



red lantern Kitchen & Bar

REDY FOR THE WEEK

Monday | Lobster Roll & Craft Beer | \$3 Craft Bottles All Day
Tuesday | Burger | \$7 Any Certified Angus Beef Burger
Wednesday | Whiskey & Wine | \$2 Off Whiskey and Wines on Tap
Thursday | Taco & Margarita | \$7.5 Tacos (3), \$4 Margaritas, \$2 Mexican Imports
Friday | Lake Perch | All You Can Eat Perch Dinner for \$20 All Day
Saturday | Brunch, Blues, & Bloody Mary Bar | Served 10am-2pm
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Appetizers

Rosemary Fries	6
Thick-Cut with Fresh Rosemary and Garlic served with Black Garlic Honey Mustard and Bacon Aioli	
Calamari	10
Flash-Fried and lightly seasoned on a bed of Spring Mix with Steamed Edamame, Sweet Pickled Chiles, Sambal Glaze, and Grilled Lime	
Reuben Tater Tots	8.5
Corned Beef and Middlefield Original Swiss Cheese fried with Shredded Potato served with House-Made Thousand Island and Fresh Slaw	
Lantern Mussels	10
PEI Mussels steamed in a White Wine Broth with Caramelized Fennel, Roasted Red Pepper, and Holiday Italian Sausage's Hot Sausage served with Grilled Sourdough	
Bacon Crusted Ribs	9
Roasted and Char-Grilled with Sweet BBQ and a Crispy Bacon Crust served with Slaw and Fried Onions	
Ohio City Pasta's Red Bliss Pierogi	9.5
Pan-Fried over Caramelized Onions with Truffled Parmesan Arugula and Smith Dairy's Sour Cream	
Sea Scallops	11
Pan-Seared over Walnut Risotto with Vanilla Butter Sauce, Spiced Cauliflower Purée, and Lemon Oil	
Jumbo Chicken Wings	9
Served over Julienne Cucumber and Celery with Buttermilk Ranch Wing Sauces: Sriracha Buffalo, Peppercorn Bacon, Sweet BBQ, Black Garlic Honey Mustard, Sambal Chili Glaze, Garlic Parmesan	
Artichoke Dip	10
Goat Cheese and Parmesan blended with Baby Arugula and Artichoke Hearts, served with Rye Toast	

Tap into our Wine Tasting & Middlefield Original Cheese Plate 18
Try 1oz of all SIX wines and discover the unparalleled freshness of WINE ON TAP!
Middlefield Original Cheeses, Tribeca Baguette, Whole Grain Mustard, Spiced Walnuts, Pickled Chiles

Soups

Baked Onion	5
Caramelized Onion and Beef Broth baked with Crouton, Swiss, and Fried Onion	
Lobster Bisque	7
Sweet Tail and Claw Meat in a Sherry and Lobster Broth garnished with Corn and Tarragon	

Salads (All Salads are served Dressed)

Add 5 oz Grilled Sirloin \$6 Add 3 oz Shrimp \$5 Add 4 oz Pan-Seared Salmon \$5 Add 5 oz Grilled Chicken \$3 Add Avocado \$1.50	
Wedge	Half 5 / Full 9
Applewood Bacon, Cherry Tomato, Red Onion, Blue Cheese, and Crouton over Green City Growers' Bibb Lettuce with Black Garlic Honey Mustard	
House	Half 5 / Full 9
Goat Cheese, Roasted Red Pepper, Red Onion, Candied Walnuts, and Crouton over a Bed of Spring Mix with Balsamic Vinaigrette	
Caesar	Half 4 / Full 8
Shaved Parmesan, Cherry Tomato, Red Onion, and Crouton over Green City Growers' Bibb Lettuce with Caesar Dressing	
Beet	Half 5 / Full 9
Roasted Beet, Goat Cheese, Crouton, Candied Walnuts, and Red Onion tossed with Baby Arugula and Herb Vinaigrette	

Tacos (Served 3 per order)

Lake Perch	10.5
Served over Spring Mix, Fresh Slaw, Tartar, and Grilled Lemon	
Roasted Chicken or Beef	9.5
Served over Spring Mix with Chile Pico, Cheddar Cheese, Smith Dairy's Sour Cream, and Grilled Lime	
Blackened Shrimp	10.5
Served over Cilantro Cucumber Slaw with Chipotle Remoulade, Cherry Tomato, and Grilled Lime	
Wild Mushroom	9
Served over Spring Mix, Roasted Red Pepper, Red Onion, Goat Cheese, and Grilled Lemon	

Sides (Served 3 per order)

Bacon Brussel Sprouts	5
Mashed Potatoes	3
Saffron-Parmesan Risotto	4
Fresh Slaw	2
Si des Sauces	50

