

Ledger Bar

2017 E 9th St 44115-1315 · +12163316293 · Updated: Jan 14, 2026

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APPETIZERS 10

Seafood Feuillete with Chardonnay	\$13.95
Escargot with Angel Hair Pasta	\$9.95
Hot Antipasto	\$12.95
Shrimp Dejon	\$10.50
House Smoked Fillet of Trout	\$11.95
Scallops Wrapped in Bacon	\$12.50
Soft Shell Crab Meuniere	\$17.95
Mozzarella Marinara	\$9.50
Arugula Salad	\$9.95
with Stone Fruit, Poppy Seed Dressing, Spiced Macadamia Nuts & Camembert Cheese	
Caesar Salad	\$6.50

ENTREES 22

Italian Feast	\$29.95
Scampi, Shrimp, Scallops and Mussels with Marinara Sauce over Linguine	
Scaloppini of Veal and Shrimp	\$29.95
sautéed with Marinara Sauce over Linguine	
Seafood Fettuccine	\$28.95
Sweet Red Bell Pepper Pasta tossed with Scallops, Shrimp, Mussels and Lobster Chardonnay Cream	
Pasta Putanaise	\$28.95
Sweet Red Pepper Fettuccine with Shrimp and Cayenne Cream	
Linguine with Clam Sauce and Scampi	\$28.95
Potato Gnocchi	\$28.95
with Sauteed Shrimp, Broccoli and Cream	
Sweet Red Pepper Fettuccine	\$24.95
with Rabbit Sausage, Shiitake Mushrooms, Sundried Tomatoes, Herbs and Sweet Red Pepper Sauce	

Egg Pappardelle Pasta	\$24.95
with Veal Bolognaise & Marinara Sauce, finished with Pecorino Romano	
Spaghetti or Rigatoni	\$18.95
with Meatballs or Sausage	
Lobster Medallions	\$42.95
with Rock Shrimp and Bay Scallops over Pappardelle Pasta tossed with Red Onion, Peas and Tomato Aglio Olio	
Pan Seared Chilean Sea Bass Putanesca	\$39.95
served with Peppers, Olives, Capers, Anchovy and Crushed Red Pepper finished with a Natural Tomato Reduction	
Grouper in Potato Crust Sauteed in Extra Virgin Olive Oil	\$36.95
served with Lemon Garlic Butter	
Scaloppini of Veal	\$29.95
with Shiitake Mushrooms and Madeira Cream Sauce	
Medallions of Veal	\$35.95
with Shiitake Mushrooms, Red Onion, Marsala Wine and Demi Glace	
Medallions of Veal	\$36.95
with Sundried Tomatoes, Shiitake Mushrooms, Sweet Red Peppers, Sherry and Demi Glace	
Horseradish Scented Veal Medallions Wrapped in Puff Pastry	\$36.95
with Wild Mushroom Ragout and Port Wine Pan Reduction	
Medallions of Veal Rossini	\$36.95
with Shiitake Mushrooms and Foie Gras over Braised Spinach with Cabernet Wine, Thyme and Demi Glace	
Grilled Long Bone Veal Chop	\$46.95
Sundried Tomatoes Shiitake Mushrooms, Basil, White Wine and Demi Glace	
Long Bone Veal Chop Stuffed	\$46.95
with Chevre and Melted Leeks, Pan Seared and Baked sauced with Natural Jus, Shiitake Mushrooms and Fresh Sage	
Long Bone Veal Chop	\$46.95
Pounded, Breaded & Baked topped with Tomato Coulis, Arugula and Balsamic Vinaigrette	
Veal Steak	\$34.95
Breaded & Sauteed topped with Lobster, Shrimp, Mushrooms and Poisson Sauce	
Filet Mignon	\$34.95
Center Cut - Char-grilled	
SURF & TURF 6	
Petite Filet of Char-Grilled Beef Tenderloin	\$54.95
with Broiled 5oz. Lobster Tail	
Tenderloin of Beef	\$35.95
with Lobster in Puff Pastry with Chardonnay Sauce	

Cold Smoked Filet Mignon - Char-grilled **\$35.95**

with Forest Mushrooms, Thyme, Cabernet Wine and Demi Glace

Filet of Beef au Poivre **\$35.95**

sauce of Green Peppercorns, Cognac, Sherry and Demi Glace

Broiled Twin 5 oz. South African Lobster Tails **\$64.95**

served with Drawn Butter

Romano Crusted Lamb Chops Sautéed & Perfumed **\$36.95**

with Lemon and Rosemary

DESSERTS 1

In House Specialty Desserts

MODERN COCKTAILS 5

Money In The Bank **\$12.00**

Don Julio Blanca Tequila, Orange-Carrot Shrub, Lime Juice, Ohio Honey, Peychauds Bitters

Stormy and Spicy **\$12.00**

Gosling Black Seal Rum, Jalapeno-Ginger Syrup, Lime Juice, Ginger Beer

Revolving Door **\$12.00**

Beefeater Gin, Lillet Blanc, Lemon Juice, Raspberry Syrup, Orange Bitters

The 9 **\$12.00**

Tito's Vodka, Domaine De Canton, Lemon Juice, Pama Juice, Sparkling Brut, Lemon Oil

