>TEMAKI (1 Hand Roll)</b>	<b>11</b>

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#### A La Carte

<b>Cucumber &amp; Spiced Pickled Daikon</b>
<b>Hamachi &amp; Jalapeno</b>
<b>Ahi &amp; Scallion</b>
<b>Kani &amp; Tobiko</b> ( <i>crab and fly fish roe</i> )
<b>Shiro Maguro &amp; Ginger</b> ( <i>white tuna</i> )
<b>Sake &amp; Avocado</b> ( <i>atlantic salmon</i> )
<b>Unagi &amp; Shiso</b> ( <i>eel</i> )

### URAMAKI

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#### A La Carte – Eight Pieces Per Order

<b>Table 45</b>	<b>27</b>
Spicy shrimp-surimi salad, torched octopus & scallop, shaved celery, lime, romesco sauce	
<b>InterContinental Cleveland's 20<sup>th</sup> Anniversary</b>	<b>22</b>
lobster, mango, cucumber, avocado wasabi mousse, garlic chips, unagi sauce	
<b>Caterpillar</b>	<b>18</b>
unagi, apple, cucumber, avocado, shiso, tobiko	
<b>Togarashi Ahi</b>	<b>17</b>
minced spicy ahi, spiced pickled daikon, tempura, spicy mayo, cilantro	
<b>Santa Monica</b>	<b>14</b>
citrus kani salad, cucumber, avocado, tobiko, chive	
<b>Herb &amp; Vegetable</b>	<b>12</b>
leafy greens, shiso, cucumber, cilantro, piced pickled carrot, basil	

Tuesdays Through Saturdays 4pm-9pm

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## Entrées

### Stuffed ½ Chicken *(GF)* 29

fingerling potato, mushroom, spinach, tarragon soubise

### Seared Duck Breast *(GF)* 34

coconut rice, pumpkin seed nage

### Shrimp Carbonara 29

linguine, pancetta, parmesan, fresh herbs, cured egg

### Faroe Islands Salmon 33

harissa, kabocha squash puree, broccolini, caramelized yogurt

### Red Snapper *(GF)* 35

stewed black beans, lobster butter

### Braised Sablefish *(GF) (DF)* 36

seared Bok Choy, crispy rice, ginger soy broth

### Ohio Proud Filet Mignon *(GF)* 57

potato gratin, haricots verts, veal glaze, marrow butter

### Bone-In Pork Chop *(GF)* 34

celery root puree, pickled vegetable slaw, nuoc cham glaze

### Australian Lamb Chops *(GF) (DF)* 56

grilled chop, roasted shoulder, grilled eggplant, pickle salad, gochujang barbecue sauce

### Persian Inspired Coconut Tahdig *✓ (GF) (DF)* 25

garden vegetables, citrus herb oil

## A La Carte Signature Steaks

24 oz. Prime Bone-In Cowboy Ribeye *(GF)* 85

20 oz. Bone-In New York Strip *(GF)* 79

28 day dry aged

16 oz. Delmonico Ribeye *(GF)* 76

28 day dry aged

### Steak Enhancements

Sauce Au Poivre 6

Sauce Bordelaise 6

Salsa Verde *✓ (GF) (DF)* 6

Shallot Port Reduction *(VEG) (GF)* 6

### Sides to Share

Fried Confit Fingerlings *✓ (GF) (DF)* 9

Grilled Asparagus *✓ (GF) (DF)* 9

Whipped Potatoes *(VEG) (GF)* 9

Cajun-Style Creamed Corn *(VEG) (GF)* 9

Sautéed Mushrooms *(VEG) (GF)* 9

Charred Baby Carrots *✓ (GF) (DF)* 9

~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)


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## *Lounge Menu*

<b>Hummus</b> 	10
house made, naan bread	
<b>Margherita Flatbread</b> <i>(VEG)</i>	16
fresh mozzarella, tomato, garlic, basil	
<b>Blistered Shishitos</b> <i>(GF) (VEG)</i>	15
summer beans, lemon, sea salt, sesame aioli	
<b>Steamed Mussels</b> <i>(DF)</i>	15
lemongrass coconut broth, scallion, grilled bread	
<b>Crispy Calamari</b>	16
fresno chile, preserved lemon, sofrito	
<b>Great Lakes Walleye “Bacalao”</b> <i>(DF)</i>	18
salted fish cake, pickled fennel salad, romesco	
<b>Spicy Tuna Crispy Rice</b> <i>(GF) (DF)</i>	18
scallion, togarashi, spicy mayo	
<b>Confit Chicken Wings</b> <i>(GF)</i>	16
traditional buffalo, pineapple curry barbecue or dry jerk spiced, marinated celery, buttermilk dressing	
<b>Roasted Bone Marrow</b> <i>(DF)</i>	17
shallot, parsley, caper, house sourdough toast	
<b>Roasted Lamb Chops</b> <i>(GF)</i>	19
beet puree, cucumber mint relish	
<b>Table 45 Burger</b>	19
iceberg, tomato, shaved onion, 45 steak sauce, ballpark mustard aioli, ranch fries	
<b>Add-ons:</b> cheese 1.5, avocado 2, fried egg 2, bacon 2	

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