

TURN

RICHARD SÖREN ARNOLDI, EXECUTIVE CHEF

Did you know that everywhere you TURN something is new? This is Cleveland, flavor and textures, rich culture and entertainment. We happily partner with local butchers and farmers to show the essence of our cuisines, heritage and personality.

Let us TURN our city into something you can taste.

SNACKS BAR + KITCHEN

QUESADILLA | 15

Chipotle Chicken and Black Bean Corn Salsa, Avocado Cream

SEA SALT EDAMAME | 10 GF/V

WINGS | 17 GF

Buffalo, BBQ, Stadium Honey Mustard, Sesame Chili

SAUSAGE STUFFED PEPPERS | 18

House Tomato Sauce, Fresh Mozzarella, Garlic Focaccia

HINGE TOWN CRAB CAKE | 25

Caramelized Pineapple, Salsa Ranchera, Cilantro

WARM SOFT PRETZEL WITH HOUSE DIPS | 13

TURN Salt, Beer Cheese, Stadium Mustard

TURN CHARCUTERIE & CHEESE BOARD | 25

TURN WAFFLE FRIES | 17

Braised Beef, Beer Cheddar Fondue, Scallion, Bacon

FLATBREAD | 18

Buffalo Chicken, Red Onion, Mozzarella
Cheddar Blend, Drizzle Ranch

or

Murray Hill, Fresh Mozzarella, Tomato, Basil Pesto Drizzle

SOUP / SALAD

[All salads are available as a wrap]

ASIA TOWN TOM YUM GOONG | 12 GF

Shrimp, Coconut Broth, Mushrooms, Bamboo Shoots

ELOTE CORN BISQUE | 10 GF

CAESAR SALAD | 14

Crisp Hearts Romaine, Focaccia Croutons, Shaved Parmesan,
House Caesar Dressing

CHICKEN SCHNITZEL | 25

Heirloom Potato, Baby Greens, Lemon, Tomatoes,
Mustard Vinaigrette

TUNA NICOISE | 26 GF

Sesame Crusted Ahi Tuna, Heirloom Potato, Green
Bean, Olives, Egg, Cherry Tomatoes, Onion, Cucumber,
Tarragon-Dijon Mustard Vinaigrette

THAI SHRIMP | 26 GF

Bell Pepper, Thai Shrimp, Carrot, Scallion, Khallarabi, Kale,
Broccoli, Thai Dressing

APPLE BACON SALAD | 16 GF

Crumbled Goat Cheese, Crispy Pancetta, Candied Walnuts,
Red Onion, Honey Chive Vinaigrette

PROTEIN ADD-ONS

Grilled Chicken GF	+10	Grilled Shrimp GF	+17
Salmon GF	+15	Schnitzel	+14
Flat Iron Steak GF	+14	Sesame Tuna GF	+15

ON THE SIDE 12

Seasoned Steak Fries **GF/V**
Waffle Fries **V**
Almond Green Beans **GF**

Sweet Potato Fries **V**
Parmesan-Truffle Brussels Sprouts **GF**
Whipped Potatoes **GF**

Roasted Heirloom Carrots **GF/V**
Grilled Asparagus **GF/V**

BETWEEN BREAD

[Choice of Waffle Fries, Sweet Potato Fries, Salad or Fruit]

DORTMUNDER-BATTERED WALLEYE | 21

Red Tartar, Arugula, Pita

CRAB BLT | 32

Lump Crab, Bacon, Balsamic Tomato, Avocado, Alfalfa,
Herbed Focaccia

TURN BURGER | 25

How Do You Want It? Black Bean, Chicken, Beef?

HOT CORNED BEEF | 22

House Cured Brisket, Thousand Island Dressing, Swiss,
Sauerkraut, Thick-Cut Caraway Rye

