

BOLD

FOOD & DRINK

let's begin

ROASTED TOMATO BISQUE 6
garlic chives

DAILY OYSTERS ON THE HALF SHELL MP
chile cocktail, champagne mignonette, lemon

GRILLED OCTOPUS 16
moroccan insalata, palm hearts,
farmer lee jones' micro cress

OHIO WAGYU BEEF CARPACCIO 20
farmer lee jones pea tendrils, toasted crostini,
crispy caper, lemon herb vinaigrette

CHARRED STREET CORN 12
cotija, chile crema, cilantro

CRISPY CALAMARI FRITTI 16
cherry peppers, roasted garlic,
crisp lemon rind, chiltomate

MAINE LOBSTER NACHOS 16
guacamole, romaine heart, lemon, sweet soy

YELLOWFIN AHI TUNA TARTAR 17
avocado, wild arugula, crisp plantain,
dark sesame, mango

Z SHRIMP TACOS 14
gulf shrimp, house guacamole, great lakes
white cheddar, farmer lee jones cilantro

CLEVELAND NACHO 14
russet potato chips, bbq pork shoulder,
cheddar fondue, pickled jalapenos,

greens

ROMAINE HEART WEDGE 11
creamy buttermilk bleu,
scott's berkshire pork belly, cherry tomato,
cracked black pepper

ASTORIA 12
buttermilk blue, fuji apples, cherry tomatoes,
candied walnuts, dried cherries

THE GREEK 11
great lakes living lettuce, lec feta,
kalamata olives, english cucumber,
cherry tomato, pickled red onion, oregano

BABY KALE SALAD 13
quinoa, grapes, dates, pecans,
lec chèvre, maple lime vinaigrette

side

THE CHEF'S GARDEN ROASTED VEGETABLES 8
seasonal

SAUTEED BRUSSELS SPROUTS 9
ohio maple, pepitas, dried cranberries

BOLD POMMES FRITES 5 / 8
garlic cloves, fine herb bouquet,
lime mayonnaise
add white truffle oil +2

ROASTED GARLIC WHIPPED POTATOES 8
idaho potatoes, chives

CREAMY WHITE HOMINY GRITS 8
white cheddar, parmesan, chives

handhelds

OHIO BEEF BURGER 16
house bacon, sharp cheddar, wild arugula,
pickled red onion, cilantro mayonnaise,
brioche bun, pickles

THE BOLD CLUB 16
grilled amish chicken, bavarian ham,
house bacon, cheddar, swiss,
local lettuce, beefsteak tomato,
honey mustard dipping sauce

OHIO WAGYU BEEF SLIDERS 16
local lettuce, tomato, onion, truffle aioli,
brioche bun, house frites

THAI LETTUCE WRAPS 23
grilled mahi mahi, bibb lettuce, bean sprouts,
daikon radish, rice noodles, pickled chillies,
cucumber, cilantro, dipping sauce trio

BOLD PLATES

*all BOLD plates are charred at 1400°
served with chef's paired condiments and
choice of roasted garlic whipped potatoes,
seasonal vegetable mélange,
or toasted orzo pilaf*

TWIN FILETS 29 / *Ohio Proud Farms*
killbuck valley mushroom sauce diane

16 OZ BEEF RIBEYE STEAK 48
Ohio Proud Farms
horseradish creme fraiche,
certified angus beef

10 OZ BEEF TOP SIRLOIN STEAK 34
Ohio Proud Farms
roasted garlic beurre, pink peppercorn

8 OZ CENTER CUT FILET MIGNON 44
Certified Angus Beef
madeira wine reduction

OHIO WAGYU BEEF FILET MIGNON 68
Sakura Farms, Ohio
madeira wine reduction

BLACK PEARL SALMON 32
Shetland Islands, Northern Scotland
miso glaze, chives

MAHI MAHI 34 / *North Carolina*
mango chutney, lime

SURF AND TURF 42 / *North Atlantic &
Ohio Proud Farms*
maine lobster tail, beurre monte, lemon
petit filet mignon, madiera wine reduction,

TWIN LOBSTER TAILS 43 / *North Atlantic*
beurre monte, fresh lemon

USDA PRIME CERTIFIED ANGUS BEEF

16OZ NY STRIP STEAK 58 / *Ashland, Ohio*
roasted garlic beurre, pink peppercorn

16OZ BONE IN COWBOY STEAK 68
Ashland, Ohio horseradish creme fraiche

big plates

MANNY'S STEAK KEBABS 27
new creations farm sirloin steak,
toasted orzo pilaf, sweet peppers,
young onion, mushrooms, tzatziki

AMISH CHICKEN BRASSERIE 25
roasted garlic whipped idaho potatoes,
gruyere cheese, serrano ham,
blistered cherry tomatoes,
roasted stock beurre blanc, micro cress

CORNMEAL CRUSTED CANADIAN WALLEYE 34
shrimp corn whipped potatoes,
roasted garlic beurre verde, scallion

MAPLE LEAF FARMS HONEY CURED DUCK BREAST 28
jalapeño corn bread stuffing,
foraged huckleberries, local microgreens

