

# THIS IS A SINGLE-USE MENU

## « DINNER »

square  
22

### SOUPS

■ ■ CHICKEN PAPRIKASH  
Spaetzles  
cup 5 | bowl 9

SOUP DE JOUR  
cup 5 | bowl 9

### SALADS

GF ■ 22 HOUSE  
Local greens, cabbage,  
radish, cucumber,  
champagne vinaigrette  
6.5

GF ■ BLACKBERRY &  
GOAT CHEESE  
Baby spinach, blackberries,  
goat cheese, granola,  
orange dill vinaigrette  
8.5

GF ■ GRILLED  
BROCCOLI CAESAR  
Sweety drop peppers,  
creamy caesar, parmesan,  
bonfire sea salt  
9.5

GF ■ SHRIMP BAY  
Gulf shrimp, smoked Moody  
Bleu cheese, hard-boiled egg,  
mixed local greens,  
Greek vinaigrette  
9.5

GF ■ HEART OF ROMAINE  
Strawberries, pearly mozzarella,  
candied macadamia nuts,  
poppysseed vinaigrette  
8.5

GF ■ LE WEDGE  
Iceberg, bacon, bleu cheese,  
tomato, ranch dressing  
8.5

### SIDES

Serves two or more

CAULIFLOWER-ASIAGO  
BREAD PUDDING  
7

CANDIED ACORN  
SQUASH  
8

GF ■ BLUE CRAB RISOTTO  
11

FOUR CHEESE  
'MAC AND CHEESE'  
7

GF ■ BRUSSEL SPROUTS  
8

### STARTERS

RUST BELT FRITES  
Short rib, fried egg, brown gravy, white  
cheddar curd, whole grain mustard  
11

GF ■ CHARRED CAULIFLOWER  
Meyer lemon oil, flat leaf  
11

GF ■ THAI BBQ  
CHICKEN DRUMS  
Frenched chicken drums, scallions  
12

"FRENCH TOAST"  
Wild mushrooms, micro greens,  
balsamic syrup  
11

GF ■ GRILLED  
SHRIMP COCKTAIL  
Grilled and chilled gulf shrimp, lemon,  
cocktail sauce  
15

SHRIMP SCAMPI  
STUFFED MUSHROOM  
creamy garlic shrimp, portabella  
mushroom, spinach, asiago, panko  
13

SESAME AND PEPPER  
SEARED TUNA  
Asian cucumber salad, sweet chili sauce,  
wasabi aioli, grilled naan toast points  
15

SEAFOOD DIP  
Lobster, crab, fish, arugula,  
artichoke, fried naan bread  
15

GF ■ BONE MARROW  
Marrow bones, crostini,  
caramelized onions  
18

CALAMARI  
Sundried tomatoes, basil, garlic,  
parmesan, lemon, bistro sauce  
11

### FLATBREADS

PROSCIUTTO &  
HUNGARIAN  
Four cheese sauce, sliced  
Hungarian peppers,  
basil, white cheddar  
14

BLACKBERRY & BRIE  
Double cream brie, blackberries,  
fig jam, scallions  
14

FRENCH ONION  
SOUP FLATBREAD  
Caramelized sweet onions,  
provolone cheese, Au Jus  
14

### ENTRÉES

Add four ounces of lumped Maine Lobster meat to any entrée 15  
Add a Jumbo Scallop to any entrée 9

LINGUINI  
AGLIO E OLIO  
Ohio City Pasta, basil, parmesan,  
prosciutto, classic garlic and olive oil  
20.5  
Add Grilled Chicken 7  
Add Shrimp 9 | Add Salmon 12  
Add Sirloin 14

ASIAGO CHICKEN  
SCHNITZEL  
Pan fried, bleu cheese and  
candied pecan acorn squash,  
broccolini, cranberry sauce  
24.5

COLEMAN FARMS  
HALF CHICKEN  
All natural, fresh herbs, tri-colored  
fingerlings French beans, sage au jus  
26.5

CERTIFIED ANGUS BEEF  
■ ■ BOURBON BRAISED  
SHORT RIB  
Boneless, garlic & butter spaetzles,  
broccolini, Knob Creek au jus  
29.5

CERTIFIED ANGUS BEEF  
GF\* ■ SIRLOIN STRIP  
Grilled 8-ounce sirloin,  
French beans, tri-colored fingerlings,  
house made Worcestershire  
26.5

\* Gluten-free without sauce.

CERTIFIED ANGUS BEEF  
GF ■ FILET MIGNON  
Grilled, center cut, asparagus,  
buttermilk mashed, cabernet drizzle  
33

CERTIFIED ANGUS BEEF  
NEW YORK STRIP  
14-ounce center cut grilled,  
savory cauliflower asiago bread  
pudding, French beans,  
house made Worcestershire  
40.5

GF ■ SIXTY SOUTH  
ANTARCTIC SALMON  
Pan seared, roasted pears,  
basmati, spinach, pumpkin bisque  
26.5

GF ■ JUMBO SEA SCALLOPS  
Pan seared Maine scallops,  
blue crab risotto, wild mushrooms,  
asparagus, capers  
36.5

GF ■ BLACKENED GROUPER  
Grilled potato and cheddar  
pierogies, sautéed spinach and  
shallots, Lemoncello vinaigrette  
35

SURF & TURF  
10 ounce Ribeye, 4 ounce split tail,  
portabella mushroom ravioli,  
blistered shishito peppers  
42

YELLOWFIN TUNA  
Cha-cha dusted and blackened,  
spinach, shallots, garlic,  
portabella schnitzel, sweet soy,  
wasabi crème fraiche  
35

■ JUMBO GULF SHRIMP  
Sautéed shrimp, basmati rice,  
grilled romaine heart,  
creole chorizo sauce  
28

NEW ENGLAND  
LOBSTER ROLL  
Butter poached Maine lobster,  
celery, napa slaw, pomme frites,  
N.E style bun  
26.5

VEGAN RAVIOLI  
Ohio City sage pasta filled  
with butternut squash and tofu  
ricotta, crispy brussels, roasted  
pears, pumpkin bisque  
25.5

### SANDWICHES

■ BLACKENED FISH TACOS  
Southern Pacific whitefish, avocado,  
napa slaw, pico, white cheddar, choice  
of flour tortilla or lettuce boat  
18.5

SPARTAN BURGER  
Certified Angus Beef,  
with LTO & pomme frites  
14

BEYOND BURGER  
100% vegan burger, multi-grain  
bun, LTO, pomme frites  
14.5

SQUARE BURGER  
Certified Angus Beef,  
gruyere, apple wood bacon,  
pomme frites, LTO  
17

GF = Gluten-Free Item

■ = Square 22 Signature Item

Consuming raw or undercooked meat, poultry, or fish may increase your risk of foodborne illness. Please alert us to any known food allergies.

OCTOBER 2020