



NIGHT TOWN

Sunday Brunch

SOUPS & SALADS

Neal's Famous New England Chowder 4.5

French Onion Soup 5

Arugula Caesar Salad 10

Local arugula in a traditional Caesar dressing with croutons, kalamata olives & cheese

With grilled chicken \$13.95 With grilled salmon \$15.95

Louisiana Salad 14

Cajun-grilled chicken atop romaine lettuce with spiced pecans, red onion, crumbled bleu cheese & peanut vinaigrette

Roasted Duck Breast Salad 14

Mesclun greens, balsamic-roasted shallots, walnuts, goat cheese, fresh strawberries & blush vinaigrette

Chicken Cashew Salad \$11.⁹⁵

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

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

PUB FARE

Glazed Ham Steak \$11.⁹⁵

Honey-glazed 8oz cut with parsley potatoes & fresh vegetables

Memphis Pork Chops \$11.⁹⁵

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

Bangers & Mash \$11.⁹⁵

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

Chilled Poached Atlantic Salmon \$14.⁹⁵

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

Fish Tacos! \$14.⁹⁵

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

VEGETARIAN

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*

Tomato-Basil Turkey Wrap \$8.⁹⁵

Roasted turkey, apple wood bacon, lettuce, tomato and basil aioli wrapped in a tortilla and served with apple-celery salad.

Steak Sandwich \$9.⁹⁵

USDA Prime shaved roast beef and Walnut Creek organic cheddar on Zoss grilled brioche with french fries & Au Jus.

BRUNCH FARE

Eggs Benedict \$11.⁹⁵

Two poached eggs on a toasted English muffin with Canadian bacon and our classic Hollandaise sauce served with skillet potatoes

Lobster Benedict \$14.⁹⁵

Classic Eggs Benedict topped with fresh lobster meat

Brioche French Toast \$9.⁹⁵

Dipped in Grand Marnier batter and served with choice of bacon, sausage or Canadian bacon

Omelet Du Jour \$9.⁹⁵

Served with skilled potatoes

Quiche Du Jour \$9.⁹⁵

Served with lightly dressed mesclun greens & fresh fruit

Belgian Waffle \$9.⁹⁵

Malted walnut-egg batter waffle with choice of bacon, sausage or Canadian bacon

Bangers & Eggs \$9.⁹⁵

Grilled British-style sausages served with two eggs any way, toast & skillet potatoes

Eggs Blackstone \$11.⁹⁵

Two poached eggs, sliced tomato & swiss chard served on a toasted English muffin topped with our classic Hollandaise sauce and served with a side of skillet potatoes

Smoked Salmon Frittata \$11.⁹⁵

Alouette cheese, tomato & asparagus on an open-omelet, served with skillet potatoes

Corned Beef Hash \$9.⁹⁵

With two poached eggs & skillet potatoes

Breakfast Burrito \$9.⁹⁵

Flour tortilla with scallions, peppers, eggs, cheese, rice & chorizo sausage, served with skillet potatoes & ranchero sauce

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

Scrambled & Smoked \$14.⁹⁵

A platter of two scrambled eggs, smoked salmon, caper relish & pumpernickel

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*

Brunch Features

Steak & Eggs 21

Classic bistro 12oz La Frieda NY Strip, with two eggs any style & fries

Mimosa 6

chilled and served in a champagne flute

Classic Bloody Mary 6

Nighttown's own original secret recipe, served on the rocks



www.nighttowncleveland.com

Remember Nighttown when planning your next private party or event— Call for more 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.