



TAKE-OUT MENU | December 31* – January 31

All items serve TWO

Pre-Order by Wednesdays | Pick-Up Fridays and Saturdays, 5 - 7:00 PM

*New Year's Eve orders must be in by Monday, December 28 – 3PM

COCKTAILS + WINE

Cosmopolitan	27
Spicy Margarita	27
Old Fashioned	27
maker's mark, walnut bitters, orange	
Manhattan	27
bulleit rye, vermouth, angostura bitters, amarena cherry	
Sapphire Creek Winery Varietals by the bottle	35
Sparkling Cuvee	Rose
Moscato	Pinot Noir
Pinot Grigio	Red Blend
Chenin Blanc	Cabernet Sauvignon
Chardonnay	

Sapphire Creek Winery Private Reserves by the bottle

Pinot Noir Napa Valley	68
Pinot Noir Anderson Valley	68
Cabernet Sauvignon Napa Valley	90

APPETIZERS

serves two

Cheese + Charcuterie Box	60
accompaniments	
Short Rib Pierogies	36
horseradish cream	
Beet Salad	30
blue cheese dressing, orange, coriander, frisseé	
Frutti di Mare	160
(1) doz. oysters on the half shell	
(1) doz. spiced shrimp cocktail	
(1) doz. crab claws with lemon aioli	
(1) split lobster, served with mignonette and cocktail sauce	

ENTREÉS

serves two

Prime Rib	75
with horseradish and au jus	
Twin Filet Mignon	105
with bordelaise	
Seafood Boil	150
king crab legs, scallops, clams, shrimp, kielbasa	
Sea Bass	90
lemon beurre blanc	
Braised Lamb Shepherd's Pie	80
sweet potato and Yukon potato mash	

SIDES

serves two

Scalloped Potatoes	25
with garlic, bacon, chives	
Lobster Macaroni + Cheese	60
Brussels Sprouts	25
with sage butter	
Asparagus	25
with hollandaise	

DESSERT

serves two

Triple Chocolate Mousse Cake	16
Tiramisu Cheesecake	16

*Please note consuming raw or undercooked meat, egg, or fish may increase your risk of food borne illness.

Place your orders by calling or emailing: 440.543.7777 | reservations@sapphire-creek.com