

THE PLAZA | RESTAURANT

Starters

VEGETABLE-BEAN SOUP

red lentil penne, shredded parmesan, pesto bowl 8 / cup 5

LEMON CHICKEN SOUP

artichoke, olive tapenade, scallions, crisp pierogi bowl 8

CRAB CAKE DUET

spicy Greek yogurt, oven-dried tomato, lemon 14

EDAMAME-CORN QUESADILLA

crisp tortilla, jack, cheddar, roasted sweet and poblano peppers 13

WILD MUSHROOM GNOCCHI

shallots, garlic, white wine, three-herb butter 12

FRENCH BREAD PIZZA

traditional pepperoni, vegetable pesto, or mushroom alfredo with chicken 12

MEDITERRANEAN RISOTTO

sliced olives, cured tomatoes, shredded parmesan, artichoke hearts, prosciutto, balsamic reduction 11

JUMBO CHICKEN WINGS

buffalo, BBQ, or Sweet Thai chili, served with celery sticks and ranch or bleu cheese dressing 11

Lemon Hummus

feta cheese, pita bread 5

Side Salads

PLAZA CHOPPED SALAD

lettuce blend, bacon, tomato, blue cheese, roasted shallot vinaigrette 7

BEET SALAD

roasted beets, picked spinach, goat cheese, pine nuts, lavosh chips, red balsamic vinaigrette 8

HOUSE GREEN SALAD

Arcadian blend, tomato, cucumber, onion bleu cheese dressing 7

Sandwiches

CAPITOL SQUARE BURGER*

arugula, roasted tomato, red onion jam, Black Swamp gouda, brioche bun 14

CLIPPER'S CLUB

hickory ham, bacon, tomato, lettuce, mayo, deli white 12

CHICKEN AVOCADO SANDWICH*

spinach, oven-cured tomatoes, caramelized onions, honey mustard, deli wheat 12

CLASSIC REUBEN

Swiss cheese, thousand island, corned beef, sauerkraut, marble rye 13

PARMESAN CRUSTED GRILLED CHEESE

deli white, pepper jack, Swiss, cheddar, bacon, salt dusted tomato 11

BASMATI MUSHROOM VEGETARIAN BURGER

wheat topped bun, balsamic marinade, goat cheese, tomato, arugula. Served with a tossed low-fat tomato vinaigrette salad 14

All sandwiches above include choice of sweet potato fries, traditional, house made Hitchcock chips', broccoli salad, or melon

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Applicable taxes and gratuities not included: gratuities included for parties of 8 or more

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Entrees

LAKE PERCH BASKET *

local pale ale battered, spiced potato wedges, lemon aioli 24

GRILLED CHICKEN BREAST CUTLET*

marinated Ohio chicken, mixed grains, roasted red pepper-tomato sauce, parmesan asparagus 17

FAROE ISLAND SEARED SALMON*

vegetable-potato hash, grilled asparagus, chive-mustard sauce, grilled lemon accent 23

GEMELLI PASTA FLORENTINE*

sautéed spinach, crinkle cut carrots, mornay sauce 19
offered with Tanglewood Farms organic chicken breast 24

CIOPPINO*

calamari, cod, shrimp, scallops, mussels, white wine tomato broth, herb buttered crostini 28

CAPITOL CUT SIRLOIN*

10oz center-cut NY sirloin, pomme frites, candied carrots, Chef Hammond's steak sauce 38

PORK TENDERLOIN SCALLOPINI*

spice rubbed medallions, smoked cheddar, bacon, and scallion risotto, sweet corn relish 21

CAESAR ENTRÉE SALAD

chopped romaine, shaved reggiano, organic olive oil crostini, Caesar dressing 10

add grilled chicken breast* 6

add seared salmon* 8

SAUTÉED SHRIMP SALAD*

blended greens, pepper jack cheese, tomato, roasted pepper, crisp tortilla, avocado dressing, lime 17

Chef's Seasonal Selections

Porterhouse*

Grilled 16oz beef porterhouse, Dijon roasted fingerling & fennel salad, French beans, apple-brandy demi 42

