

NIGHTTOWN

Proud Recipient of the 2007 Cleveland Arts Prize

SOUPS

Neal's Famous
New England Chowder \$4.50
French Onion Soup \$4.50
Soup du Jour \$4.50

SALADS

Caesar Salad \$8.95
with chicken \$12.95 or grilled salmon \$13.95

Louisiana Salad \$12.95
Cajun-grilled chicken atop romaine lettuce with spiced pecans, red onion, crumbled bleu cheese & peanut vinaigrette

Roasted Duck Breast Salad \$13.95
mesclun greens, balsamic roasted shallots, walnuts, goat cheese, strawberries & blush vinaigrette

Grille & Greens \$14.95
grilled sweet-chile rubbed flank steak over mixed greens, red onion, kalamata olives, tomatoes, bleu cheese & balsamic vinaigrette

Calypso Chicken Salad \$9.95
Bell and Evens chicken with gentle Caribbean seasonings, served on a bed of mixed greens with croissant, fresh pineapple, cucumber, tomato & scallions

Nighttown Nicoise \$10.95
Soft-shell crab with fresh mozzarella, haricot verts, hard-boiled egg & black olives on a bed of field greens with new potatoes

Nighttown Salad w/ Entree \$2.95
mesclun greens with roma tomatoes, cucumber, kalamata olives & choice of dressing (Italian, ranch, thousand island, strawberry blush vinaigrette, sherry balsamic vinaigrette or house—Italian & bleu cheese)

PUB FAVORITES

Veal Meatloaf \$9.95
with mashed potatoes, vegetables & Madeira mushroom gravy

Chicken Quesadilla \$11.95
blackened chicken and cheddar cheese, with fresh guacamole, pico de gallo & sour cream

Bangers & Mash \$9.95
British grilled sausages with cabbage, onions & mashed potatoes

Halloumi Kebobs \$9.95
Cyprian sheep & goat's milk cheese, grilled vegetables & chive oil

Corned Beef Hash \$9.95
with two poached eggs & skillet potatoes

Thornhill Farms Pork Chop \$9.95
marinated Organic Pork Chop on a bed of Sweet Potato Spaetzle, with asparagus & Apple-Cranberry Chutney

BRUNCH

Served from 10:30am-3:00pm Sundays

Lobster Benedict \$14.95
classic Eggs Benedict topped with lobster meat

Eggs Benedict \$11.95
two poached eggs served on toasted English muffin with Canadian bacon and our classic Hollandaise sauce, served with skillet potatoes

Steak & Eggs \$13.95
8oz. steak with two eggs cooked any style, served with skillet potatoes

NIGHTTOWN

Brioche French Toast \$9.95
dipped in Grand Marnier & cinnamon batter, served with Canadian bacon

Omelet du Jour \$8.95
served with skillet potatoes

Quiche du Jour \$9.95
served with dressed mesclun greens & fruit

Belgian Waffle \$9.95
malted walnut egg batter waffle, with choice of: sausage, bacon or Canadian bacon

Bangers & Eggs \$9.95
Grilled, British-style sausages served with two eggs, choice of toast and skillet potatoes

Eggs Blackstone \$9.95
toasted English muffin with tomato, Swiss chard, poached eggs, Canadian bacon & hollandaise sauce, served w/ skillet potatoes

Smoked Salmon Frittata \$9.95
Alouette cheese, tomato & asparagus on an open-face omelet, served w/ skillet potatoes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness

20% gratuity may be added to parties of 6 or more people & to all tables during any musical performance

SEAFOOD

Dublin Lawyer \$12.95
House specialty of lobster sauteed in mild cayenne butter cream sauce with mushrooms, scallions & Irish whisky over rice pilaf

Nighttown Steamers \$9.95
P.E.I. mussels & middle neck clams with garlic-white wine broth
Mussels Only \$8.95
Clams Only \$11.95

Fish & Chips \$9.95
Guinness-battered Atlantic cod with fries

Scrambled & Smoked \$9.95
2 scrambled eggs, smoked salmon, caper relish & pumpernickel toast

Chilled Atlantic Salmon \$14.95
Poached and served chilled with asparagus, cucumber-dill sauce & redskin potato salad

SANDWICHES

Bloom's Burger \$9.95
8oz. sirtoin with cheddar cheese & fries
add bacon \$1
sauteed onion or mushroom \$0.75

Grilled Chicken Sandwich \$9.95
with Swiss cheese, Canadian bacon & fries

Maryland Crab Cake \$11.95
served on a toasted bun with red remoulade, chipotle mayo & fries

Nighttown Club \$8.95
House-roasted turkey & bacon on a croissant with redskin potato salad

The Private Eye Reuben \$8.95
turkey or corned beef with Swiss, sauerkraut & 1,000 island dressing on rye with fries – named for Milan Jacovich, fictional investigator from Les Roberts mystery series

DESSERTS

Flourless Chocolate Torte \$5.50

New York Cheesecake \$4.95

Crème Brulee \$4.95

Apple Bread Pudding \$4.95

Hot Fudge Sundae \$4.95

Chocolate Macadamia Pie \$4.95

Key Lime Pie \$4.95

Mitchell's Ice Cream \$4.95
vanilla or flavor du jour

There's no private party like a private party at NIGHTTOWN.