

EST. 1997

220 East

Restaurant & Wine Bar

DINNER MENU

APPETIZERS

Hot Stickers ~ Chinese dumplings loaded with pork and oriental seasonings. Lightly blackened and served with Szechuan soy sauce. \$7

Calamari Fingers ~ Lightly battered and friend. Served with Sriracha ranch and lemon aioli. \$9

Pub Chips ~ Pub style potato chips drizzled with balsamic reduction and bleu cheese or ranch dipping sauce. \$7

Baked Brie ~ A wheel of soft, mild cheese topped with butter, brown sugar, and chopped walnuts, then oven baked. Served with French bread and fresh fruit. \$11

Tuna Sashimi ~ Ahi tuna rolled in sesame seeds and pan seared. Served with pickled ginger, wasabi, and soy. Market \$

Chicken Quesadillas ~ Grilled chicken breast, mushroom, green onion, and cheddar in a garlic and herb flour tortilla. Served with sour cream and salsa. \$10.5

Fried Green Tomatoes ~ Panko breaded and flash fried. Topped with roasted red ppeper sauce and crumbled goat cheese. \$8

Grouper Bites ~ Bite sized pieces of fresh gulf grouper, tempura battered and fried. Served with house made tartar sauce. \$10

Hummus ~ Traditional hummus paired with red pepper hummus and served with carrots, celery, and grilled pita bread. \$8

Eggplant Involtini ~ Panko crusted eggplant, stuffed with ricotta and fresh spinach. Topped with marinara and pizza cheese, then oven baked. \$9

PASTA

*Customize your pasta with the following items:
chicken \$3, shrimp \$4, salmon \$5, or sirloin steak \$6.*

Shrimp and Penne Pasta ~ Large gulf shrimp and mushrooms sautéed in lemon butter & white wine, served over penne pasta. \$15

Black Tie Affair ~ Large gulf shrimp with andouille sausage, mushrooms, & cajun seasoning in a parmesan cream sauce and served over bow tie pasta. \$16

Seafood Linguini ~ Shrimp, scallops, and langostinos sautéed with tomato, spinach, and linguini, in a tomato cream sauce. \$19

Ricotta, Kale, and Mushroom Penne Pasta ~ Ricotta, kale, and mushrooms with garlic and oil tossed with penne pasta. \$13

Eggplant over Angel Hair ~ Panko crusted eggplant, stuffed with ricotta and spinach. Topped with marinara and pizza cheese then placed over angel hair pasta with fresh garlic and olive oil. \$16

Blackened Chicken Alfredo ~ Bow tie pasta with homemade Alfredo sauce and blackened chicken. \$15

Smoked Mozzarella Ravioli ~ Freshly made ravioli tossed in a four cheese sauce. \$13.5

Grilled Chicken with Angel Hair ~ Broccoli florets, tomato, and parmesan blended with tomato cream and topped with grilled chicken. \$16

HAND TOSSED PIZZA

Cheese Pizza ~ Your basic pie topped with marinara and cheese. \$9.5
Add pepperoni for \$1

Pizza Margherita ~ Traditional hand tossed pizza topped with fresh garlic, olive oil, fresh basil, tomato, and cheese. \$10.5

Florentine Pizza ~ Ricotta and Feta, fresh baby spinach, roasted garlic, caramelized onion, and cheese. \$14

Pesto Pizza ~ House made garlic pesto, Italian sausage, pepperoni, mushroom, and cheese. \$14

The House Pizza ~ Marinara, pepperoni, sausage, mushroom, onion, red pepper, and cheese. \$16

SOUPS & SALADS

*Customize your salad with the following items:
chicken \$3, shrimp \$4, salmon \$5, or sirloin steak \$6.*

Soup Du Jour ~ If you like hearty homemade soup, this is the place for you. \$4 cup / \$5 bowl

French Onion ~ Topped with a crouton, provolone and parmesan cheese, then oven baked until golden. \$4.5 cup / \$5.5 bowl

220 Salad ~ Crisp iceberg and romaine with tomato, carrots, cucumber, croutons, and cheddar cheese. \$7 / \$4 for side

Caesar Salad ~ Crisp romaine lettuce, fresh grated parmesan cheese, and croutons tossed with Caesar dressing. \$8 / \$5.5 for side

Chopped Kale Caesar ~ A healthier twist on the classic Caesar using fresh kale from our local market. \$8 / \$5.5 for side

