FAHRENHEIT

STARTERS / SALADS

Crisp Pork Belly — 10
Roasted Medjool Date Polenta, Calabrian Chiles, Basil, Cracklin'

Crispy Calamari Salad — 12.5
Baby Greens, Miso Vinaigrette, Kimchi, Thai Sauce

Vietnamese Chicken Spring Rolls — 10
Local Bibb Lettuce, Cucumber Salad, Hong Kong Dipping Sauce

"Cleveland" Nachos — 14.75
Crispy Potato, Parmesan Fondue, Romano Cheese, Scallions & Bacon

Steamed Mussels — 11
Tomato & White Wine Broth, Basil, Grilled Bread

Chorizo Stuffed Sweet Dates — 12
Bacon Wrapped, Roasted Tomato Aioli

Crispy Cauliflower — 10.5
Capers, Almonds, Golden Raisins, Citrus

Rocco's Black Truffle Meatballs — 11
Veal, Beef & Pork, Red Sauce, Basil, Grilled Ciabatta

Tuscan Kale — 10
Avocado, Toasted Walnuts, Pomegranate, Goat Milk Cheddar, Crostini

Seared Lamb Sliders — 11
Asian Pear Marmalade, Triple Cream Brie, Toasted Brioche

Crispy Rock Shrimp — 14
Sriracha & Local Honey Glaze, Scallions, Sesame

Roasted Beet & Crab Salad — 13.5
Beet Greens, Red & Golden Beets, Preserved Meyer Lemon, Ciabatta Crumble

Seasonal Soup
Changes Daily

Warm Roasted Mushrooms — 11
Duck Prosciutto, Sunny Side Up Egg, Lemon-Thyme Vinaigrette, Pecorino Romano, Calabrian Chiles

Fahrenheit House Salad — 9
Hand-Picked Greens, Carrots, Miso Dressing, Candied Cashews

Shaved Brussels Sprouts — 9.5
Tart Green Apple, Gruyere, Radicchio, Pancetta, Pine Nuts, Roasted Apple Vinaigrette

PIZZAS

Our Fresh Baked Pizza is a 12" pie with a crispy Caputo Flour Crust. We offer a custom blend of high quality, fresh ingredients fired in a Stone Oven that burns at 515 °F.

Pepperoni & Sausage — 19
Pancetta, Marinara, Ricotta Salata

Wild Mushroom — 18
Fresh Goat Cheese, Caramelized Onions, Rosemary, Roasted Garlic

Margherita — 16.5
Oven-Dried-Tomato, Fresh Tomato, Garlic Oil, Mozzarella, Fresh Basi

Butter-Poached Lobster — 22
Triple Cream Brie, Oven-Dried Tomatoes, Arugula

SIGNATURE ENTREES

Kobe Beef Short Ribs — 34
Teriyaki Lo-Mein Noodles, Bok Choy, Roasted Mushrooms, Ginger, Soy-Apple Glaze

Pozole — 27
Grilled Pork Tenderloin, Roasted Pork Belly, Braised Pork Shoulder, Heirloom Hominy, Spiced Tomato Broth, Radish, Cilantro

Grilled Filet Mignon — 35
Garlicky Broccolini, Buttery Mashed Potatoes, Truffle Jus

Grilled Strip Steak — 32
Parmesan Frites, Roasted Baby Carrots, Salsa Verde

Grilled Salmon — 25
Wasabi Mashed Potatoes, Hand Picked Greens, Sweet Pickled Cucumbers, Saikyo Miso

Seared Tuna — 29
Tomato-Edamame Fried Rice, Green Curry & Coconut Sauce, Baby Greens

Butter-Poached Maine Lobster Macaroni & Cheese — 30
Cognac Reduction, Chives, Brie & Goat Cheese, Oven Dried Tomato, Rigatoni

Seared Scallops — 28
Asian Noodles, New England Clams, Sweet Peppers, Thai Herbs, Black Bean Sauce

Pan-roasted Snapper — 29
Roasted Butternut Squash, Citrus & Honey Glaze, Butternut Squash Puree, Crumbled Pine Nuts

18 Hour Ohio Pork Shank — 29
Honey & Mascarpone Polenta, Broccolini, Jus

Roasted Chicken & Spring Pea Cavatelli — 22
Caramelized Mushrooms, Thyme, Goat Milk Cheddar

Seared Lake Erie Walleye — 35
Crab, Lobster & Shrimp Risotto, Asparagus, Cherry Tomatoes, Thyme

Bell & Evans Roasted Chicken Breast — 22
Caramelized Brussels Sprouts, Butternut Squash, Toasted Hazelnuts, Whole Grain Mustard Vinaigrette

Grilled Creekstone Farms Burger — 14
Apple Wood Bacon, Grand Cru Gruyere, Tomato "Jam", Arugula, Brioche, Parmesan Fries

OCP Mushroom Ravioli — 22
Shaved Fennel, Asparagus, Fennel Sausage Ragu, Basil

Please do not hesitate to ask Chef Rocco & Co. to prepare your meal "Fahren-lite® Style"

Consuming under-cooked meat, fish and dairy may pose a health risk. Please notify your server about all food allergies.

Respectfully, Tables are Booked Based on a Two Hour Dining Experience. 20% Gratuity Added to Parties of Six or More.Please inquire about our Private Dining Room, Patio Dining and Catering. Contact: 216.781.8858 or visit us at fahrenheittremont.com. Follow Chef Rocco on Twitter @Rock1Chef

FAHRENHEIT

PRESENTED BY CHEF ROCCO WHALEN & STAFF

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