Grilled Swordfish*

carrot & fava puree, truffle-parmesan matchstick potatoes 28

Chef Yuhas's Mojito Mousse

rum spiked lime mousse, macadamia-mint crisp, white chocolate straw 9

Warm Bread Pudding

Haagen-Dazs vanilla, shortbread wafer, anglaise 8

Desserts

Caramel Tiramisu

espresso mousse, sponge cake, coco dust chocolate dipped spoon 8

Crème Brulée Cheesecake

crisp cinnamon sail, vanilla raspberry mash 10

Decadent Pyramid

chocolate espresso mousse, black-out cake, Kahlua anglaise, salted cookie crisp, tuile 9

Vegan Rice Pudding

gingered almonds, berries, lemon zest 10

Ice-Cream

Haagen-Dazs vanilla, chocolate, Sugar free Low-fat, Caramel, and Lemon sorbet 5

Berries from the Market

Chefs' selection seasonal berries 9

House made desserts and seasonal selections brought to you by the Pastry Chef John Martin and Team

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Sheraton Selects

Willamette Valley Vineyards, Riesling, Oregon
6oz Glass 13 Bottle 53

King Estate, Pinot Gris, Oregon
6oz Glass 13 Bottle 57

Kim Crawford, Sauvignon Blanc, New Zealand
6oz Glass 13 Bottle 54

Columbia Crest, Chardonnay, WA
6oz Glass 11 Bottle 46

14 Hands, Pinot Grigio, WA
6oz Glass 8 Bottle 32

Erath Vineyards, Pinot Noir, Oregon
6oz Glass 15 Bottle 62

Penfolds, Shiraz/Cabernet, South Australia
6oz Glass 9 Bottle 37

Greg Norman, Cabernet/Merlot, South Australia
6oz Glass 12 Bottle 49

Seven Falls, Cabernet Sauvignon, WA
6oz Glass 12 Bottle 51

Wolf Blass, Shiraz, South Australia
6oz Glass 10 Bottle 40

Red Wines

DeLoach, Pinot Noir Central Coast, CA
6oz Glass 11 Bottle 40

Beringer, Merlot "Founders' Estate" CA
6oz Glass 9 Bottle 34

Chateau St. Michelle, Merlot, WA
6oz Glass 15 Bottle 65

Magnolia Grove, Cabernet ,CA
6oz Glass 8.50 Bottle 32

The Federalist, Cabernet, CA
6oz Glass 10 Bottle 36

Layer Cake, Shiraz, Australia
6oz Glass 12 Bottle 47

Alamos, Malbec Blend, Argentina
6oz Glass 10 Bottle 36

Tamari, Malbec, Argentina
6oz Glass 12 Bottle 49

Decoy By Duckhorn, Red, CA
Bottle 85

Joel Gott, Cabernet "815" CA
Bottle 59

Newton, Claret, CA
Bottle 74

White Wines

Beringer, Moscato, CA
6oz Glass 8 Bottle 32

Montevina, White Zinfandel, CA
6oz Glass 8 Bottle 32

Magnolia Grove, Chardonnay, CA
6oz Glass 8.50 Bottle 34

The Federalist, Chardonnay, CA
6oz Glass 10 Bottle 36

Louis Latour, Chardonnay, France
6oz Glass 10 Bottle 42

Bollini, Pinot Grigio, Italy
6oz Glass 10 Bottle 40

Saint M, Riesling, WA
6oz Glass 10 Bottle 42

Lapostolle, Sauvignon Blanc, Chile
Glass 9 Bottle 34

Banfi, Rose "Centine" Italy
Bottle 37

Francis Ford Coppola, Sauvignon Blanc, CA
Bottle 50

Sonoma Cutrer, Chardonnay, CA
Bottle 75

Nickle & Nickle Chardonnay "Truchard" CA
Bottle 125

Sparkling Wine

J. Roget Spumante American USA
Bottle 32

Riondo Prosecco Veneto ITA 187ml
Split 12

Segura Viudas Brut Cava 187ml
Split 9

Chandon Rose CA 187ml
Split 15

Chandon Brut "Classic" CA
Bottle 68

Port Wine

Taylor Fladgate Fine Ruby
3oz Glass 7

Warre's Otima Tawny 10 Year
3oz Glass 8

Craft Beer

Brew Kettle Black Rajah IPA, Strongsville, OH ABV 6.8% 6

Black Cascadian IPA full of tropical fruit players and assertive bitterness and a hint of roasted malt. Featuring Citra hops