Above The Lobby **\$12.00**

Bulleit Rye Whiskey, Dolin Sweet Vermouth, Luxardo Maraschino, Orange Bitters

TIMELESS CLASSICS 5

Bees Knees **\$12.00**

Tangeray Gin, Lemon Juice, Ohio Honey

Old Fashioned **\$12.00**

Makers Mark Bourbon, Turbinado Syrup, Orange And Angostura Bitters, Orange Oil

Vieux Carre **\$12.00**

Bulleit Rye Whiskey, Hennessy VS, Benedictine, Dolin Sweet Vermouth, Lemon Oil, Angostura And Peychauds Bitters

Daiquiri **\$12.00**

Appleton Estate V/X Rum, Lime Juice, Turbinado Syrup

Negroni **\$12.00**

Bombay Sapphire Gin, Dolin Sweet Vermouth, Campari, Orange Oil

WHITE 5

Monchhof Estate Riesling, Mosel, Germany	\$10.00
Tedeschi, Filadonna Pinot Grigio, IGT, Italy	\$11.00
Domaine de Pajot Sauvignon Blanc, Les Quatre Cepages, France	\$10.00
'La Cote Blanche' Macon-Villages, Chardonnay, Burgundy, France	\$10.00
Meiomi, Chardonnay, California	\$14.00

RED ⁵

Meiomi, Pinot Noir Nouveau, California	\$14.00
Burgess, Merlot, Napa Valley, California	\$12.00
Antigal Uno, Malbec, Mendoza, Argentina	\$11.00
If You See Kay, Super Tuscan Blend, Lazio, Italy	\$14.00
Los Vascos, Chateau Lafite Rothschild, Cabernet Sauvignon, Colchagua, Chile	\$11.00

SPARKLING ²

Campo Viejo Cava Brut Reserva, Spain	\$10.00
Le Colture Fagher, Prosecco, Brut, Italy	\$11.00

HAVE A LITTLE FUND ¹⁰

Classic Tomato Bisque + Grilled Cheese **\$12.00**

San Marzano Tomatoes, Parmesan and Sweet Basil. Italian Bread with Bacon, Cheddar, Boursin and Provolone

Metropolitan Chopped Salad*

Chopped Artisan Greens, Sweet Bell Peppers, Cucumbers, Chickpeas, Smoked Bacon, Egg and Tomatoes with Sweet Chive Vinaigrette

AVAILABLE OPTIONS

\$10.00

With Chicken add:

\$5.00

With Salmon add:

\$7.00

Tuscan Caesar

Hearts of Romaine, Sundried Tomatoes, Garlic Croutons, Roasted Parmesan and House Caesar Dressing

AVAILABLE OPTIONS

\$10.00

With Chicken add:

\$5.00

With Salmon add:

\$7.00

Shrimp + Pancetta Flatbread **\$14.00**

Shrimp Scampi, Extra Virgin Olive Oil, Crisp Pancetta, Arugula and Sweet Basil

"Ledger" Poutine **\$15.00**

Pork Belly, Mozzarella, Port Demi, Scallions and Fried Egg

Jumbo Lump Crab Cake*	\$19.00
Jumbo Crab, Avocado, Cucumber and Whole Grain Aioli	
Wings	\$12.00
Choice of Mild Screaming or Sweet & Spicy Umami Sauce	
Lobster Mac + Cheese*	\$12.00
Sweet Lobster, 3 Cheese Sauce, Cavatappi Pasta and Herb Panko	
Shrimp + Grits	\$14.00
White Tiger Prawns, Creamy Smoked Gouda, Grits, Tomatoes and Tasso Ham	
Artisan Cheese Board	\$14.00
Assorted Cheeses, Cured Meats, Jams and Crackers	

PRIME INVESTMENTS 8

The "9" Burger	\$15.00
Smoked Gouda stuffed, Half-Pound Ohio Beef Patty, Cheddar, The 9 Tomato Jam, Honey Ale Onions, Fried Egg, Rocket Greens and Fancy Sauce on Brioche. Served with choice of Fresh Fruit, Sweet Potato Fries or Crispy Fries	
Confit BLT	\$16.00
Duck Confit, Candied Maple Bacon, The 9 Tomato Jam, Lettuce, Tarragon Aioli on Brioche. Served with choice of Fresh Fruit, Sweet Potato Fries or Crispy Fries	
Chicken Schnitzel	\$24.00
Dill, Yukon Potatoes, Fried Egg, Capers and Citrus Cream	
Steak Bowl*	\$28.00
Chimichurri Skirt Steak, Sweet Corn, Jasmine Rice, Pico de Gallo and Avocado	
Fried Fish	\$28.00
Fish of the Day, Chive Latkes, Apple butter, Pickled Vegetables, Tartar Sauce with Horseradish Whole Grain Coleslaw	
Pork Belly*	\$26.00
Umami Braised Pork, Soy, Lemon, Tagalog Chile and Jasmine Rice	
Filet Mignon*	\$34.00
6 oz Filet, Fire-Roasted Mushrooms with Garlic Whipped Potatoes	
Salmon	\$28.00
Cilantro Pesto, Kale, Cherries, Almonds and Quinoa	

IT'S WORTH IT 3

Chocolate Lava	AVAILABLE OPTIONS
Warm, Dark Belgium Chocolate, Whipped Cream and Seasonal Berries	\$9.00
	A la Mode with Vanilla Bean Ice Cream add: \$3.00
Banana Brulee Cheesecake	\$8.00
NY Style White Chocolate Mouse, Brulee Banana	

Glazed Donut Bread Pudding

Cleveland's 'Raised and Glazed Donut's Cinnamon and Bourbon Caramel Sauce

AVAILABLE OPTIONS

\$8.00

A la Mode with Vanilla Bean Ice Cream add: \$3.00