

# NIGHTTOWN

• The Perfect Place for your Private Party •

## STARTERS

### *Neal's Famous*

New England Clam Chowder \$4.50

French Onion Soup \$4.50

Soup du Jour \$4.50

Fresh Whole Artichoke \$6.95

Steamed in herb vegetable broth and served with clarified butter

Nighttown Steamers \$10.95

P.E.I. mussels and middle neck clams served in a garlic-white wine sauce  
Mussels only \$8.95 Clams only \$11.95

Calamari \$10.95

Sesame-crust and drizzled with honey-wasabi sauce

Pancetta Shrimp \$12.95

Grilled shrimp wrapped with pancetta, served with caper vinaigrette, roma tomatoes & garlic bread

Chesapeake Crab Cake \$11.95

With roasted corn and chipotle mashed potatoes and drizzled with a sweet red remoulade

Halloumi Kebobs \$10.95

Skewered Cyprian sheep and goat's milk cheese, grilled vegetables & chive oil  
Entrée portion served w/ rice pilaf \$13.95

Old Chatham Cheese Plate \$12.95

4oz. Camembert with candied walnuts, fig & almond bar, fresh grapes, strawberries & apples

## PUB FARE

Blooms' Burger \$9.95

8oz. Sirloin with cheddar cheese and fries  
Add bacon, sautéed onions, or mushrooms \$1.00

Veal Meatloaf \$14.95

With mashed potatoes, fresh vegetables and Madeira mushroom gravy

Bangers & Mash \$11.95

British-style sausages with cabbage, onions and mashed potatoes

Chicken Quesadilla \$12.95

Cajun chicken and cheddar cheese with fresh guacamole, pico de gallo and sour cream

## VEGETARIAN ENTREES

Stuffed Eggplant \$16.95

Eggplant stuffed with spinach, provolone, and imported ricotta in Italian bread-crumbs with homemade marinara sauce served over a bed of linguine pasta

Halloumi Kebobs \$13.95

Skewered Cyprian sheep and goat's milk cheese, grilled vegetables & chive oil with rice pilaf  
(without rice pilaf \$11.95)

## NIGHTTOWN FAVORITES

Steak Au Poivre \$19.95

An 8oz Prime NY Strip with cracked black pepper, sautéed with brandy, demi-glace, Dijon mustard and cream, served with sautéed button mushrooms and French fries

Filet Mignon \$24.95

Broiled center cut filet, served with a Tarragon-roasted shallot demi-glace, roasted potatoes & braised Swiss chard

Prime Rib

Slow roasted Certified Angus Beef™ ribeye served with baked potato, fresh vegetable, and natural juices.  
Regular (10oz) \$18.95  
Large (14oz) \$23.95

Chevre Chicken \$16.95

Oven roasted chicken breast stuffed with goat cheese, roasted shallots and walnuts, served with a sun dried cherry compote and saba balsamic, mashed Yukon potatoes and steamed asparagus

Lemon Veal \$18.95

Scaloppini of Provimi veal sautéed in lemon and white wine, served with homemade tortellini porcini alfredo with steamed asparagus

Prime Brisket of Beef \$16.95

Prime USDA Brisket served with fresh vegetables, mashed potato and homemade pan gravy

Trout Amandine \$17.95

Pan-seared, boneless rainbow trout with toasted almonds, fresh vegetables and a baked potato

Prime Ribeye Steak \$19.95

Served with mashed potatoes, vegetable and garnished with an onion ring

Berkshire Pork Chops \$17.95

Marinated organic pork chop on a bed of sweet potato spaetzle, steamed asparagus and apple cranberry chutney

Nighttown Salad with Entrée \$3.95

Mesclun greens with roma tomatoes, cucumber, kalamata olives & your choice of dressing

(Italian, ranch, 1,000 Island, strawberry blush vinaigrette, sherry balsamic vinaigrette or our house-Italian and fresh crumbled bleu cheese)

Let us host your private event.

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

20% gratuity may be added to parties of 6 or more people and for all tables during ticketed performances

## SEAFOOD

Dublin Lawyer \$22.95

House specialty of lobster meat sautéed in a mild cayenne butter cream sauce with mushrooms, scallions and Irish whiskey, served with rice pilaf

Canadian Walleye \$19.95

Ancho dusted with a roasted corn salsa, rice pilaf and steamed asparagus

Chesapeake Crabcakes \$22.95

All lump crabmeat with roasted corn and chipotle mashed potatoes, red remoulade honey wasabi sauce & fresh vegetables

Irish Salmon \$18.95

From Donegal, Ireland, Teriyaki-marinated Atlantic salmon served on a bed of warm wasabi noodles with cool cucumber slices

Scampi Parisienne \$19.95

Jumbo scampi broiled with in a sherry garlic butter and aromatic herbs, with capers, roast tomatoes, rice pilaf and fresh Asparagus

## SALADS

Caesar Salad \$9.95

Romaine lettuce in a traditional Caesar dressing with croutons, kalamata olives & grated cheese.  
with chicken \$13.95 or  
grilled salmon \$15.95

Louisiana Salad \$13.95

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, fresh strawberries and a blush vinaigrette

Grille & Greens Salad \$14.95

Grilled sweet-chili rubbed flank steak over mixed greens, red onion, kalamata olives, cherry tomatoes, bleu cheese & balsamic vinaigrette

## EARLY EVENING

\$13.95

Daily 5:00-7:00 PM

Excluding shows, holidays, and additional discounts

Chevre Chicken

Oven roasted chicken breast stuffed with goat cheese, roasted shallots and walnuts; served with a sun dried cherry compote and saba balsamic, mashed potatoes and steamed asparagus

Veal Meatloaf

With mashed potatoes, fresh vegetables and Madeira mushroom gravy

Prime Beef Brisket

Slow Roasted and served with mashed Potatoes, Vegetable and Homemade Gravy.

Trout Amandine

Pan-seared, boneless rainbow trout with toasted almonds, fresh vegetables and a baked potato

Saratoga Sparkling Water 12 oz. \$2.50 or 28 oz. \$4.50

• [www.nighttowncleveland.com](http://www.nighttowncleveland.com) •