CLEVELAND

FAHRENHEIT

**20th Year**

# Dinner

## Starters

**Rocco's Black Truffle Meatballs | 14**
Veal, Beef & Pork, Red Sauce, Basil, Grilled Ciabatta

**Kobe Beef Wagyu Sliders | 16**
Apple Syrup, Wasabi Aioli, Fried Shallots

***Ahi Poke Nachos | 16**
Tuna, Wontons, Pickled Red Onion, Jalapeño, Citrus Aioli

**Pork Belly Steam Buns | 15**
Korean BBQ, Papaya, Sweet & Sour Slaw

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

**Vietnamese Chicken Spring Rolls | 13**
Bibb Lettuce, Cucumber Salad, Hong Kong Dipping Sauce

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

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

**Thai Chili Calamari |15**
SweetThai Chili Glaze, Wasabi Aioli

**Charcuterie Board (for 2) | 18**
Mountain Tam Triple Creme, Kroon Smoked Gouda, Uncured Chorizo, Sliced Sopressata, Fig Compote, Whole Grain Mustard, Pickled Red Onion, Date Almond Cracker

**Soup Du Jour | 10**

## Salads

**Braised Endive & Radicchio Salad |14**
Dried Cherries, Blue Cheese Crumble, Toasted Hazelnuts & Citrus Chive 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 | 44**
Teriyaki Lo-Mein Noodles, Bok Choy, Roasted Mushrooms, Ginger, Soy-Apple Glaze

**Butter-Poached Maine Lobster Macaroni & Cheese | 41**
Cognac Reduction, Chives, Brie & Goat Cheese, Oven Dried Tomato, Rigatoni

**Bell & Evans Chicken Breast | 32**
Buttery Mashed Potatoes, Asparagus, Chicken Gravy

***Tuna | 37**
Tomato-Edamame Fried Rice, Green Curry & Coconut Sauce, Baby Greens

**Miso Soy Glazed Bone in Pork Chop |35**
Kimchi Fried Rice, Baby Bok Choy

**Seared Lamb Loin | 40**
Couscous, Heirloom Tomatoes, Kalamata Olives & Mint Chimichurri

**Bone in Strip Steak | 45**
Spicy Baby Carrots, Fingerling Potatoes, Salsa Verde
add Oishi Shrimp or Lobster Tail | 15

**Blackened Oishi Shrimp | 35**
Creamed Corn, Melon, Arugula Salad

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

**Lamb Rack |48**
Parshnip Puree, Brussels Sprouts, Bourbon Cherry Reduction

**Lemon Ricotta Ravioli | 26**
Spring Peas, Pancetta, Pea Tendrils, White Wine Butter Sauce & Herbs

## 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

**Roasted Fingerling Potato Pizza |22**
Melted Leeks, Roasted Garlic, Bacon, Blue Cheese

**BBQ Duck Pizza | 25**
Hoison BBQ, Pickled Red Onions, Heirloom Tomatoes, Charred Scallions & Lime Crema

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*** Fahrenheit DOES NOT guarentee the quality of Steaks ordered WELL DONE**
**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**

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CLEVELAND

PRESENTED BY CHEF ROCCO WHALEN & STAFF

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