

# red lantern

## Kitchen & Bar

REDY FOR THE WEEK

**Monday Lobster Roll & Craft Beer** | \$3 Craft Bottles All Day  
**Tuesday Burger** | \$7 Any Certified Angus Beef Burger  
**Wednesday Whiskey & Wine** | \$2 Off Whiskey and Wines on Tap  
**Thursday Taco & Margarita** | \$7.5 Tacos (3), \$4 Margaritas, \$2 Mexican Imports  
**Friday Lake Perch** | All You Can Eat Perch Dinner for \$20 All Day  
**Saturday Brunch, Blues, & Bloody Mary Bar** | Served 10am-2pm  
**Sunday Brunch, Blues, & Bloody Mary Bar** | Served 10am-2pm

### APPETIZERS

<b>Rosemary Fries</b> ✓	6
Thick-Cut with Fresh Rosemary and Garlic served with Black Garlic Honey Mustard and Bacon Aioli	
<b>Calamari</b>	10
Flash-Fried and lightly seasoned on a bed of Spring Mix with Steamed Edamame, Sweet Pickled Chiles, Sambal Glaze, and Grilled Lime	
<b>Reuben Tater Tots</b> 🍷	8.5
Corned Beef and Middlefield Original Swiss Cheese fried with Shredded Potato served with House-Made Thousand Island and Fresh Slaw	
<b>Lantern Mussels</b> 🍷	10
PEI Mussels steamed in a White Wine Broth with Caramelized Fennel, Roasted Red Pepper, and Holiday Italian Sausage's Hot Sausage served with Grilled Sourdough	
<b>Bacon Crusted Ribs</b>	9
Roasted and Char-Grilled with Sweet BBQ and a Crispy Bacon Crust served with Slaw and Fried Onions	
<b>Ohio City Pasta's Red Bliss Pierogi</b> 🍷 ✓	9.5
Pan-Fried over Caramelized Onions with Truffled Parmesan Arugula and Smith Dairy's Sour Cream	
<b>Sea Scallops</b> 🍷	11
Pan-Seared over Walnut Risotto with Vanilla Butter Sauce, Spiced Cauliflower Purée, and Lemon Oil	
<b>Jumbo Chicken Wings</b>	9
Served over Julienne Cucumber and Celery with Buttermilk Ranch	
<b>Wing Sauces:</b> Sriracha Buffalo, Peppercorn Bacon, Sweet BBQ, Black Garlic Honey Mustard, Sambal Chili Glaze, Garlic Parmesan	
<b>Artichoke Dip</b> ✓	10
Goat Cheese and Parmesan blended with Baby Arugula and Artichoke Hearts, served with Rye Toast Points	

### TAP INTO OUR WINE TASTING & MIDDLEFIELD ORIGINAL CHEESE PLATE 🍷 18

Try 1oz of all SIX wines and discover the unparalleled freshness of WINE ON TAP!  
 Middlefield Original Cheeses, Tribeca Baguette, Whole Grain Mustard, Spiced Walnuts, Pickled Chiles

### SOUPS

<b>Baked Onion</b>	5
Caramelized Onion and Beef Broth baked with Crouton, Swiss, and Fried Onion	
<b>Lobster Bisque</b>	7
Sweet Tail and Claw Meat in a Sherry and Lobster Broth garnished with Corn and Tarragon	

### SALADS (All Salads are served Dressed)

Add 5 oz Grilled Sirloin \$6 | Add 3 oz Shrimp \$5 | Add 4 oz Pan-Seared Salmon \$5  
 Add 5 oz Grilled Chicken \$3 | Add Avocado \$1.50

<b>Wedge</b> ✓	Half 5 / Full 9
Applewood Bacon, Cherry Tomato, Red Onion, Blue Cheese, and Crouton over Green City Growers' Bibb Lettuce with Black Garlic Honey Mustard	
<b>House</b> ✓	Half 5 / Full 9
Goat Cheese, Roasted Red Pepper, Red Onion, Candied Walnuts, and Crouton over a Bed of Spring Mix with Balsamic Vinaigrette	
<b>Caesar</b> ✓	Half 4 / Full 8
Shaved Parmesan, Cherry Tomato, Red Onion, and Crouton over Green City Growers' Bibb Lettuce with Caesar Dressing	
<b>Beet</b> ✓	Half 5 / Full 9
Roasted Beet, Goat Cheese, Crouton, Candied Walnuts, and Red Onion tossed with Baby Arugula and Herb Vinaigrette	