FIRE ROASTED CHICKEN CAVATAPPI 24
grilled amish chicken, roasted peppers,
cavatappi pasta, fontina, roasted chicken nage

COLOSSAL GULF SHRIMP N GRITS 35
creamy white hominy grits, tomato, shallots,
fennel bulb, madeira wine

LOBSTER MAC N CHEESE 37
maine lobster, cavatappi pasta,
great lakes white cheddar, cilantro



sweet endings

KEY LIME TARTLET 12
mango gellee, lime

VANILLA BEAN MASCARPONE BAR 11
raspberry chantilly cream, raspberry coulis

MADAGASCAR VANILLA BEAN CRÈME BRULE 11
seasonal berries

FLOUR-LESS ESPRESSO TORTE 12
single origin belgium chocolate,
seasonal berry nape, chantilly cream

MITCHELL'S HOMEMADE ICE CREAM 9
seasonal ice creams & sorbets

CHEF DEMETRIOS ATHENEOS

CHEF DE CUISINE CHRIS GUTHRIE



GENERAL MANAGER TYLER LEWIS

join us daily 11-3 for our lunch features
happy hour 3-6 daily
book your private events with us

BOLD

FOOD & DRINK

BEERS

CRAFT

3Floyds Gumballhead 7
Bell's Amber Ale 7
Rhinegeist Bubbles 6
Great Lakes Dortmunder 6
Kentucky Bourbon Barrel Ale 6

HOPPY

3Floyds Alpha King 7
BrewDog Elvis Juice 6
Fat Head's Head Hunter IPA 6
Founders All Day IPA 6
Dogfish Head Flesh & Blood 7
Jackie O's Mystic Mama 6

IMPORTS

Corona 5
Heineken 5
Amstel Light 5
Peroni 5
Guinness 6
Dos Equis 4

DOMESTIC

Budweiser 4
Bud Light 4
Miller Lite 4
Coors Light 4
Yuengling 5

WINE

REDS

Smoke Tree Pinot Noir, Russian River	14	56
Big Smooth Old Vine Zinfandel, Lodi, California	12	48
Playtime Red Blend California	10	40
Killka Malbec Mendoza, Argentina	12	48
The Biker Four Vines Zinfandel, San Luis Obispo, California	14	56
Vigilance Cabernet Sauvignon, Red Hills Lake County, California	11	44
Cloudline Pinot Noir, Willamette Valley, Oregon	14	56
Locations Red Blend, Rhone Valley	16	64
Fortress Cabernet Sauvignon, Sonoma County, California	16	64
Gamble Cabernet Sauvignon, Napa Valley	17	68

WHITES

Angeline Sauvignon Blanc, Russian River Valley, California	10	40
Mirth Chardonnay, Yakima Valley, Washington	11	44
Conundrum White Blend, California	12	48
Harken Chardonnay, Salinas Valley, California	11	44
Chasing Venus Sauvignon Blanc, Marlborough, New Zealand	12	48
Tiamo Pinot Grigio, Veneto, Italy	11	44
Max Ferd Richter Riesling, Mosel, Germany	14	56
Famille Perrin Reserve White Blend, Cote du Rhône, France	10	40
Le Charmel Rosé, Cotes de Provence, France	11	44

SPARKLING

Prosecco Rosé, Zardetto, "Vino Spumante", Veneto, Italy	11
Moscato d'Asti, Saracco, Piedmont	13
Chandon, California	11
LaMarca Prosecco, California	13

LIBATIONS

BOLD FASHIONED

four roses bourbon, orange bitters, armerena cherry

MANGO MULE

ketel one, jalapeno mango syrup, ginger beer, fresh lime

BLUE PALOMA

don julio blanco, blueberry infused syrup, fresh grapefruit juice

"WAS" PAINKILLER - ODE TO PORCO

captain morgan black spiced rum, coconut, nutmeg, fresh orange juice, pineapple juice

WHITE SANGRIA

chardonnay, hennessey, triple sec, peach infused syrup, seasonal fresh fruit

FLATS REVIVAL

tanqueray 10, st. germain, local honey, fresh grapefruit, lime

PEACH COSMO

ciroc peach vodka, triple sec, cranberry, lime

BLACK WALNUT MANHATTAN

bulleit bourbon, cocchi, vanilla infused red wine reduction, fee brothers black walnut bitters

+ our mixologists will make any traditional or custom cocktail upon your request +

*join us for happy hour daily, from 3-6pm
drink and food specials*

END SOCIAL

DIGESTIF

Fernet Branca 8
Sambuca 7
Limoncello 8
Grand Marnier 10

COFFEE

Espresso 4
lemon twist, biscotti
Cappuccino 7
biscotti
French Roast or Decaf 3
Americano 4

TEA 5

[harney and sons]
*Hot Cinnamon Spice,
Darjeeling,
Orange English Breakfast,
Earl Grey Supreme,
Japanese Sencha,
Caribe*

Caffeine Free Herbal
*Mint Verbena,
Chamomile*