

SHAREABLES

BACON DEVILED EGGS | 11
dill pickle relish

SOFT PRETZEL | 11

poblano pepper beer cheese dip

FIG APRICOT TOSTADA | 15

prosciutto, fig, brie, apricot, arugula, balsamic glaze, ciabatta tostada

SHRIMP COCKTAIL | 17

cocktail sauce, lemon

ROASTED CHICKEN WINGS | 16

choice of bbq, golden bbq, parmesan garlic, chili lime rub, blackened ranch dry rub, lemon pepper dry rub

SPINACH AND ARTICHOKE DIP | 13

spinach, herbed cream cheese, shaved parmesan with blue corn tortilla chips

WILD BOAR EMPANADAS | 19

charred salsa verde, cilantro crema

CRAFTSMAN NACHOS | 13

tortilla chips, poblano queso, arugula, red onion, sour cream, pico de gallo
+ chicken | 4
+ pork belly | 8

SALADS AND SOUPS

CLASSIC OHIO COBB | 18

grilled ohio chicken, mixed greens, tomatoes, hard-boiled egg, avocado, bacon, blue cheese crumbles

CHERRY VALLEY SALAD | 15

mixed greens, red onions, cucumbers, dried cherries, candied pecans, goat cheese, cherry vinaigrette

GREEK SALAD | 15

mixed greens, cucumber, tomato, red onion, olives, pepperoncini, feta cheese, greek vinaigrette

CAESAR | 13

romaine lettuce, shaved parmesan, croutons

+ ohio raised chicken | 8

+ coho salmon | 15

+ tiger shrimp | 13

+ filet mignon | 25

FRENCH ONION | 9

gruyere cheese

OF THE DAY CREATION | 7

SIDES

FRIED BRUSSELS SPROUTS | 7

balsamic glaze

HERBED SPÄTZLE | 6

WILD RICE PILAF | 8

THREE CHEESE MAC AND CHEESE | 8

SAUTEED GREEN BEANS | 6

POMME FRITES | 8

ALEPPO HONEY CITRUS GLAZED

RAINBOW CARROTS | 9

DINNER SALAD | 8

ONION RINGS | 8

WATER ON FIRE

served with dinner salad,
choice of one side & sauce

CHILEAN SEABASS | 36

grilled or blackened

COHO SALMON | 33

grilled or blackened

LAKE ERIE WALLEYE | 29

beer battered, tartar sauce, cole slaw

LAND ON FIRE

served with dinner salad,
choice of one side & sauce

DOUBLE BONE PORK CHOP | 29

8 OZ CHAR GRILLED FILET MIGNON | 55

12 OZ NY STRIP STEAK | 44

10 OZ BLACKENED DELMONICO | 49

mushrooms, onion, and melted bleu cheese

12 OZ OHIO CHICKEN AND PEPPERS | 27

duo ohio grilled chicken breasts, sweet & hot mixed peppers, smoked provolone, mozzarella

CHOICE OF SAUCE

bearnaise, creamy horseradish, red wine demi-glace,
hotel butter, bourbon glaze, beurre blanc

PASTAS

PICATTA | 26

pappardelle, sauteed chicken medallions,
white wine, capers, lemon, garlic

PORK BELLY CARBONARA | 30

tortellini, diced pork belly, parmesan,
edamame, roasted red peppers, cream

CREMINI RAVIOLI | 24

white wine mushroom bechamel

SHRIMP ARABIATTA | 28

pomodoro sauce, penne pasta, garlic,
red pepper

PIES

CRAFTSMAN QUATTRO | 19

wild mushrooms, roasted garlic, prosciutto,
fresh mozzarella, marinara

BUFFALO CHICKEN | 19

breaded chicken, buffalo sauce, mozzarella,
provolone, red onion, tomatoes, ranch

MARGHERITA | 17

basil, heirloom tomatoes,
fresh mozzarella, olive oil

HAWAIIAN | 22

marinara, pineapple, jalapenos, ham,
shaved cinnamon almonds

HANDHELDS

choice of one side

MUSHROOM PO' BOY | 15

sauteed portobella and shitake mushrooms, lettuce, tomato,
smoked provolone, remoulade

BRICKED CUBAN | 19

sous vide pork belly, cheddar cheese, yellow hot mustard,
mojito marinade, thin sliced pickle

SALMON BLTA | 21

grilled salmon, bacon, lettuce, tomato, avocado, garlic aioli, ciabatta roll

CRAFTSMAN BURGER | 18

cheddar, lettuce, tomato, pickled shallots, craftsman sauce, brioche bun

WAGYU BURGER | 24

ohio wagyu, caramelized onion, brie, peppercorn aioli,
gherkin relish, brioche bun

GRILLED RUEBEN | 17

shaved corn beef, sauerkraut, swiss cheese, craftsman sauce on marble rye

GRILLED CHICKEN SANDWICH | 16

ohio chicken, lettuce, tomato, pesto aioli, ciabatta roll

+ fried egg, bacon, avocado | 2 each

gluten free bun available upon request

FOOD & BEVERAGE DIRECTOR - NICK TUTTLE
EXECUTIVE CHEF - CRAIG BIGHAM



disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions

gluten free vegetarian