### TACOS (Served 3 per order)

### LARGE PLATES


<b>Lobster Mac &amp; Cheese</b>	14.5
Sweet Tail and Claw Meat tossed with Cavatappi Pasta in a Parmesan Herb Cream Sauce with Preserved Lemon, and Candied Tomato	
<b>Mushroom Risotto</b> ✓	13
Arborio Rice tossed with Wild Mushroom Blend, Roasted Red Pepper, Shaved Parmesan, finished with White Truffle Oil, Baby Arugula, and Preserved Lemon	
<b>Lake Perch n' Chips</b>	13.5
6 oz Lightly Breaded Lake Perch with Thick-Cut Fries, Tartar Sauce, Fresh Slaw and Grilled Lemon Choose 10 oz portion for \$18	
<b>Pan Roasted Chicken</b>	14
All-Natural Airline Breast served over Linguini with Cherry Tomato, Fried Eggplant, Grilled Tomato Reduction, Shaved Parmesan, Capers, and Baby Arugula	
<b>Salmon &amp; Scallop</b>	16.5
Pan-Seared Salmon and Scallops, served over Linguini in a Saffron-Tomato Broth with Capers, Artichokes, Green City Growers' Basil, and Crouton	
<b>Braised Pork Belly</b>	15
Pan-Seared over Bacon Brussel Sprouts with Roasted Beet, Crispy Onion and Red Wine Reduction	
<b>Crispy Eggplant</b> 🍷 ✓	12.5
Herb-Crusted Eggplant with Grilled Cauliflower Purée, Charred Tomato Coulis, finished with Shaved Parmesan, and Green City Growers' Basil	
<b>Strip &amp; Grits</b>	18
10 oz Hand-Cut Strip Steak over Cheddar Grits with Braised Bacon Brussel Sprouts and Herb Demi Add 3 oz Cold-Water Lobster Tail for \$8	
<b>Rosemary Filet</b>	19
7 oz Hand-Cut Tenderloin over Mashed Potatoes with Wild-Mushroom Ragu and Rosemary Butter Add 3 oz Cold-Water Lobster Tail for \$8	

### BURGERS (Served with Thick-Cut Fries and Pickles)

<b>Cheddar</b> 🍷	10
Char-Grilled Certified Angus Beef on Challah Roll with Great Lakes Cheese's Sharp Cheddar, Green City Growers' Bibb Lettuce, Sliced Tomato, and Sliced Red Onion	
<b>Lantern</b> 🍷	11.5
Char-Grilled Certified Angus Beef on Challah Roll with Herbed Cheddar, Thick-Sliced Bacon, Green City Growers' Bibb Lettuce, Candied Tomato, Frizzled Onions, and Fried Egg	
<b>Blue</b>	11
Char-Grilled Certified Angus Beef on Challah Roll with Melted Blue Cheese, Thick-Sliced Bacon, Sliced Tomato, Baby Arugula, Caramelized Onions, and Spicy Mayo	
<b>Pork</b> 🍷	12.5
Char-Grilled Certified Angus Beef on Challah Roll with Crispy Pork Belly, Thick-Sliced Bacon, Sweet Pickled Chiles, Red Onion, and Middlefield Original's Smoked Gouda Cheese	
<b>Salmon</b>	11
House Blend of Fresh Ground Salmon and Herbs on Challah Roll with Caramelized Fennel, Baby Arugula, Tomato, and Lemon Aioli	


