

# Dinner

## Starters/Salads

**Rocco's Black Truffle Meatballs** | 12  
Veal, Beef & Pork, Red Sauce, Basil, Grilled Ciabatta

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

**Grilled Avocado** | 13  
Thai Sweet Soy, Goat Cheese, Grilled Bread, Lime

**Crispy Calamari** | 14  
Thailand Chili Vinaigrette, Kimchee, Hand Picked Miso Greens

**Vietnamese Chicken Spring Rolls** | 12  
Local Bibb Lettuce, Cucumber Salad, Hong Kong Dipping Sauce

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

**Fried Cauliflower** | 12.5  
Golden Raisins, Capers, Toasted Almonds, Burnt Lemon Vinaigrette

**Blistered Shishito Peppers** | 11  
Radish, Boiled Peanuts, Chillies, Sesame Ponzu

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

**Tuscan Kale Caesar Salad** | 13  
Pecorino Romano, Hard Boiled Soy Cured Egg, Garlic Croutons, Tomatoes

**Young Spinach & Mandarin Orange Salad** | 13  
Toasted Almonds, Crispy Asian Noodles, Sesame-Ginger Vinaigrette

**Seasonal Soup** | MKT  
Changes Daily

**Fahrenheit House Salad** | 10  
Hand-Picked Greens, Carrots, Miso Dressing, Candied Cashews

**Harvest Pear Salad** | 12.50  
Mixed Greens, Frisee, Sliced Pears, Red Wine Vinaigrette, Goat Cheese Croquettes, Spiced Walnuts

**Shaved Brussels Sprout** | 12  
Tart Green Apple, Gruyere, Radicchio, Pancetta, Pine Nuts, Roasted Apple Vinaigrette

## Signature Entrees

**Kobe Beef Short Ribs** | 36  
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** | 36  
Garlic Broccolini, Buttery Mashed Potatoes, Truffle Jus

**\*Tuna** | 31  
Tomato-Edamame Fried Rice, Green Curry & Coconut Sauce, Baby Greens

**\*Coffee & Mustard Crusted Pork Tenderloin** | 28  
Whipped Sweet Potatoes, Sautéed Greens, Toasted-Spiced Walnuts, Ohio Maple Glaze

**\*Diver Sea Scallops** | 36  
Sweet Corn Puree, Brussels Sprouts, Sweet Peppers, Thai Buerre Blanc

**\*10 oz Creekstone Hanger Steak** | 34  
Caramelized Brussels Sprouts, Herbed Pomme Frites, California Red Wine Syrup

**\*Atlantic Halibut** | 35  
Fried Cauliflower, Wilted Tuscan Kale, Miso Butter, Pomegranate Syrup, Cauliflower Puree

**22 oz Braised Ohio Pork Shank** | 32  
Honey & Mascarpone Polenta, Broccolini, Jus

**Roasted Organic Chicken Breast** | 27  
Roasted Asparagus, Buttered Redskins, Pan Gravy, Fried Chicken Skins

**\*Verlasso Salmon** | 29  
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** | 21  
Pancetta, Marinara, Ricotta Salata

**Wild Mushroom** | 21  
Fresh Goat Cheese, Caramelized Onions, Rosemary, Roasted Garlic

**Margherita** | 19  
Oven-Dried-Tomato, Fresh Tomato, Garlic Oil, Mozzarella, Fresh Basil

**Butter Poached Maine Lobster Pizza with Triple Cream Brie** | 26  
Spinach, Roasted Tomatoes

**Kobe Short Ribs & Figs** | 23  
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 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 ChefRoccoWhalen.com. Follow Chef Rocco on Instagram and Twitter @Rock1Chef and @FahrenheitCLE**

FAHRENHEIT



PRESENTED BY CHEF ROCCO WHALEN & STAFF

2417 Professor Avenue | Cleveland, OH, 44113

