



F A H R E N H E I T

Dinner

Starters/Salads

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

Ahi Poke Nachos | 15
Tuna, Wontons, Pickled Red Onion, Jalapeno, Citrus Aioli

Grilled Avocado | 11
Thai Sweet Soy, Goat Cheese, Grilled Bread, Lime

Kimchi Mussels | 13
Pickled Mushrooms, Bacon, Cabbage

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

Fried Cauliflower | 10.5
Golden Raisins, Capers, Toasted Almonds, Burnt Lemon Vinaigrette

Crispy Gochujang Glazed Chicken Wings | 13
Pickled Carrot & Daikon Salad, Cilantro, Sesame

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

Fried Kimchi and Calamari Salad | 13.5
Pickled Shiitake, Green Onions, Cleveland Tofu, Cabbage Greens, Confit Bacon, Ponzu Vinaigrette

Warm Green Bean Salad | 12
Roasted Onions, Peppers, Fresh Avocado, Thai Vinaigrette, Toasted Cashews

Seasonal Soup | 7
Changes Daily

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

Harvest Pear Salad | 12
Mixed Greens, Frisee, Sliced Pears, Red Wine Vinaigrette, Goat Cheese Croquettes

Shaved Brussels Sprout | 10.5
Tart Green Apple, Gruyere, Radicchio, Pancetta, Pine Nuts, Roasted Apple Vinaigrette

Signature Entrees

Kobe Beef Short Ribs | 35
Teriyaki Lo-Mein Noodles, Bok Choy, Roasted Mushrooms, Ginger, Soy-Apple Glaze

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

Beef Tenderloin | 35
Garlic Broccolini, Buttery Mashed Potatoes, Truffle Jus

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

Coffee & Mustard Crusted Pork Tenderloin | 27
Whipped Sweet Potatoes, Sautéed Greens, Toasted-Spiced Walnuts, Ohio Maple Glaze

Jumbo Seared Scallops | 35
Pureed Butternut Squash, Hearts of Palm & Shaved Fennel Slaw, Citrus-Herb Vinaigrette

Prime Steak Burger "Trattoria" | 20
Gorgonzola, Oven Dried Tomato, Fried Pancetta, Arugula & Frites

Halibut en Persillade | 34
Citrus Roasted Asparagus, Heirloom Carrot Stew

18 Hour Ohio Pork Shank | 30
Honey & Mascarpone Polenta, Broccolini, Jus

Roasted Organic Chicken Breast | 25
Roasted Asparagus, Buttered Redskins, Pan Gravy, Fried Chicken Skins

Verlasso Salmon | 26
Wasabi Mashed Potatoes, Hand Picked Greens, Sweet Pickled Cucumbers, Saikyo Miso

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 | 20
Pancetta, Marinara, Ricotta Salata

Wild Mushroom | 20
Fresh Goat Cheese, Caramelized Onions, Rosemary, Roasted Garlic

Margherita | 18
Oven-Dried-Tomato, Fresh Tomato, Garlic Oil, Mozzarella, Fresh Basil

Fahrenheit White | 19
Boursin Spread, Mozzarella, 5-Year Aged White Cheddar, Roasted Garlic Oil, Parsley, Parmesan

Kobe Short Ribs & Figs | 22
Tuscan Kale, Goat Cheese, Roasted Garlic, Aged Balsamic, Sea Salt

Please do not hesitate to ask Chef Rocco & Co. to prepare your meal "Fahren-lite® Style" | Consuming undercooked 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 ChefRoccoWhalen.com. Follow Chef Rocco on Instagram and Twitter @Rock1Chef and @FahrenheitCLE**

FAHRENHEIT



PRESENTED BY CHEF ROCCO WHALEN & STAFF

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