

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

MARCH-JUNE

STRAWBERRY BASIL BRIE PHYLLO CUP

Strawberry preserves and double cream brie topped with a basil garnish **VEG**

ENGLISH PEA ARANCINI

Fried rice fritter with Spring peas served with lemon aioli **VEG**

SPRING TABBOULEH CUCUMBER CUP

Cucumber cup filled with a tabbouleh mix of Spring pea, chopped mint, parsley, tomato, and bulgar tossed with lemon juice and olive oil **VEG/V+/DF**

SAMBAL PORK MEATBALL

Spicy pork meatball tossed in a sweet & sour glaze **DF**

CHORIZO STUFFED PEPPERS

Petite peppers stuffed with spicy chorizo and drizzled with cilantro crema

CHICKEN POTSTICKER

Chicken potsticker sautéed in sesame oil and served with yuzu dipping sauce **DF**

PETITE CHICKEN SATAY

Chicken satay with raspberry thyme glaze **GF/DF**

TENDERLOIN AU POIVRE

Peppercorn-crusted beef with blue cheese aioli on a kettle-style potato chip **GF**

SMOKED BRISKET & TOMATO TART

Smoked brisket and tomato ragout in a mini tartlet



Seasonal Menu

MARCH-JUNE

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**

WATERMELON PIZZA

Picnic sliced watermelon topped with crumbled feta cheese, toasted pistachio crumble, and drizzled with balsamic reduction **VEG/GF - contains nuts**

SEASONAL FLATBREAD

Pickled ramp and shallot chutney, creamy goat cheese, and arugula pesto **VEG**

CITRUS SHRIMP DIP

Poached shrimp with fresh cilantro, red onion, and cotija cheese, lemon-dill vinaigrette served chilled with tortilla chips **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**





Seasonal Menu

MARCH-JUNE

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

FISH

MAHI MAHI

Fried or charred

VEGETARIAN

CORN CUSTARD STUFFED TOMATO

Tomato shell filled with corn custard, roasted corn, carrots, onion, and barley then topped with fresh pico

VEG

SPECIALTY SAUCES

Chimichurri

Best served with beef & fish

VEG/V+/GF/DF

Raspberry Thyme Marmalade

Best served with beef, pork,

& chicken VEG/V+/GF/DF

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





Seasonal Menu

MARCH-JUNE

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
CARAMELIZED 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
CARAMELIZED LEEKS & FENNEL**
VEG/GF/DF

STIR FRIED CAULIFLOWER RICE

Riced cauliflower, sautéed onions, carrots, and peas, tossed with sesame oil and soy sauce VEG

ASPARAGUS WITH LEMON OIL

Sautéed asparagus with a bright lemon oil VEG/V+/GF/DF

CAPRESE STACK SALAD

Local tomatoes layered with mozzarella and basil pesto. Served over fresh mixed greens and drizzled with balsamic reduction VEG/GF

POBLANO PEPPER PEA BISQUE

Roasted poblano peppers and fresh spring peas blended into a bisque
VEG/GF - contains nuts

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

