

# PRE-GAME

## TAVERN SOUP OF THE DAY 4

### APPETIZER PLATTER

Lamb Lollipops, Coconut Shrimp, Lobster Egg Rolls & Onion Rings. Served w/ Dipping Sauces 27

### HOT PEPPERS IN OIL

Fresh Cut Hungarian Hot Peppers, & Fresh Herbs In Oil. Served w/ Grilled Naan Bread 5

### BLACKENED TUNA

Pan Seared Ahi Tuna Served Medium Rare Over Arcadian Lettuce, Avocado Salad & Ponzu Drizzle 10

### HOMEMADE ONION RINGS

Fresh Cut Homemade Onion Rings Lightly Battered w/ Tempura. Served w/ Chipotle Ranch 6

### POT STICKERS

5 Handmade & Panfried Dumpling Stuffed w/ Ground Beef, Fresh Ginger & Vegetables Drizzled w/ a Ponzu Dressing 8

### CRISPY CALAMARI

Fresh Tender Calamari, Lightly Floured & Fried. Served w/ Lemon Wedges & Homemade Marinara 10

### LOBSTER FONDUE

Cold Water Maine Lobster, Swiss & Monterey Jack Cheese. Served w/ Grilled Naan Bread 10

### HAND BREADED COCONUT SHRIMP

Fresh Shrimp Lightly Covered in Coconut Breading Served Crispy w/ Thai Chili Sauce 10

### CHARCUTERIE BOARD

Assorted Cured Meats & Imported Cheeses 12

### NEW ZEALAND LAMB LOLLIPOPS

Lamb Lollipops Char Dusted & Grilled. Served w/ Homemade Creamy Horseradish 14

### HOUSE-MADE POTATO CHIPS

Crispy Thinly Sliced Potato Chips. Served w/ French Onion Dip 6

### OYSTERS ROCKEFELLER

Fresh Oysters Topped w/ Spinach, Romano Cheese & Bacon 12

### GREEK NACHOS

Crispy Pita Chips Served Around Seasoned Ground Beef, Chiffonade Lettuce, Onions, Tomatoes, Feta & Topped w/ Tzatziki Sauce 10

### SPINACH AND ARTICHOKE DIP

A Creamy Blend Of Spinach & Artichoke Hearts Mixed w/ Italian Cheeses. Served w/ Grilled Naan Bread 7

### LOBSTER EGG ROLLS

Cold Water Maine Lobster w/ Carrots, Kohlrabi, Mixed Greens, In Hand Wrapped Wontons. Served Crispy Golden Brown 10

### AUTHENTIC HUMMUS TRIO

Traditional, Roasted Red Pepper & Edamame Hummus. Served w/ Grilled Naan Bread 8

### PORK BELLY BRUSSEL SPROUTS

Brussel Sprouts Sautéed w/ Smoked Pork Belly & Drizzled w/ Homemade Balsamic Reduction 8

### SHRIMP COCKTAIL

5 Jumbo Shrimp Chilled Served w/ Homemade Cocktail Sauce & Lemon Wedge 10

 GLUTEN FREE  GLUTEN FREE BY REQUEST



# THE LIVING ROOM TAVERN

## GO FOR THE GREEN

### TAVERN SALAD

Mixed Greens, Shaved Parmesan Cheese, Kalamata Olives, Hot Peppers, Onions, Bleu Cheese, Tomatoes & French Fries. Served w/ White Balsamic 8

### CLASSIC CAESAR

Chopped Romaine, Shaved Parmesan Cheese & Seasoned Croutons. Tossed w/ Caesar Dressing 8

### THE WEDGE

Iceberg Wedge Lettuce Topped With Bacon, Red Onion, Cherry Tomatoes & Bleu Cheese Crumbles. Served w/ Creamy Bleu Cheese & Fresh Cracked Pepper 8

### CALIFORNIA CLASSIC COBB

Mixed Greens, Avocado, Bacon, Diced Eggs, Cherry Tomatoes, Cucumbers & Cheddar Cheese. Served w/ Ranch Dressing 8

### ROASTED BEET SALAD

Mixed Greens, Chilled Roasted Beets, Bleu Cheese, Red Onion & Candied Walnuts. Served w/ White Wine Cilantro Vinaigrette 10

### GREEK SALAD

Mixed Greens, Feta Cheese, Red Onions, Cucumber, Cherry Tomatoes & Kalamata Olives. Served w/ Lemon Vinaigrette 10

