

# CONVERSATE

STEAK & SEAFOOD

## LUNCH

### APPETIZERS

**Fresh Oysters** <sup>GF</sup> 3/ea  
East Coast, Lime Mignonette,  
Smoked Cocktail Sauce

**Mussels** <sup>GF</sup> 18  
Double Smoked Bacon, Wild  
Mushrooms, Baby Spinach,  
Roasted Garlic Truffle Cream

**Wagyu Meatballs** 19  
Tomato Ragu, Broiled Swiss, Bourbon  
Peppercorn, Grilled Focaccia

**Onion Soup** 15  
Caramelized Onion, Sherry Wine Broth,  
Herbs, Asiago, Swiss, Crostini

**Feature Soup** <sup>GF</sup> 12  
Chef's Daily Offering

**Calamari** 19  
Crispy Fried, Preserved Lemon  
Aioli, Garlic Citrus Seasoning

**Tiger Shrimp Sauté** <sup>GF</sup> 19  
Herb Butter, White Wine,  
Broiled Feta, Garlic

**Caesar Salad** 17  
Double Smoked Bacon,  
Anchovy, Butter Croutons,  
Garlic, Parmigiano Reggiano

**Artisan Green Salad** <sup>GF</sup> 16  
Baby Vegetables, Aged Balsamic,  
Vanilla Bean Vinaigrette, Feta

**Heirloom Beet Salad** <sup>GF</sup> 18  
Roasted Beets, Maple Walnuts,  
Watercress, Artisan Goats Cheese,  
Verjus Vinaigrette

**SALAD ACCOMPANIMENTS** <sup>GF</sup>  
Organic Chicken Supreme (9oz) 12  
Wild Salmon (7oz) 12  
Black Tiger Shrimp (3) 12

### MAINS

**Steak Frites** <sup>GF</sup> 39  
U.S.D.A. Prime 8oz. New York Striploin,  
Porcini Truffle Butter, House Cut Fries

**Filet Mignon** <sup>GF</sup> 44  
U.S.D.A. Prime 6oz. Bacon Wrapped  
Tenderloin, Roasted Fingerling Potatoes

**Ribeye** <sup>GF</sup> 48  
Certified Angus, 12oz., Roasted  
Fingerling Potatoes

**Wagyu Burger** 25  
Caramelized Onion, Aged White Cheddar,  
Marie Rose Sauce, Heirloom Tomato,  
Watercress, House Cut Fries

**Steak Sandwich** 27  
Prime Beef Tenderloin, Wild Mushroom,  
Porcini Aioli, Watercress, Blue Cheese,  
Bolo Levedo, House Cut Fries

**Pork Belly B.L.T.** 23  
Hickory Smoked Pork Belly, Heirloom  
Tomato, Lettuce, Avocado Ranch, Grilled  
Croissant, House Cut Fries

**Chicken, Mango & Brie Sandwich** 23  
Organic Chicken, Mango Aioli, Brie  
Cheese, Heirloom Tomato,  
Bolo Levedo, House Cut Fries

**Shrimp Carbonara** 28  
Baby Tiger Shrimp, Smoked Bacon, Garlic  
Cream, Egg Yolk, Fresh Tagliatelle

**Organic Salmon** <sup>GF</sup> 30  
Beet Risotto, Prosciutto Brown Butter,  
Warm Blistered Tomato Salsa

**Lake Erie Perch** <sup>GF</sup> 25  
Baked or Fried, Gherkin Remoulade,  
House Cut Fries

**Wagyu Brisket** 35  
Lightly Smoked & Braised, Peppercorn  
Barbecue, Wild Mushroom, Aged White  
Cheddar Mac & Cheese

**DINNER MENU AVAILABLE UPON REQUEST**

**\*Gluten Free Bread Available For  
Any Sandwich\***