

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

Parmesan Polenta | 9
Fresh Cut Strawberries, Pine Nuts, 20 Year Balsamic, Mint

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

Lamb Sliders | 12
Triple Cream Brie, Red Onion Jam, Toasted Cumin, Arugula, Brioche

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

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

Braised Ohio Pork Belly "Corndog" | 13
Corn Bread Croutons, Chinese Mustard, Tomato Jam, Jalapeño, Shoyu Aioli

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

Mixed Greens Salad | 12
Buttermilk Miso Vinaigrette, Baguette Croutons, Bacon Lardons, Cherry Tomatoes

Fried Domestic Burrata | 13.50
Baby Heirloom Tomatoes, Crostini, Basil, Aged Balsamic Vinegar, Cracked Pepper

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 | 38
Teriyaki Lo-Mein Noodles, Bok Choy, Roasted Mushrooms, Ginger, Soy-Apple Glaze

Butter-Poached Maine Lobster Macaroni & Cheese | 32
Cognac Reduction, Chives, Brie & Goat Cheese, Oven Dried Tomato, Rigatoni

***16 oz Prime Ribeye** | 40
Melted Leeks, Roasted Fingerling Potatoes, Haricots Verts, Whiskey Miso Sauce

***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** | 34
Garlic & Parsley Cavatelli, Sweet Peas, Pancetta, Pearl Onions, Radish

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

Lobster & Shrimp Gnocchi | 34
Lobster Lemon Sauce, Spring Peas, Mushrooms, Parmesan, Thyme

Braised Lamb Shank | 32
Scallion Pancakes, Baby Bok Choy, Shiitake Mushrooms, Sweet Chili Glaze

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 | 27
Spinach, Roasted Tomatoes

FAHRENHEIT



PRESENTED BY CHEF ROCCO WHALEN & STAFF

2417 Professor Avenue | Cleveland, OH, 44113