Great Lakes Edmund Fitzgerald Porter, Cleveland, OH ABV 6.0% 6

Brewed in memory of the sunken freighter, with rich roasted barley and bittersweet-coffee notes

Elevator Bleeding Buckeye Red Ale, Columbus, OH ABV 5.7% 6

Formerly known as Bott Brothers ESB (the original occupants), this ale house is a complex medley of malt and hops

Fat Head's Head Hunter IPA, Middleburg Heights, OH ABV 7.5% 6

Award Winning West Coast style IPA. Deep golden color aggressively dry-hopped with a huge display of pine, grapefruit, citrus & pineapple flavor profile

Rockmill Saison Farmhouse Ale, Lancaster, OH ABV 7% - 375 ml 9

This fine saison pours a cloudy rustic yellowish orange with aromas & taste of bready malt, Belgian yeast, orange peel, peppery spice, pineapple & lemon. Creating a nice mix of spicy & fruity. Body light to medium

Elevator Three Frogs IPA, Columbus, OH ABV 7.6% 6

A bigger cousin of the English Pale, India Pale Ales were originally brewed with extra alcohol and lots of hops. Dry hopped with a distinct floral essence

Draft Beer

Four Strings Switchblade IPA, Columbus, OH ABV 6.7% 7

American IPA with a smooth & balanced bitterness with aromas of sweet tropical & juicy stone fruit

Four Strings Payback Pilsner, Columbus, OH ABV 5.1% 7

Bavarian Hallertauer hops. This lager beer is brilliant with a gorgeous golden hue. The nose is bright with loads of herbal, cedar & floral hop aroma

Jackie O's Firefly Amber Ale, Athens, OH ABV 4.5% 7

A unique amber ale. Herbal, mildly citrus aroma & flavor with lightly roasted malt gives this ale a biscuit like finish

Kentucky Bourbon Barrel Ale, Lexington, KY ABV 8.2% 9

Award-Winning Ale. A unique sipping beer with the distinctive nose of a well crafted bourbon. Aged 6 weeks in decanted bourbon barrels. Pleasantly smooth & robust

Bottled Beer

DOMESTIC 5

Bud Light, Budweiser, Miller Light, Michelob Ultra, Blue Moon, Samuel Adams Boston Lager, Angry Orchard Hard Cider

IMPORT 6

Corona Extra, Corona Light, Stella Artois, Heineken, Heineken Light, Guinness Draught

NON-ALCOHOLIC 6

St. Pauli Girl NA

Cocktails

Kentucky Margarita

Bulleit Bourbon, amber agave nectar, fresh lime & grapefruit juice, fresh jalapeño 13

Elderflower Collins

Hendrick's Gin, St. Germain Elderflower Liqueur, simple syrup, fresh lemon juice 13

Ginger Mule

Tito's Handmade Vodka, Domaine de Canton, fresh squeezed lime juice 13

Pineapple Daiquiri

Cruzan Blackstrap Rum, simple syrup, fresh lime squeezed juice, pineapple 13

Buckeye Mule

Bulleit Bourbon, ginger beer, fresh lime juice 13

Tito's Sangria

Tito's Handmade Vodka, Moscato wine, fresh sour, strawberries 13

Blackberry Mojito

Cruzan Rum, simple syrup, fresh lime juice, mint, blackberries 13

Plaza Margarita

Milagro Reposado Tequila, amber agave nectar, fresh lime juice, fresh jalapeño 13

Caramel Appletini

Vodka, sour apple pucker, butterscotch schnapps 9

Lemon-Tini

ABSOLUT Citron Vodka, sour, sugared rim, lemon 12

Deluxe Chocolate Martini

ABSOLUT Vanilla Vodka, Irish Cream, Dark Crème de Cocoa, Kahlua 12

Fire & Cider

Fireball Whiskey & cider beer 12

Dark 'N Stormy

Myers Dark Rum, ginger beer, fresh lime juice 9