Appetizers

EDAMAME \$6.00 Steamed edamame sprinkled with sea salt

KALE SALAD \$7.00 Extra virgin olive oil, lemon juice, pecorino cheese

CREAM OF CRAB SOUP \$9.00

TUNA TACO \$9.00 Chihuahua cheese, pico de gallo with a poblano aioli

MAC & CHEESE \$9.00 Smoked applewood bacon and Chapels county cheddar

> GARLIC SHRIMP \$9.00 Avocado, tomato and wilted arugula

FRITO MISTO \$12.00 Fried calamari, wild shrimp, zucchini with a lemon aioli

Artisan Tizza

THE ORIGINALS Pizza Margherita \$13.00 | Pizza Marinara \$12.00 | Pizza Bianca \$14.00

ADD ONS PROTEINS \$2.00: Bacon Pepperoni Chicken Sausage CHEESES \$2.00: Ricotta Gorgonzola Feta Fontina VEGETABLES \$1.50: Broccolini Tomatoes Kalamata Olives Eggplant Artichokes Arugula Pine Nuts Mushrooms Roasted Garlic Red Onions

Sandwiches

CUBAN SANDWICH \$13.00 Pork, ham, Gruyère, Dijon mayo and fries

PORTOBELLO SANDWICH \$13.00 Grilled marinated portobello, mixed greens, pesto aioli, provolone cheese, toasted brioche, salad

> CARVED TURKEY BREAST SANDWICH \$13.00 Cranberry walnut bread, avocado, arugula

CRISPY FRIED BUTTERMILK CHICKEN SANDWICH \$14.00 Homemade pickle relish, provolone, lettuce, tomato, onion on a ciabatta bun

SOUTHWEST STEAK WRAP \$14.00 Beef tenderloin tips, Chihuahua cheese, avocado, green pepper, jalapeno

Mains

ROASTED BEET SALAD \$11.00

Aged goat cheese, Path Valley greens with a blood orange vinaigrette Salad enhancers

CHICKEN \$5 SALMON \$6 SHRIMP \$10

FRINGETREE SIGNATURE SALAD \$12.00 Mixed greens, sun-dried cranberries, roasted pecans and crumbled maytag bleu cheese with white truffle vinaigrette Salad enhancers

CHICKEN \$5 SALMON \$6 SHRIMP \$10

CHOPPED KALE SALAD \$12.00

Edamame, carrots, snow peas, avocado, chopped basil and fresh cilantro Salad enhancers CHICKEN \$5 SALMON \$6 SHRIMP \$10

HALF GRILLED CHICKEN \$18.00 Adobo marinated chicken, soft polenta, Swiss chard

SEARED DIVER SCALLOPS \$22.00 Creamy leeks, fava beans, tomato, tarragon with a bouillabaisse sauce

CHAR BROIL ATLANTIC SALMON \$24.00 Black Chinese rice, wilted Swiss chard, edamame, lemon aioli

72 HOURS SEARED BEEF SHORT RIB \$24.00 Cream polenta, wilted Swiss chard

MARYLAND STYLE JUMBO CRAB CAKE \$26.00 Corn relish, red pepper coulis

GRILLED HALIBUT \$26.00 Asparagus heirloom tomato salad and a lemon mustard seed vinaigrette

Sides

FRINGETREE SALAD \$6.00 HAND CUT FRENCH FRIES \$6.00 ASPARAGUS \$7.00 Graded pecorino cheese and lemon juice

SWISS CHARD \$7.00

MAC & CHEESE \$7.00

Desserts

PANNA COTTA \$5.00 Creamy Italian custard made with mixed berries

BANANA & MANGO MILLE FEUILLE \$6.00 Caramel sauce, vanilla ice cream

GELATO \$8.00

CHOCOLATE BUNDT CAKE \$8.00 Served warm with a gooey chocolate center



BIG CITY BURGER COMPANYTM

100% Fresh Beef Chuck Patty on a Brioche bun served with Your Choice of Fries or Chips \$13.00

Add Your Choice of Toppings \$1.50 each Bacon • Avocado • Fried Egg Jalapeños • Grilled Mushrooms BBQ Sauce • Chipotle Mayonnaise Cheddar or Provolone Cheese



Interstate Westin Wash DC CC BC Burger Promo Dinner Menu

This proof represents the job you have ordered with Cleveland Menu Printing, Inc.

Please review your proof VERY carefully. Please mark all changes CLEARLY, directly onto this proof and return to us via fax or scan & e-mail.

YOU MUST CHECK A BOX, SIGN and RETURN this FORM with the corresponding proof BEFORE WE CAN PROCEED with YOUR ORDER. Our Fax Number is 216-241-5696

BRADLEY MOORE DIOGENES	GO TO PRESS as is - no changes
	APPROVED with 3 or less type changes NOT expecting another proof
ATTE	Send Another Proof see my changes

PRINT NAME

SIGNATURE

Cleveland Menu Printing, Inc. 1441 East 17th Street • Cleveland OH 44114 www.clevelandmenu.com 1-800-356-6368 216-241-5256 Fax 216-241-5696

DATE

We are not responsible for errors, except for those marked on returned proofs.