



Daily Lunch

SOUPS & SALADS

Neal's Famous New England Chowder \$4.⁵⁰

French Onion Soup \$4.⁹⁵

Soup du Jour \$4.⁹⁵

Arugula Caesar \$9.⁹⁵

Local arugula in a traditional Caesar dressing with croutons, kalamata olives & cheese
With grilled chicken \$13.⁹⁵; With 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 & arugula, roasted shallots, walnuts, goat cheese, strawberries & blush
vinaigrette

Grille & Greens \$14.⁹⁵

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

Nighttown House Salad with Entrée \$4

With your choice of dressing: Italian, ranch, 1,000 Island, strawberry blush, sherry
balsamic, or our "house:" Italian & crumbled bleu

Cashew Chicken Salad \$11.⁹⁵

Teriyaki-marinated chicken with cashews & Japanese vegetables on vermicelli bed

PUB FARE

Nighttown's Famous Baby Back Ribs \$12.⁹⁵

French fries & bleu cheese slaw (1/2 slab)

Bangers & Mash \$11.⁹⁵

British-style sausages with sautéed cabbage and onions, served over mashed potatoes

Memphis Pork Chops \$11.⁹⁵

Dry rubbed & grilled, with jicama slaw & grilled sweet potatoes

Fish Tacos! \$14.⁹⁵

Marinated & grilled Alaskan Halibut, jicama slaw, tomato salsa puree & sour cream

VEGETARIAN ENTREES

Halloumi Kebobs \$13.⁹⁵

Skewered Cyprian goat's milk cheese, grilled vegetables & chive oil served on rice pilaf

SANDWICHES

Bloom's Burger \$9.⁹⁵

8 oz. Sirloin burger with cheddar cheese and fries

Maryland Crabcake \$11.⁹⁵

Served on a toasted bun with red remoulade & French fries

Private Eye Rubeen \$8.⁹⁵

Your choice of turkey or corned beef, with Swiss cheese, sauerkraut, & 1,000 Island
dressing, served on toasted rye with French fries

*Named for Milan Jacovich, fictional investigator from the Les Roberts mystery series

Turkey Club \$8.⁹⁵

Roasted turkey, Applewood bacon, lettuce tomato & basil aioli, wrapped in tortilla &
served with apple-celery salad

SEAFOOD

Dublin Lawyer \$12.⁹⁵

The house specialty: lobster meat sautéed in a mild cayenne butter cream sauce with
mushrooms, scallions & Irish whiskey served on a bed of rice pilaf

Nighttown Steamers \$10.⁹⁵

Prince Edward Island mussels & middle-neck clams served in a garlic-white wine broth
Mussels only \$8.⁹⁵; Clams only \$11.⁹⁵

Chilled Poached Atlantic Salmon \$14.⁹⁵

Served with cucumber dill sauce, asparagus and apple-celery salad

Fish & Chips \$11.⁹⁵

Guinness-battered fresh Atlantic cod served with tartar sauce & French fries

Lunch Feature

Steak au Poivre {\$21.00}

Classic bistro 12oz center-cut prime strip steak
served with French fries

From LaFrieda Meats NYC

Butcher to Manhattan Restaurants

DESSERT {\$5.⁵⁰}

Flourless Chocolate Torte

Garnished with raspberry coulis and whipped cream

New York Cheesecake

Garnished with raspberry coulis and whipped cream

Creme Brulee

Served with fresh seasonal berries

Apple Bread Pudding

Served warm with bourbon creme-Anglaise

Hot Fudge Sundae

Made with Haagen-Daaz ice cream, fudge, whipped cream and chopped nuts

Chocolate Macadamia Nut Pie

Served with homemade whipped cream

Homemade Apple Pie

A la mode, add \$1.⁰⁰

Key Lime Pie

Served with fresh whipped cream

Mitchell's Ice Cream du Jour

Ask your server for our daily selection

COFFEE

Coffee \$2.50

Hot Tea \$2.50

Espresso 2.50

Irish Coffee \$7.00

Remember Nighttown when planning your next private party or event— call for details: 216.795.0550

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

A 20% gratuity may be added to parties of 6 or more, and to all tables during ticketed performances.

www.nighttowncleveland.com