

Soups & Starters

Soup of the Day
Cup - 3 Bowl - 4

French Onion- - 5
Laced with Sherry, Provolone

David's Shrimp Quesadilla – 9.5
Onions, Peppers, Cheddar, Mozzarella, Roasted Jalapeno, Cilantro, Avocado, Ancho Sour Cream

Potatoes Fondue – 7
Bleu Cheese & Bacon, Chicken Fried Jo Jo Potatoes

Salads

Caesar Salad – 8.5
Crisp Romaine hearts tossed in traditional dressing with Caesar Croutons and shaved Parmigiana-Reggiano.
Add Chicken - 12

Beet & Spinach Salad- 8
Roasted Beets, Orange, Carrot, Goat Cheese,
Ginger Carrot Vinaigrette

Iceberg Wedge – 7
Hard-Boiled Eggs, Bacon
1,000 Island Dressing

House Salad – 4
Romaine, Baby Greens, *Tomato*,
Cucumber and Red Onion served with your choice of dressing.

Entrees

Beef Tenderloin Stroganoff-19
Certified Ohio Tenderloin Tips, Roasted Mushroom, Herbed Sour Cream Gravy, Egg Pappardelle

Slow Cooked Chicken and Housemade Biscuits-17
Peas, Carrots, Redskin Mashed Potatoes

Parmesan Crusted Tilapia-18
Tomato Basil Butter, Vegetables, Redskin Mashed Potatoes
*Make it Heart Smart:
Pan Seared Tilapia, Baked Potato, Vegetable

Delmonico-29
Roasted Mushroom and Truffle Salad
Vegetable, Redskin Mashed Potatoes

Local Veal Scallopine-21
Mushrooms, Artichoke Heart, Lemon, Roasted garlic, White Wine, Butter

Wild Mushroom Risotto-18
Asparagus, Goat Cheese, Parmigiano-Reggiano

Shrimp and Grits- 19
Cajun Dusted Shrimp, Middlefield Cheddar, Bacon, Scallion, House Vegetable

We Proudly feature local ingredients where possible

Our local Farms & suppliers

Gerber Amish Chicken, Kidron* Geauga Family Farms, Middlefield* Middlefield Amish Cheese Co-Op* Greenfield Farms, Fredericksburg,* Green Harvest Farms, Medina* Cooseman's Produce, Cleveland* Holthouse Farms, Willard* KJ Greens, Bristolville* RS Hanline & Company, Shelby*Sanson Co., Cleveland* Polter's Berry Farm, Fremont* Ohio City Pasta, *Orlando Bread Company, Cleveland,

****Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions**

Robert Harris
Executive Chef

Abigail Petry
Sous Chef

Sandwiches

All Sandwiches served with your choice of French Fries, Fresh Fruit, Cottage Cheese, Cole Slaw

****Skipper Burger – 8.5**

A Mentor Harbor tradition, 8 oz Angus burger,
Grilled Mushrooms and Onion

Lake Erie Perch- 9.5

Hand Breaded and deep fried Perch, Egg Bun,
Cole slaw and French fries.

****Strip Steak Sandwich- 14**

A hand cut, 8oz Aged strip steak char-grilled and
served on garlic toast.

East Side Reuben – 9

Piled High with Housemade Corned Beef, Sauerkraut,
Swiss Cheese, 1000 Island Dressing, Rye Bread

Eggwich - 7

Hardboiled Egg, Avocado, Spinach, Pickled Red Onion, Pickles, Mayo, MultiGrain
Add Bacon- 9

Blackened Tilapia- 9.5

Avocado, Tomato, Bibb Lettuce, Lime Aioli, Flatbread

Asian Chicken Burger-8.5

Shiitake Mushroom, Scallion, Carrot, Bibb lettuce, Cilantro Aioli, Egg Bun

Desserts

MHYC Signature Dessert

Jessie's Ultimate Fondue-15

Large portion served with Maraschino Cherries, Strawberries, Marshmallows, Pirouettes, Rice Krispie Treats, Pretzels, enough for the whole table

Jessie's Chambord Fondue-6

The original with Fresh Strawberries, Pirouettes, Marshmallows

Molten Lava Cake- 6.5

Served Hot, with Raspberry Puree

Hot Fudge Pecan Ball-5.5

Sorbet or Gelato-5