Field of Greens ~ Organic field greens tossed with balsamic vinaigrette. Topped with fresh bleu cheese crumbles. \$8 / \$5.5 for side

Chicken Thai Cobb ~ A Thai style salad topped with grilled chicken breast, tomato, avocado, bean sprouts, green onion, cilantro, and bacon in a lime peanut dressing. \$13

Cajun Fried Chicken Salad ~ Spicy chicken strips mounded over fresh salad greens with tomatoes, red cabbage, cucumbers and cheddar served with a side of our chef's homemade honey mustard dressing. \$12.5

Field of Fruit ~ Organic field greens tossed with balsamic vinaigrette, mandarin oranges, crumbled bleu cheese, strawberries, blueberries, and walnuts. \$10.5

Field of Fruit ~ with/ blackened salmon \$15.5

Power Salad ~ Kale and mixed organic spring mix topped with edamame, almonds, blueberries, and Craisins. Tossed with a light raspberry vinaigrette. \$11.5

Asian Chicken Salad ~ Mixed greens, mandarin oranges, cucumber, carrots, and wonton crisps tossed with ginger sesame vinaigrette and topped with grilled teriyaki chicken. \$13

Chicken Waldorf Salad ~ Craisins, candied pecans, sliced apple, and feta cheese give the classic salad a new twist. Served with organic field greens tossed with balsamic vinaigrette and topped with chargrilled chicken breast. \$13.5

DINNER MENU

FROM THE SEA

Includes soup or house salad.

*Loaded potato add \$1.50 Substitute a Caesar or Field of Greens for \$1.50.
\$2 charge for sharing.*

Wasabi Crusted Ahi ~ Sushi grade tuna rolled in panko breadcrumbs and wasabi. Finished with sweet chili sauce and served with udon noodles and bok choy tips. Market \$

Bacon Crusted Scallops ~ Large sea scallops sautéed with a bacon crust topped with smoked gouda cream. \$25

Fresh Catch of the Day ~ Ask your server about today's catch prepared grilled, blackened, sautéed, or fried. Market \$

Salmon ~ A fresh Norwegian fillet prepared grilled, blackened, or sautéed in a lemon butter white wine sauce. \$19

Mandarin Salmon ~ Chargrilled fillet, glazed with Szechuan soy and teriyaki. Topped with mandarin oranges and served over jasmine rice with bok choy tips. \$21

Fried Shrimp ~ 8 gulf shrimp tempura battered and deep fried. Served with Szechuan soy sauce. \$17

Shrimp Scampi ~ Large gulf shrimp sautéed in lemon butter garlic cream. \$19

Grouper Milanese ~ Fresh gulf grouper medallions dusted with panko, parmesan, and Romano cheese, flash fried and oven baked. Served over a bed of sautéed spinach and angel hair tossed in olive oil and fresh garlic. Market \$

SANDWICHES & MORE

Sirloin Steak Sandwich ~ Chargrilled center cut sirloin, hand sliced onto a freshly toasted baguette. \$12

Monterey Chicken Sandwich - Grilled chicken breast, jack cheese, bacon, avocado, and a side of chipotle sauce. Served on toasted brioche with lettuce, tomato, and pickle. \$11

Buffalo Chicken Sandwich ~ Fried chicken breast tossed in Frank's hot sauce, with a side of bleu cheese dressing. Served on a toasted brioche roll with lettuce, tomato, and pickles. \$10

Blackened Chicken Sandwich ~ A blackened chicken breast topped with melted jack cheese with a side of mayo. Served on a toasted brioche roll with lettuce, tomato, and pickles. \$10

Chicken Fingers ~ Fresh chicken tenders served either chargrilled or tempura battered and fried with honey mustard or barbeque dipping sauce and fries. \$8 4pcs / \$11 6pcs

Chicken Club ~ Hand-cut slices of chargrilled chicken breast with bacon, lettuce, tomato, and mayonnaise on freshly toasted baguette with fries. Wheatberry bread available upon request. \$10

Portobello Mushroom Melt ~ Chargrilled portobello mushroom, sliced and topped with caramelized onions and melted provolone cheese. Served on a toasted baguette with lettuce, tomato, and a side of roasted red pepper sauce. \$10

Fish Tacos ~ Blackened or fried tilapia, jalapeno-lime coleslaw, and chipotle aioli. Served with black beans and rice. \$9

Shrimp Tacos \$9 **Grouper Tacos** \$11

Fish and Chips ~ Tempura battered white fish served over French fries with coleslaw and tartar sauce. \$13.5

STANDARD SIDES \$3.5 PREMIUM SIDES \$4.5

Baked Potato

Ruthie's Potatoes

(baked potato sliced & fried)

Jasmine Rice

Steamed Broccoli

Grilled Zucchini & Yellow Squash

French Fries

Coleslaw

Fresh Fruit

Sautéed Button Mushrooms

Bok Choy Tips

(with teriyaki glaze)

Sautéed Baby Spinach

Angel Hair

(Marinara / Garlic & Oil)

FROM THE EARTH

Includes soup or house salad.

