



M E N U

FIRST

Sweet Corn & Tasso Ham Soup with Avocado Mascarpone Cheese & Cilantro Cup 3 Bowl 4
Goat Cheese Cake Baked in Smoked Tomato Sauce with Warm Garlic Ciabatta Bread 6
Pan Fried Buttermilk Dipped Green Tomatoes with Tomatillo Salsa, Crab Meat, & Chili Sour Cream 5
Asparagus Strudel over Spaghetti Squash with Lemon Morel Cr?me & Herb Infused Honey 7
Crab Cakes with Jicama & Sweet Thai Chili Slaw & Plum Wine Butter 9
Blue Corn Meal Dusted Fried Calamari & Banana Peppers Tossed in a Lobster & Lemon Vinaigrette with Crispy Prosciutto & Puttanesca Sauce 8
Shrimp, Scallop, Clam, & Chorizo Sausage Paella with Saffron Rice, Onions, Peas, & Tomatoes 11
Fried Jumbo Chix Wings with Choice of Hot, BBQ, or Spicy CZR 7
Chorizo Sausage & Goat Cheese Stuffed Fried Sicilian Olives with Spicy Smoked Tomato Sauce & Saffron Aioli 5
Filet of Beef Carpaccio with Peas, Capers, Asiago Cheese, Balsamic Cipollini Onion Salad & Truffle Oil 12
Char-Grilled Guinness & Garlic Glazed Steak Skewers with Smoked Gouda Cheese Fondue 8
Antipasto Plate of Mixed Olives, Meats, & Cheeses, with French Baguette 11

NEXT

Add Steak 4, Tuna 7, Shrimp 5, or Chix 3 to Any Salad
Roma Tomatoes with Feta Cheese, Red Onions, Calamata Olives, & Artichoke Hearts, with Balsamic Vinegar 6
CZR Salad with Baby Romaine, Shaved Asiago, Anchovies, & Crumbled Croutons with a White Truffle Oil Drizzle & Frico 7
Grilled Granny Smith Apples with Baby Greens, Blue Cheese, & Candied Walnuts, in a Black Tea Vinaigrette 7
Prosciutto, Melon, Blue Goat Cheese, & Toasted Pumpkin Seeds, with Baby Greens, in a Apple Ice Wine Vinaigrette 8
Shredded Duck Confit with Baby Greens, Sun Dried Blueberries, & Pine Nuts, Tossed in a Pomegranate Vinaigrette with Goat Cheese Fondue 9
House Salad of Baby Greens, Grape Tomatoes, Red onion, & Croutons 4

SO ON...

Rueben with Pepper Jack Cheese, Shaved White Onion, Sauerkraut, Bacon, Corned Beef, & House 1000 Island on Marble Rye 7
Muffaletta of Salami, Pastrami, & Cappicola with Roasted Red Pepper Tapenade, Italian Aioli, & Smoked Mozzarella 7
BLT of Peppered Bacon, Smoked Salmon, Avocado, Watercress, White Cheddar & Gazpacho Aioli on Texas Toast 7
Jerked Pan Seared Chix with Shallot Cheddar, & Pineapple Habanero Aioli, on Sourdough 7
Polenta Crusted Blackened Catfish Poboy with Lemon Tartar & Fried Crawfish 9
Char-Grilled Black Angus Cheeseburger with Fried Onions, Sun Dried Tomato & Roasted Garlic Aioli, on a Knotted Sesame Bun 8
Low-Carb Char-Grilled Steak Wrap with Peppered Bacon, Manchego & Whole Grain Mustard Aioli 8
Char-Grilled Garlic Marinated Tomatoes, Squash, Zucchini, Roasted Yellow Peppers, Port-Salut Cheese & Pesto Aioli on Herb Focaccia Bread 7

SO FORTH...

Grilled Chix Pizza with Roasted Tomatoes, Caramelized Onions, Pepper Jack Cheese, Ranch Dressing & House Hot Sauce on Focaccia Bread 9
Smoked Gouda Macaroni & Cheese with Blackened Chix, & Roasted Garlic Butter 12
Hoisin & Apricot Glazed Grilled Duck Breast and Leg-of-Duck Confit over Curry Spatzle with a White Peach & Pistachio Gastrique 20
Root Beer Braised BBQ Short Ribs, over Napa Cabbage Blue Cheese Slaw, & Sweet Potato Hay 18
Char-Grilled Dry Aged Strip Steak over Roasted Fingerling Potatoes, Foie Gras Butter & Cabernet Reduction 31
Char-Grilled Chimichurri Rubbed Pork Chops over Hoppin' John Succotash with Andouille Sausage Gravy 18
Pan Seared Pumpkin Seed Crusted Lamb Chops over Corn Pudding with Feta Cr?me & Orange Mint Gremolata 32
Potato Crusted Walleye, Smoked Mussels, & Panchetta Bacon in a Lobster Saffron Broth 19
Pan Seared Coriander & Szechuan Peppercorn Crusted Ahi Tuna over Basmati Rice with Sweet Soy & Pickled Mango 21
Artichoke & Roasted Garlic Risotto, Baby Carrots, & Tempura Asparagus, with Asiago Cheese, in a Green Curry & Coconut Milk Broth 14

LAST

Trio of Sorbet 4
Draft Root Beer Float 4
Ice Cream of the day One Scoop 2 Two Scoop 3
White Peach & Lavender Cr?me Brulee 6
Tangerine & Ginger Snap Cheese Cake with Pomegranate Mascarpone Fondue 6
White Chocolate, Espresso, & Bourbon RED EYE Bread Pudding, with Caramel Ice Cream 7
Pineapple Sage Waffles with Caramelized Banana's Foster, Banana Ice Cream & Patron XO Caf? Cr?me Anglaise 8
Chocolate Brownie & Chocolate Mousse Napoleon with Warm Peanut Butter Cream & Chocolate Sauce 8

Co-Owners: DeAnna R. Akers and Aaron C. Hervey

Kitchen Hours are Mon.-Thurs. 11 a.m. to 10 p.m. Fri. 11 a.m. to 11 p.m. Sat. 5 p.m. to 11 p.m.

Take-Away Always Available Call The Grave Hotline 330.253.1234

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-bourn illness. Parties of 8 or more no separate checks please and 18% gratuity may be added to your bill.