Large Plates

Lobster Mac & Cheese	14.5
Sweet Tail and Claw Meat tossed with Cavatappi Pasta in a Parmesan Herb Cream Sauce with Preserved Lemon, and Candied Tomato	
Mushroom Risotto	13
Arborio Rice tossed with Wild Mushroom Blend, Roasted Red Pepper, Shaved Parmesan, finished with White Truffle Oil, Baby Arugula, and Preserved Lemon	
Lake Perch n' Chips	13.5
6 oz Lightly Breaded Lake Perch with Thick-Cut Fries, Tartar Sauce, Fresh Slaw and Grilled Lemon Choose 10 oz portion for \$18	
Pan Roasted Chicken	14
All-Natural Airline Breast served over Linguini with Cherry Tomato, Fried Eggplant, Grilled Tomato Reduction, Shaved Parmesan, Capers, and Baby Arugula	
Salmon & Scallop	16.5
Pan-Seared Salmon and Scallops, served over Linguini in a Saffron-Tomato Broth with Capers, Artichokes, Green City Growers' Basil, and Crouton	
Braised Pork Belly	15
Pan-Seared over Bacon Brussel Sprouts with Roasted Beet, Crispy Onion and Red Wine Reduction	
Crispy Eggplant	12.5
Herb-Crusted Eggplant with Grilled Cauliflower Purée, Charred Tomato Coulis, finished with Shaved Parmesan, and Green City Growers' Basil	
Strip & Grits	18
10 oz Hand-Cut Strip Steak over Cheddar Grits with Braised Bacon Brussel Sprouts and Herb Demi Add 3 oz Cold-Water Lobster Tail for \$8	
Rosemary Filet	19
7 oz Hand-Cut Tenderloin over Mashed Potatoes with Wild-Mushroom Ragu and Rosemary Butter Add 3 oz Cold-Water Lobster Tail for \$8	

Burgers (Served with Thick-Cut Fries and Pickles)

Cheddar	10
Char-Grilled Certified Angus Beef on Challah Roll with Great Lakes Cheese's Sharp Cheddar, Green City Growers' Bibb Lettuce, Sliced Tomato, and Sliced Red Onion	
Lantern	11.5
Char-Grilled Certified Angus Beef on Challah Roll with Herbed Cheddar, Thick-Sliced Bacon, Green City Growers' Bibb Lettuce, Candied Tomato, Frizzled Onions, and Fried Egg	
Blue	11
Char-Grilled Certified Angus Beef on Challah Roll with Melted Blue Cheese, Thick-Sliced Bacon, Sliced Tomato, Baby Arugula, Caramelized Onions, and Spicy Mayo	
Pork	12.5
Char-Grilled Certified Angus Beef on Challah Roll with Crispy Pork Belly, Thick-Sliced Bacon, Sweet Pickled Chiles, Red Onion, and Middlefield Original's Smoked Gouda Cheese	
Salmon	11
House Blend of Fresh Ground Salmon and Herbs on Challah Roll with Caramelized Fennel, Baby Arugula, Tomato, and Lemon Aioli	

Sandwiches (Served with Chips and Pickles)

Shrimp Po'Boy	10
Holiday Italian Sausage's Hot Sausage on Ciabatta with Fried Shrimp, Slaw, and Chipotle Remoulade	
Reuben	10.5
Corned Beef on Marble Rye with Swiss Cheese, Slaw, and House-Made Thousand Island	
Lantern BLT	10
Thick-Sliced Bacon Sourdough with Green City Growers' Bibb Lettuce, Tomato, and Bacon Mayo	
Grilled Cheese	9
Middlefield Original Sharp White Cheddar and Smoked Gouda baked on Sourdough with Candied Tomato, Baby Arugula, and Crispy Onion Add Bacon \$2 Add Chicken \$3	
Buffalo Chicken	10
Lightly Breaded Chicken Breast on Tribeca's Ciabatta Roll with Thick-Sliced Bacon, Avocado, Sliced Tomato, Green City Growers' Bibb Lettuce, and Sriracha Buffalo	

Sweets (All Desserts made with Ohio-Based Velvet Ice Cream)

Caramel Apple Brûlée	4.5
Sweet Cardamom Crème with Spiced Apples, Caramel Sugar Candy, and Whipped Vanilla Cream	
Velvet Buckeye Sundae	6
Buckeye Classic Ice Cream with Candied Nuts, Peanut Butter-Chocolate Brownie, and Whipped Cream	
Candy Cane Shake	5
Velvet Vanilla Ice Cream blended with Crushed Candy Cane, Whipped Cream, and Candy Cane Sprinkle	
Snickerdoodle Shake	5.5
Velvet Vanilla Ice Cream blended with Snickerdoodle Cookie, Whipped Cream, Cinnamon-Sugar Rim	
Root Beer Float	4.5

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



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