*Loaded potato add \$1.50 Substitute a Caesar or Field of Greens for \$1.50.
\$2 charge for sharing.*

Filet Mignon ~ The most tender of all steaks. A 7 ounce cut prepared to your liking. \$25

*Add bleu cheese crumbles or bourbon-mushroom glaze \$2
or grilled shrimp skewer \$6*

New York Strip ~ A 12 ounce USDA choice strip hand-cut and trimmed by our chef. The "King of Steaks." \$27

Bourbon Steak ~ An 8 ounce top sirloin in a New Orleans style bourbon marinade with sautéed mushrooms. \$17

"Smothered" Steak ~ An 8 ounce top sirloin topped with sautéed mushrooms, onions, and Marsala sauce, then finished with melting Swiss cheese. Served with your choice of one of our standard side items. \$19

Mandarin Pork Tenderloin ~ Marinated tenderloin medallions chargrilled and glazed with Szechuan soy and teriyaki. Topped with mandarin oranges and served over jasmine rice with bok choy tips. \$16

Earth & Turf ~ Chargrilled chicken breast, paired with a portobello mushroom, grilled red pepper, onion, zucchini, and yellow squash. Served over jasmine rice with a side of roasted red pepper sauce. \$18

Chicken Marsala ~ Sautéed chicken breast medallions with mushroom, demi glaze, and Marsala wine. \$18 / \$15 for smaller plate

Chicken Piccata ~ Sautéed chicken breast medallions in a lemon butter white wine sauce with capers. \$18 / \$15 for smaller plate

Chicken Milanese ~ Chicken breast medallions dusted with panko, parmesan, and Romano cheese, flash fried and oven baked. Served over a bed of sautéed spinach and angel hair tossed in olive oil and fresh garlic. \$18 / \$15 for smaller plate

BURGERS

*All hamburgers are served on a toasted brioche roll with lettuce, tomato, pickle, and fries. Sliced onion and toasted baguette is available upon request.
Add bacon, cheese, sautéed onions or mushrooms for \$1 ea.*

Old Fashioned Hamburger ~ 8 ounce USDA choice ground beef chargrilled the way you like it. \$8.5 Add cheese, bacon, caramelized onions, or sautéed mushrooms for \$1

Bacon Cheddar Cheeseburger ~ Topped with hickory smoked bacon and cheddar. Served with a side of barbeque sauce. \$10

Rocky River Burger ~ Layered with bacon, mushroom, and Swiss with a side of sour cream. \$10.5

Blue Moo Burger ~ A house specialty... USDA choice patty topped with melted bleu cheese crumbles. \$10

Black Jack Burger ~ Seasoned with cajun spices, topped with melted jack cheese and sautéed mushrooms. \$10

HOMEMADE DESSERTS

Chocolate Velvet Cake ~ Rich, dark Ambrosia Chocolate carefully blended with Cherry Brandy and Crème de Cacao, with a hint of peanut butter mousse. Served over a delicate strawberry sauce. \$7.5

Authentic Key Lime Pie ~ Real Key lime custard served on a Lorne Doone crust and finished with whipped topping. \$5.5

Crème Brûlée ~ Vanilla custard with caramelized sugar crust, accompanied with fresh fruit. \$6.5

Ice Cream ~ Hand scooped vanilla ice cream. \$2 / \$1 small
Topped with chocolate sauce for \$.75

Fried Oreos ~ Five Oreo cookies, battered and fried. Finished with chocolate sauce and powdered sugar. \$5

Three Berry Shortcake ~ Fresh strawberries, blackberries, and blueberries sprinkled over vanilla ice cream and whipped topping, on top of a homemade biscuit. \$6.5

Apple Tart ~ Baked apples tucked into an open faced pastry crust, topped with vanilla ice cream, whipped topping, and finished with chopped walnuts and caramel drizzle. \$6.25