

# Hors d'Oeuvres

## MAC & CHEESE CUP

Classic mac & cheese served in a crisp parmesan cup **VEG**

## SPICY CORN SALSA CUP

Spicy corn salsa tossed with cotija cheese, served in a tortilla cup **VEG/GF**

## CHARRED VEGETABLE SKEWER

Charred trio of seasonal vegetables skewered together with a maple cayenne drizzle **VEG/V+/GF/DF**

## SEASONAL SUCCOTASH CHIP

Seasonal succotash salad spooned over a Saratoga chip **VEG/V+/GF/DF**

## TOMATO PESTO PALMIER

Coin of flaky puff pastry spiraled with basil pesto and topped with fresh tomato bruschetta **VEG**

## OHIO CHICKEN MEATBALL SKEWER

Signature Ohio chicken meatball simmered in sesame sweet chili sauce

## PARMESAN HERB CHICKEN BITE

Parmesan & panko crusted fried chicken with lemon aioli dipping sauce

## CANDIED BACON MELON SKEWER

Thick cut candied bacon paired with fresh melon **GF/DF**

## PETITE BLT POTATO

Petite potatoes filled with sour cream, crispy bacon, roasted kale and pickled tomatoes **GF**

## SESAME SHRIMP SKEWER

Marinated shrimp brushed with sweet chili glaze **GF/DF**

## CLASSIC CRAB CAKE

Jumbo lump crab, panko crusted and served with lemon caper aioli

## TUNA POKE CRISP

Tuna poke with carrot-scallion slaw, garnished with toasted sesame seeds **DF**

## KAHLUA PORK CRISP

Roasted kahlua pork with grilled pineapple salsa and topped with chipotle lime aioli

## SHREDDED SHORT RIB CRISP

Shredded short rib with carrot-scallion slaw and topped with chipotle lime aioli

## BALSAMIC BEEF AND ROASTED TOMATO SKEWER

Balsamic beef skewered with an olive oil roasted tomato **GF/DF**

# Seasonal Menu

JULY-OCTOBER

## APRICOT LAVENDER BRIE PHYLLO CUP

Lavender apricot preserves, double cream brie **VEG**

## STUFFED SHISHITO PEPPER

Charred shishito pepper, whipped berry boursin filling **VEG/GF**

## SWEET POTATO ARANCINI

Fried sweet potato and rice fritter served with a chipotle aioli **VEG**

## STUFFED PICKLED BEET

Pickled beet stuffed with walnut herb gremolata **VEG/V+/GF/DF**  
+ contains nuts

## MUSHROOM PESTO PALMIER

Coin of flaky puff pastry, goat cheese, and rich mushroom duxelle **VEG**

## TUSCAN MEATBALL

Traditional Italian meatball made with beef and pork, tomato pesto

## BACON WRAPPED PEACHES

Fresh peaches wrapped in bacon, BBQ sauce **GF/DF**

## SMOKED CHICKEN EN CROUTE

Slow cooked pulled chicken, parmesan palmier, pickled onions and fresh herbs

## CHICKEN SALAD WONTON CUP

Creamy chicken salad, crispy wonton cup + contains nuts

## TERIYAKI BEEF SATAY

Skewered beef, teriyaki glaze

## Displays & Platters

### MARINATED BEEF TENDERLOIN PLATTER

Marinated beef tenderloin, cooked to medium-rare, sliced and served with horseradish cream, roasted mushrooms, and fresh slider rolls

GF/DF

### ROASTED TURKEY PLATTER

Herb rubbed turkey breast, sliced and served with dijon mustard sauce, caramelized onions, and fresh slider rolls

GF/DF

### WHOLE ROASTED CHICKEN

Served whole or carved with BBQ sauce, pickled onions, and house Saratoga chips

GF/DF

### WHOLE POACHED SALMON

Lemon and herb poached salmon, served whole with marinated cucumber, dill crema, and rye toast

