

# Dinner

## Starters

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

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

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

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

**Chorizo Stuffed Sweet Dates | 13** Bacon  
Wrapped, Chorizo Stuffed Sweet Dates with  
Tomato Aioli

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

**Thai Chili Calamari | 15**  
Kimchi, Miso Greens, Thai Chili Vinaigrette

**Charcuterie Board (for 2) | 14**  
Mountain Tam Triple Creme, Kroon Smoked  
Gouda, Uncured Chorizo, Sliced Sopressata,  
Fig Compote, Whole Grain Mustard,  
Pickled Red Onion, Date Almond Cracker

## Salads

**Roasted Squash Salad | 14**  
Kobucha Squash, Butternut Squash, Arugula,  
Dried Cranberries, Shaved Red Onions, Goat  
Cheese, Pepitas, Bacon Vinaigrette

**Green Kale Salad | 12**  
Green Goddess Dressing, Rye Crumble,  
Parmesan Cheese, Pickled Shallots

**Fahrenheit Mixed Greens | 12**  
Hand-Picked Greens, Carrots, Miso Dressing,  
Candied Cashews

## Signature Entrees

**Kobe Beef Short Ribs | 38**  
Teriyaki Lo-Mein Noodles, Bok Choy,  
Roasted Mushrooms, Ginger, Soy-Apple Glaze

**9oz Creekstone Filet Mignon | 45**  
Mashed Potatoes, Garlic Spinach, Hollandaise  
Sauce  
**add Scallops or Lobster Tail | 15**

**Butter-Poached Maine Lobster  
Macaroni & Cheese | 37**  
Cognac Reduction, Chives, Brie & Goat Cheese,  
Oven Dried Tomato, Rigatoni

**Fresh Mountain Chicken Breast | 32**  
Potato Apple Pave, Brussels Sprouts,  
Mornay Sauce, 6 min Egg

**\*Tuna | 33**  
Tomato-Edamame Fried Rice,  
Green Curry & Coconut Sauce, Baby Greens

**Lamb Bolognese | 31**  
Bucatini Pasta, Lamb Bolognese, Shaved  
Parmesan, Orange Fennel, Whipped Ricotta

**Sweet & Sour Salmon | 29**  
Wasabi Mash, Saikyo Miso, Pickled  
Cucumbers, Sweet n' Sour

**Duck Cassoulette | 32**  
Catalonia Beans, Duck Confit, Roasted Baby  
Carrots, Rye Crumble, Pickled Mustard Seeds,  
Seared Duck Breast, Venison Sausage

**Bouillabaisse | 48**  
Lobster Tail Meat, Scallops, Halibut, Turnips,  
Fennel, Tomatoes, Onion, White Wine Broth

**Lamb Rack | 48**  
Parsnip Puree, Brussel Sprouts, Bourbon  
Cherry Reduction.

## Pizza

*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**  
Panchetta, Marinara, Ricotta Salata

**Wild Mushroom | 19**  
Goat Cheese, Caramelized Onions Roasted  
Garlic, Mozzarella & Rosemary

**Prosciutto and Fig | 22**  
Fig Compote, Prosciutto, Shallot, Blue Cheese,  
Balsamic, Arugula

**Garlic Pepper Beef Tenderloin | 27**  
Melted Leeks, Fresh Buffalo Mozzarella,  
Smoked Gouda Cream Sauce, Fried Kale  
**Add Lobster | 10**

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

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