### SANDWICHES (Served with Chips and Pickles)

<b>Shrimp Po'Boy</b> 🍷	10
Holiday Italian Sausage's Hot Sausage on Ciabatta with Fried Shrimp, Slaw, and Chipotle Remoulade	
<b>Reuben</b>	10.5
Corned Beef on Marble Rye with Swiss Cheese, Slaw, and House-Made Thousand Island	
<b>Lantern BLT</b> 🍷	10
Thick-Sliced Bacon Sourdough with Green City Growers' Bibb Lettuce, Tomato, and Bacon Mayo	
<b>Grilled Cheese</b> 🍷 ✓	9
Middlefield Original Sharp White Cheddar and Smoked Gouda baked on Sourdough with Candied Tomato, Baby Arugula, and Crispy Onion Add Bacon \$2   Add Chicken \$3	

<b>Lake Perch</b> .....	10.5
Served over Spring Mix, Fresh Slaw, Tartar, and Grilled Lemon	
<b>Roasted Chicken or Beef</b> .....	9.5
Served over Spring Mix with Chile Pico, Cheddar Cheese, Smith Dairy's Sour Cream, and Grilled Lime	
<b>Blackened Shrimp</b> .....	10.5
Served over Cilantro Cucumber Slaw with Chipotle Remoulade, Cherry Tomato, and Grilled Lime	
<b>Wild Mushroom</b>  .....	9
Served over Spring Mix, Roasted Red Pepper, Red Onion, Goat Cheese, and Grilled Lemon	


<b>SIDES</b>	<b>Bacon Brussel Sprouts</b> .....	5
	<b>Mashed Potatoes</b> .....	3
	<b>Saffron-Parmesan Risotto</b> .....	4
	<b>Fresh Slaw</b> .....	2
	<b>Sides Sauces</b> .....	.50

## BRUNCH

<b>Corned Beef Boxty</b> .....	10	
House-Made Potato and Onion Pancakes with Corned Beef, Roasted Red Pepper, Caramelized Onions and Two Over-Easy Eggs		
<b>Chicken &amp; Waffles</b>  .....	9	
Lightly Breaded Chicken Breast over Belgian Style Waffle with Pickled Chiles, Herb Butter, and Ohio Sourced Maple Syrup		
<b>Steak &amp; Eggs</b> .....	10	
6 oz Sirloin Steak with Roasted Redskin Potato, Sautéed Broccoli, and Two Over-Easy Eggs		
<b>Biscuits &amp; Sausage Gravy</b> .....	8.5	
Fluffy Buttermilk Biscuits with House-made Peppered Sausage Gravy and Sautéed Broccoli		
<b>Shrimp &amp; Grits</b> .....	11	
Lightly Fried and Blackened Shrimp over Cheesy Grits with Herb Gravy and Bacon Brussel Sprouts		
<b>Baked Egg Strata</b> .....	8	
Arugula, Roasted Red Pepper, and Caramelized Onions with Sharp Cheddar Cheese over House-Made Hollandaise and Sautéed Broccoli		
<b>Smoked Salmon "BLT"</b> .....	9	
Cold-Smoked Salmon thinly sliced on Toasted Baguette with Lemon-Truffle Cream Cheese, Cherry Tomato, Capers, Baby Arugula, and Crisp Bacon		
<b>Eggs Benedict</b> .....	10	
Pork Belly and Poached Eggs served on Buttermilk Biscuit with Hollandaise and Sautéed Broccoli Substitute Sweet Lobster Tail and Claw Meat for Pork Belly   \$5		
<b>SIDES</b>	<b>Toast &amp; Butter</b> .....	1.5
	<b>Thick-Sliced Bacon</b> .....	2
	<b>Belgian Waffle &amp; Ohio Maple Syrup</b> .....	4
	<b>Roasted Redskin Potatoes</b> .....	2
	<b>Side Sauces</b> .....	.50