GF/DF

### CLASSIC SHRIMP COCKTAIL

Poached and chilled shrimp, house cocktail sauce, and fresh lemon

GF/DF

### ARTISAN CHEESE BOARD

Trio of domestic and imported artisan cheeses, marinated olives, dried and fresh berries, and flatbread crackers

VEG

### CHARCUTERIE BOARD

Trio of domestic and imported meats, pickled vegetables, and flatbread crackers

DF

### VEGETABLE CRUDITE

Roasted, pickled, and raw vegetables with our signature dill dip

VEG/GF

### FRUIT & BERRY PLATTER

Assortment of seasonal fruit and berries

VEG/V+/GF/DF

## Seasonal Menu

JULY-OCTOBER

### SEASONAL FLATBREAD

Tomato caper marmalade, crumbled feta, fresh arugula, balsamic reduction

VEG

### GRILLED VEGETABLE PLATTER

Seasonal veggies drizzled with balsamic glaze, shaved parmesan

VEG/GF

### MEXICAN STREET CORN COBBETTES

Mini corn on the cob, chipotle aioli, cotija cheese, cilantro

GF

## Sliders & Dips

### BUFFALO CHICKEN DIP

Slow roasted chicken folded into a blend of spicy buffalo sauce and cheese. Served warm with celery sticks and pretzel bites

### CHORIZO CRAB DIP

Hot and smoky chorizo and jumbo lump crab folded into a blend of sharp cheddar cheese. Served warm with tortilla chips

GF

### SPINACH, KALE & ARTICHOKE DIP

Wilted greens and chopped artichokes blended with cream cheese. Served warm with tortilla chips

VEG

### SALMON SLIDER

Seared salmon, caper aioli, fresh greens and pickled onion on a fresh slider bun

DF

### FALAFEL SLIDER

Falafel patty, vegan aioli, lettuce, and pickled onion on a fresh slider bun

VEG/V+/DF

### TENDERLOIN BUTTON SLIDER

Shaved beef tenderloin, horseradish cream, caramelized onion, fresh greens on a button slider bun

### TUSCAN MEATBALL BUTTON SLIDER

Traditional Italian meatball, mozzarella, and tomato pesto on a button slider bun

### HOT CHICKEN SLIDER

Spicy fried chicken drizzled with Ohio maple syrup, fresh greens, sweet pickle, and remoulade sauce on a fresh slider bun

### MEDITERRANEAN DIP TRIO

Classic hummus, marinated olive tapenade, seasonal spread, and petite naan

VEG/DF

### SEA SALT SARATOGA CHIPS & DIP

House fried potato chips and homemade chive dip

VEG/GF

### SEASONAL SALSA TRIO

Traditional, spicy, and seasonal salsa served with tortilla chips

VEG/V+/GF/DF

# Entrées

## BEEF

### STEAK

### SLICED TENDERLOIN

### SHORT RIB

### FILET MIGNON

## PORK

### CARAMELIZED PORK LOIN

## CHICKEN

### CHICKEN BREAST

### AIRLINE BREAST

### CHICKEN LEG QUARTER

## FISH

### SALMON

## SPECIALTY SAUCES

### Red Wine Demi

Best served with beef & pork **GF/DF**

### Tomato Caper Marmalade

Best served with beef & chicken  
**VEG/V+/GF/DF**

### Dijon Glaze

Best served with pork, chicken, & fish  
**VEG/V+/GF/DF**

### Herbed Compound Butter

Best served with beef & fish **VEG/GF**

### Roasted Garlic Cream Sauce

Best served with pork, chicken,  
& fish **VEG**

### Caramelized Citrus Miso Jus

Best served with pork, chicken,  
& fish **VEG/V+/GF/DF**

# Seasonal Menu

JULY-OCTOBER

## FISH

### LOBSTER SCAMPI

Butter poached lobster meat tossed  
in lemon herb white wine sauce

## VEGETARIAN

### STUFFED ACORN SQUASH

Wild rice blend with apples and  
celery, baked into seasoned acorn  
squash **VEG/V+/GF/DF**