KOREAN FRIED CHICKEN | 21

Kimchi Slaw, Spicy Honey Mustard Remoulade

BEST FALAFEL EVER | 19

Beet Hummus, Feta, Pickled Turnip, Shaved Onion,
Arugula, Tzatziki

BUTCHER BLOCK

SHORT RIB | 45 GF

Caramelized Pearl Onions, Whipped Potato,
Heirloom Carrots, Red Wine Sauce

HANGER STEAK | 38 GF

Coffee Rubbed, Fire Roasted Corn and Black Bean Hash,
Chimichurri

12OZ. PRIME RIBEYE | 60 GF

Seasoned Steak Fries, Charon Sauce, TURN Steak Sauce

GRILLED BEEF FILET 6 OZ. | 54 GF

Heirloom Potato, Roasted Mushrooms, Sauce Diane

PORK BELLY RAMEN | 35 GF

Char Siu, Mushroom, Radish, Scallion, Bok Choy, Lime, Up Egg

AMISH CHICKEN BREAST PICCATA | 32

Spinach Gnocchi, Heirloom Carrots

LINE CAUGHT

TROUT | 32

Green Bean Almondine, Pan Sauce

PADOVA SEARED DIVER SCALLOPS

GRATINE | 38 GF

Forest Mushroom Artichoke, Heirloom Potatoes, Cherry
Tomatoes, Lyonnaise Sauce

AHI TUNA | 37 GF

Sesame Crusted, Coconut Jasmine Rice Cake,
Wasabi Parsnips Puree, Pomegranate-Mango Salsa

CAJUN BRANZINO | 36 GF

Maque Choux Chorizo Corn

GRILLED 86° SOUTH SALMON | 37 GF

Asparagus, Safron Corn Cream, Arugula Orange Supreme
Salad

GARLIC SHRIMP LINGUINI | 36

Pesto Marscapone Mousse, Tomato, Spinach, Herb Focaccia
Crostini

SWEETS 12

FRESH FRUIT TART

Pastry Cream, Fresh Berries, Crème Anglaise & Raspberry Sauce

MARBLED CHEESECAKE

Strawberry Sauce, Fresh Fruit

THE RITZ-CARLTON CAKE

Chocolate Cream Cheese Frosting, Chocolate & Caramel Sauce

PRALIENE TART

Hazelnut Praline Cream Tart. Chocolate Mousse Dome, Ganache

VANILLA CREME BRULEE GF

DO YOU WANT A COOKIE

Pastry Chef Selection

SMOKY CLASSICS 25

THE SMOKY MAN

Woodford Reserve, Peychaud's Bitters, Vermouth, Luxardo Cherry

BLACK OLD FASHIONED

Johnnie Walker Black, Simple Syrup, Black Walnut Bitters

SMOKING THE SAZERAC

Bulleit Rye, Lemon Essence Simple Syrup, Absinthe, Peychaud's Bitters

SIGNATURES 23

TURN

Tito's Vodka, Lemon Juice, Lavender Elixir Topped with Soda

THE CLE

Nolet's Gin, St. Germain, Lime Juice, Sparkling Grapefruit Soda

CRAFTED MOCKTAILS 14

LANGSTON

Lemonade, Raspberry Syrup, Cranberry Juice, Soda

JESSE

Sparkling Grape Juice, Pomegranate Juice

MADELINE

Vanilla Syrup, Pineapple Juice, Fever Tree Ginger Beer, Angostura Bitters

BOTTLES + CANS

Amstel Light | 9

Angry Orchard | 8

Blue Moon | 9

Budweiser | 8

Bud Light | 8

Citramax, Market Garden | 11

Coors Light | 8

Corona | 8

Corona Premier | 8

Guinness Draught | 10

Heineken | 9

CRAFTED COCKTAILS 23

SUMMER THYME IN CLE

21 Seeds Grapefruit Hibiscus Tequila, Simple Thyme Syrup, Aperol, Fresh Lemon Juice, Fresh Grapefruit Juice, Egg White, Lemon Twist

TURN OLD FASHION

Cleveland Whiskey, Lux Cherry Syrup, Chocolate Bitters, Chocolate Cherry

BLUEBERRY HILL

Basil Hayden Bourbon, Blueberry Syrup, Lemon Juice, Lemon Wheel

SMOKE & FIRE

Grey Goose Vodka, Tajin Rim, Hot Picked Onions

THE PUBLIC SQUARE

Monkey 47 Gin, Aperol, Fresh Lemon Juice, Tropical Green Tea Syrup, Peach Bitters, Soda, Lemon Twist

PRESTIGE COCKTAILS

FLOWERS OF PARADISE | 320

Hennessey Paradis, Gold Flake, Moscato Syrup, Orange Cordial

BOUQUET AND TONIC | 200

Nolet's Reserve Gin, Gold Flake, Moscato Syrup, Orange Cordial, Tonic

Heineken 0.0 NA | 9

Masthead IPA | 10

Michelob Ultra | 8

Miller Lite | 8

Modelo Especial | 9

Prosperity Wheat, Market Garden | 11

Sam Adams | 9

Stella Artois | 9

Truly Hard Seltzer | 8

Truth IPA, Rhinegeist | 11

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