## BRUNCH LIBATIONS

<b>House Bloody Mary</b> .....	5
House Blend Bloody Mary Mix served with Celery, Olives, Pickle	
<b>Peach Raspberry Bellini</b> .....	7
Peach Raspberry Grand Marnier & Prosecco	
<b>Lantern Screwdriver</b> .....	5
Vodka mixed with Fresh Squeezed Orange Juice	
<b>House Mimosa</b> .....	6
Fresh Squeezed OJ mixed with Prosecco	
<b>Crispin-osa</b> .....	5.5
Cider-based Mimosa   Fresh Squeezed OJ mixed with choice of Crispin Cider or Crispin Pear	
<b>Moscato Sangria</b> .....	7
Moscato, Fresh Peaches, Peach Liqueur, and Soda Water	
<b>Blueberry Mule</b> .....	6
Tito's Vodka, Ginger Beer, Muddled Blueberries	
<b>Sunny Side Up</b> .....	6
Limoncello, Fresh Squeezed Orange Juice	
<b>Rosemary Greyhound</b> .....	7
Grapefruit Infused Tito's Vodka, Fresh Squeezed Grapefruit Juice served with a Sprig of Rosemary	

<b>Buffalo Chicken</b>  .....	10
Lightly Breaded Chicken Breast on Tribeca's Ciabatta Roll with Thick-Sliced Bacon, Avocado, Sliced Tomato, Green City Growers' Bibb Lettuce, and Sriracha Buffalo	





## SWEETS (All Desserts made with Ohio-Based Velvet Ice Cream)

<b>Caramel Apple Brûlée</b> .....	4.5
Sweet Cardamom Crème with Spiced Apples, Caramel Sugar Candy, and Whipped Vanilla Cream	
<b>Velvet Buckeye Sundae</b>  .....	6
Buckeye Classic Ice Cream with Candied Nuts, Peanut Butter-Chocolate Brownie, and Whipped Cream	
<b>Candy Cane Shake</b>  .....	5
Velvet Vanilla Ice Cream blended with Crushed Candy Cane, Whipped Cream, and Candy Cane Sprinkle	
<b>Snickerdoodle Shake</b>  .....	5.5
Velvet Vanilla Ice Cream blended with Snickerdoodle Cookie, Whipped Cream, Cinnamon-Sugar Rim	
<b>Root Beer Float</b>  .....	4.5

## LUNCH

<b>Rosemary Garlic Fries</b>  .....	6
Thick-Cut with Fresh Rosemary and Garlic Served with Black Garlic Honey Mustard and Bacon Aioli	
<b>Reuben Tater Tots</b> .....	8.5
Corned Beef and Swiss Cheese fried with Shredded Potato Served with House-Made Thousand Island and Fresh Slaw	
<b>Jumbo Chicken Wings</b> .....	9
Served over Julienne Cucumber and Celery with Buttermilk Ranch <b>Wing Sauces:</b> Sriracha Buffalo, Peppercorn Bacon, Sweet BBQ, Black Garlic Honey Mustard, Sambal Chili Glaze, Garlic Parmesan	
<b>Artichoke Dip</b> .....	10
Goat Cheese and Parmesan blended with Baby Arugula and Artichoke Hearts, served with Rye Toast Points	

## SALADS & SOUPS (All Salads are served Dressed)

<b>Add 5 oz Grilled Sirloin \$6   Add 3 oz Shrimp \$5   Add 4 oz Grilled Salmon \$5 Add 5 oz Grilled Chicken \$3   Add Avocado \$1.50</b>	
<b>Wedge</b>  .....	Half 5 / Full 9
Applewood Bacon, Cherry Tomato, Red Onion, Blue Cheese, and Crouton over Green City Growers' Bibb Lettuce with Black Garlic Honey Mustard	
<b>House</b>  .....	Half 5 / Full 9
Goat Cheese, Roasted Red Pepper, Red Onion, Candied Walnuts, and Crouton over a Bed of Spring Mix with Balsamic Vinaigrette	
<b>Caesar</b>  .....	Half 4 / Full 8
Shaved Parmesan, Cherry Tomato, Red Onion, and Crouton over Green City Growers' Bibb Lettuce with Caesar Dressing	
<b>Beet</b>  .....	Half 5 / Full 9
Roasted Beet, Goat Cheese, Crouton, Candied Walnuts, and Red Onion tossed with Baby Arugula and Herb Vinaigrette	
<b>Baked Onion Soup</b> .....	5
Caramelized Onion and Beef Broth baked with Crouton, Swiss, and Fried Onion	
<b>Lobster Bisque</b> .....	7
Sweet Tail and Claw Meat in a Sherry and Lobster Broth garnished with Corn and Tarragon	