## SPECIALTY SAUCES

### Kale-Walnut Pesto

Best served with fish & chicken  
**VEG/GF +contains nuts**

### Peach Bacon Chutney

Best served with pork, chicken,  
and fish **GF/DF**

### Creole Mustard Sauce

Best served with pork, chicken,  
and fish **VEG/GF**

# Vegetarian Entrées

### CAULIFLOWER STEAK

Herb roasted cauliflower steak with  
fresh pesto **VEG/GF**

### MEDITERRANEAN RED LENTIL PENNE

Al dente red lentil penne, wilted kale,  
roasted garbanzo beans, and toasted  
pine nuts tossed in a blistered tomato  
jus **VEG/V+/GF/DF - contains nuts**

### PASTA PRIMAVERA

Al dente pasta, wilted greens, and  
roasted vegetables tossed with garlic  
herb oil **VEG/V+/DF**

## Sides

### CREAMY MACARONI & CHEESE VEG

### LASAGNA FLORENTINE ROLL VEG

### REDSKIN MASHED POTATOES VEG/GF

### ROSEMARY ROASTED FINGERLING POTATOES VEG/V+/GF/DF

### OLIVE OIL & SALT RUBBED BAKED POTATOES VEG/V+/GF

### SWEET POTATO PUREE WITH MAPLE BROWN BUTTER VEG/GF

### WILD RICE PILAF WITH CARMELIZED ONION BROWN BUTTER VEG/GF/DF

### GINGER BASMATI RICE VEG/V+/GF/DF

### OLIVE OIL POACHED GREEN BEANS WITH SWEET PEPPERS VEG/V+/GF/DF

### ROASTED HEIRLOOM CARROTS VEG/V+/GF/DF

### SEASONAL ROASTED VEGETABLES VEG/V+/GF/DF

### BRAISED LOCAL GREENS WITH CARMELIZED LEEKS & FENNEL VEG/GF/DF

## Seasonal Menu JULY-OCTOBER

### SWEET POTATO SALAD

Sweet potatoes, celery, red onion, dried cranberries, and tarragon, tossed in maple vinaigrette VEG/V+/GF/DF

### GRILLED SHISHITO PEPPERS

Grilled shishito peppers tossed with caramelized onions and chopped apricots VEG/V+/GF/DF

### CORN COBB SALAD

Chopped crisp romaine, sautéed sweet corn, diced tomatoes, bleu cheese crumbles, hard boiled egg, diced crispy bacon, buttermilk chive dressing GF

### SWEET CORN CHOWDER

Creamy chowder made with fresh sweet corn VEG

## Salad

### HIGH LINE CAR HOUSE SALAD

Baby little gem lettuce, lemon shallot vinaigrette, charred peppers, sun dried tomatoes, marcona almonds, and shaved pecorino romano

VEG/GF - contains nuts

### THE FIVES SALAD

Miniature romaine hearts, pickled red onion, fresh radish, crumbled blue cheese, roasted tomatoes, chive buttermilk dressing, and cornbread shortbread croutons VEG

### CHEF'S GARDEN SALAD

Artisan greens, shredded carrots, fresh cucumber, roasted tomatoes, and garlic herb croutons VEG/V+

## Soup

### SMOKED TOMATO BISQUE

Rich and smoky tomato bisque finished with cream and topped with gouda croutons VEG

### CHARRED CARROT GINGER

Charred carrot and ginger soup topped with a pickled beet chip

VEG/V+/GF/DF

## Bread

### HERBED BISCUITS

Served with honey butter

### SCALLION CORN BREAD MUFFINS

Served with honey butter

### SLICED ARTISAN BREAD

Served with butter

### DINNER ROLLS

Served with butter

### PUFF PASTRY STRAWS