



Shareables

SPINACH ARTICHOKE DIP

Served with house-made pita chips 13

SHRIMP COCKTAIL

Served with cocktail sauce 12

PORTABELLA MUSHROOM FRIES

Served with house-made smoky mayo 13

FRIED CALAMARI

Served with a remoulade sauce 13

PRETZELS & BEER CHEESE

Bite sized pretzels served with beer cheese and sweet & spicy mustard 12

WALLEYE BITES

Served with house-made tartar sauce MARKET PRICE

LAKESIDE CHEESE MEDLEY

Lightly battered cheddar, pepperjack, and garlic cheese cubes served with remoulade and ranch 14

WHARF WINGS

6 chicken wings served with your choice of sauce: buffalo, hickory bourbon bbq, garlic parm (ask for hot), lemon pepper dry rub 13



Handhelds

Available on brioche, wheat bread, flatbread or gluten free. Served with house-made chips



CHICKEN PARM

Fried chicken breast topped with red sauce, mozzarella, and basil 14

TROPICAL CHICKEN SANDWICH

Chargrilled chicken breast topped with pepperjack cheese, pineapple slice and a rum glaze 15

PESTO CHICKEN

Grilled or fried chicken breast topped with pesto, tomato, and mozzarella pearls 14

BUFFALO CHICKEN

Grilled or fried chicken breast topped with buffalo sauce, tomato, lettuce with a side of bleu cheese 14

PCW CLUB

Turkey, bacon, lettuce, tomato, and mayo 17

LAKE ERIE PERCH SANDWICH

Lake Erie perch topped with lettuce, house-made tartar sauce, and tomato MARKET PRICE

BURGERS

Served with fries, option Wagyu +2

PIPE CREEK BURGER

Bison Burger topped with pepperjack cheese, lettuce, tomato, grilled whiskey onions, and smoky mayo 22

THE BAYSIDE BURGER

Beef patty topped with lettuce, tomato, onion, bacon, Guinness beer cheese on a pretzel bun 17

VEGGIE BURGER

Black bean burger topped with lettuce, tomato, onion, and pickle 15

BYOB 15

Meat: Beef, Wagyu +2, Bison +7, Bacon +2, Black Bean
Cheese: American, Beer Cheese, Swiss, Pepperjack
Toppings: Lettuce, Tomato, Onion, Pickle, Jalapeño



GREENS

Add Chicken +5 • Steak +8

HOUSE

Romaine lettuce, tomatoes, cucumber, onion, parmesan cheese 13

MUSHROOM

Spinach, blue cheese, sautéed portabella and shiitake mushrooms, red onion, balsamic vinegar 15

CAESAR

Romaine lettuce, croutons, parmesan cheese, and Caesar Dressing 13

GRANNY SMITH

Spring mix topped with goat cheese, granny smith apples and your choice of mixed nuts or sunflower seeds 15

Dressings:

- Ranch*
- Oil and Vinegar*
- Poppyseed*
- Caesar
- Red Wine Vinaigrette
- Italian
- Blue Cheese*
- Balsamic Vinaigrette
- French

*Indicates house-made

Entrées

PASTA

Ohio City Pasta served with garlic bread and small house salad
Add chicken 5 • Add Steak 8
Add scallops 9 • Add shrimp 6

ALFREDO

Black pepper fettuccine 20

PESTO

Creste Di Gallo pasta, cherry tomatoes and mozzarella pearls 20

RED SAUCE

Spaghetti topped with house-made red sauce 20

CHICKEN

CHICKEN PARM

Fried chicken breast topped with red sauce, mozzarella, and basil. served with broccolini and a side of pasta 21

CHICKEN BREAST DINNER

Grilled or fried chicken breast served with mashed potatoes and fresh green beans 20

STEAK

All steaks optional with dressings of pesto, onions and mushrooms, demiglaze, or citrus cream sauce

STEAK FRITES (8 oz.)

New York strip served with steak fries 31

MEDALLIONS

2-4 oz. beef tenderloin medallions served with mashed potatoes and broccolini 31

AGED RIBEYE (12 oz.)

Served with parsnips and asparagus 49

SEAFOOD

SALMON (8 oz.)

Pan seared with lemon and thyme served with risotto (lemon or mushroom) and asparagus, optional side of bourbon glaze 29

PERCH DINNER

Served with fries, house-made slaw, and house-made tartar sauce MARKET PRICE

SCALLOPS & RISOTTO

1 pound of seared scallops served over choice of mushroom or lemon herb risotto 32

LAND & SEA

LAMB CHOPS

Char grilled, served with mashed potatoes and topped with blueberry mostarda 36

DUCK BREAST

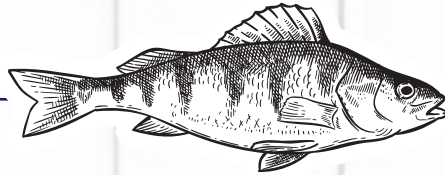
Pan seared with butter, garlic, thyme, and rosemary. served with mashed potatoes and asparagus, topped with plum wine reduction and fried duck skins 32

PORK LOIN

Topped with citrus cream. Served with mashed potatoes and fresh green beans 21

SURF N TURF

1-4 oz. steak medallion and 8 oz. of scallops chimichurri and a choice of side 32



Sides

FRESH CUT FRENCH FRIES 5

HOUSE-MADE CHIPS 5

MASHED POTATOES 5

GARLIC BREAD 5

PARSNIPS 5

RISOTTO 5

Choice of lemon herb or mushroom

BROCCOLINI 5

ASPARAGUS 5

FRESH GREEN BEANS 5

HOUSE-MADE SLAW 5

SIDE SALAD 5

KIDS

CHICKEN FINGERS AND FRIES 8

SMALL PASTA

Alfredo or red sauce 8

GRILLED CHEESE WITH FRIES 8

CHEESEBURGER WITH FRIES 8

DESSERTS

CHEESECAKE 8

CRÈME BRÛLÉE 8

CHOCOLATE FONDANT CAKE 8

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Menus created by Gordon Food Service®