## SANDWICHES (Served with Chips and Pickles)

<b>Lantern BLT</b>  .....	10
Thick-Sliced Bacon Sourdough with Green City Growers' Bibb Lettuce, Tomato, and Bacon Mayo	
<b>Lobster Roll</b> .....	15
Sweet Tail and Claw Meat lightly tossed with Aioli, Lemon, and Fresh Herbs on a Butter Toasted Roll with Arugula and Tomato <b>(Available exclusively Saturday, Sunday, &amp; Monday)</b>	
<b>Buffalo Chicken</b>  .....	10
Lightly Breaded Chicken Breast on Tribeca's Ciabatta Roll with Thick-Sliced Bacon, Avocado, Sliced Tomato, Green City Growers' Bibb Lettuce, and Sriracha Buffalo	
<b>Grilled Cheese</b>   .....	9
Middlefield Original Sharp White Cheddar and Smoked Gouda baked on Sourdough with Candied Tomato, Baby Arugula, and Crispy Onion <b>Add Bacon \$2   Add Chicken \$3</b>	

The Greyhound ..... 4 and Up

## BUILD YOUR OWN!

**Bloody Mary** ..... 5 and Up

Tito's Vodka Infusions: Bacon Habanero | Dill | Lemon Garlic

**Mimosa** ..... 6

Raspberry | Mango | Strawberry | Peach

## SPIKED SHAKES (Made with Ohio-Based Velvet Ice Cream)

**Fire Ballz Shake** ..... 7

Velvet Vanilla Ice Cream, Fireball Cinnamon Whisky, Milk, Garnished with a Cinnamon Stick

**The Cookie Shake** ..... 7

Velvet Vanilla Ice Cream, Chocolate Vodka, Bailey's Irish Cream Liqueur, Milk, Chocolate Chip Cookies, Garnished with a Chocolate Chip Cookie

**Salted Caramel Shake** ..... 6.5

Velvet Vanilla Ice Cream, Tequila, Milk, Caramel Sauce, Garnished with a Sea-Salt Rim, Whipped Cream

**Boozeberry Shake** ..... 6.5

Velvet Vanilla Ice Cream, Berry Vodka, Milk, Blue Berries

**Apple Pie Bourbon Shake** ..... 7.5

Velvet Vanilla Ice Cream, Buffalo Trace Bourbon, Milk, Apple Pie

## BURGERS (Served with Thick-Cut Fries and Pickles)

**Cheddar** ..... 10

Char-Grilled Certified Angus Beef on Challah Roll with Great Lakes Cheese's Sharp Cheddar, Green City Growers' Bibb Lettuce, Sliced Tomato, and Sliced Red Onion

**Lantern** ..... 11.5

Char-Grilled Certified Angus Beef on Challah Roll with Herbed Cheddar, Thick-Sliced Bacon, Green City Growers' Bibb Lettuce, Candied Tomato, Frizzled Onions, and Fried Egg

**Blue** ..... 11

Char-Grilled Certified Angus Beef on Challah Roll with Melted Blue Cheese, Thick-Sliced Bacon, Baby Arugula, Caramelized Onions, and Spicy Mayo

**Salmon** ..... 11

House Blend of Fresh Ground Salmon and Herbs on Challah Roll with Caramelized Fennel, Baby Arugula, Tomato, and Lemon Aioli

## LARGE PLATES

**Lobster Mac & Cheese** ..... 14.5

Sweet Tail and Claw Meat tossed with Cavatappi Pasta in a Parmesan Herb Cream Sauce with Preserved Lemon, and Candied Tomato

**Lake Perch n' Chips** ..... 13.5

6 oz Lightly Breaded Lake Perch with Thick-Cut Fries, Tartar Sauce, Fresh Slaw and Grilled Lemon

Choose 10 oz portion for \$18

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.