### ADDITIONS TO YOUR SALAD

Grilled Steak 7 | Shrimp 7 | Grilled Chicken 5 | Salmon 7

## FLATBREADS

Served on a Plank Wood Fired Crust OR Cauliflower Gluten Free Crust for \$2 More

### MARGHERITA

Fresh Mozzarella, House Marinara, Fresh Basil & Balsamic Drizzle 8

### MEDITERRANEAN

Garlic, Olive Oil, Hot Peppers, Kalamata Olives, Feta Cheese & Roasted Tomatoes 9

### PERFECT PEAR & PECAN

Caramelized Pears, Bleu Cheese & Candied Pecans Drizzled w/ a Balsamic Reduction 12

### TAVERN PEPPERONI

Homemade Marinara, Mozzarella & Pepperoni 9

### BUFFALO CHICKEN

Buffalo Sauce & Chicken Topped w/ Mixed Cheddar & Mozzarella Cheeses 10

### SWEET & SAVORY

Roasted Peppers, Carmelized Onions, Prosciutto, Shredded Mozzarella Drizzled w/ Fresh Ohio Maple Syrup 12

## WINGS

Bone-In  
or  
Boneless

Choice Of Traditional Fried or Open-Fire Grilled

Hot Bleu  
Sweet & Sour  
Mild  
Ranch Dry Rub

Honey Mustard  
BBQ  
Habanero  
Honey Garlic

Rambo (Hot Ranch)  
Garlic Parm  
Cajun Dry Rub

### HALF A DOZEN WINGS 7

### ONE DOZEN WINGS 13

Add Celery & Carrots w/ Ranch or Bleu Cheese Dressing 2



### SIGNATURE WING SKILLET

One Dozen Of Our Seasoned Chicken Wings, Fire Grilled. Served In A Sizzling Skillet Topped w/ Caramelized Onions 14

## HALFTIME

All Sandwiches Are Served w/ Choice of French Fries or Homemade Potato Chips

### FRIED LAKE ERIE PERCH

Lettuce, Tomato, Spicy Aioli On A Toasted Tavern Bun 10

### BLT CHICKEN CLUB

Grilled Chicken Breast, Melted Provolone, Applewood Bacon, Lettuce & Tomato On A Toasted Tavern Bun 8

### HOUSE REUBEN

Sliced Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing On Grilled Marble Rye 10

### FRIED BOLOGNA SANDWICH

Double-Cut Fried Bologna, Hot Peppers & Melted Provolone On Toasted Brioche Bun 8

### ORGANIC EGG & PEPPER SANDWICH

Organic Scrambled Eggs w/ Sweet & Hot Peppers On A Toasted Brioche Bun 8

### PULLED PORK SANDWICH

Slow-Cooked Pulled Pork, topped w/ Homemade Creamy Coleslaw On A Toasted Tavern Bun 10

### TAVERN PRIME RIB SANDWICH

Shaved Slow-Roasted Prime Rib, Caramelized Onions, Arugula, Roasted Tomato & Balsamic Reduction On Warm Ciabatta Bread 12

# PUNCH BURGERS

**Our Half-Pound Burgers Are A  
CUSTOM BLEND OF  
Certified Angus Beef Chuck, Shortrib & Brisket**

*All Burgers Are Served On A Toasted Tavern Bun  
w/ Choice of French Fries or Homemade Potato Chips*

*Substitute any burger to a Turkey Burger at no additional charge*

### THE JAB

Choice Of Cheese, Lettuce,  
Tomato & Pickles 10

### THE LEFT HOOK

Avocado, Hot Peppers, Melted  
Cheese, Chipotle Aioli & Cilantro 11

### THE RIGHT CROSS

Sautéed Mushrooms, Onions,  
Cheese & Horseradish Cream 11

### THE ROUNDHOUSE

Applewood Bacon, Avocado,  
Tomato & Bleu Cheese 12

### THE TKO

Cajun Seasoned Patty, Crumbled  
Bleu Cheese & Spicy Remoulade 11

### THE UPPER CUT

Roasted Tomato, Fresh Mozzarella,  
Caramelized Onions & Applewood  
Bacon 12

**CHOOSE YOUR BURGER \$3 MORE** Choose Your Burger To Be Prepared w/ Manna Farms 100% Organic Grass-Fed Piedmontese Beef  
A 'Beyond Meat' Vegan Burger

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# THE MAIN EVENTS

*All Main Dishes Are Served With A House Greens Salad*

### HERB CRUSTED LAKE ERIE PERCH

Fresh Perch Filet Herb Crusted &  
Baked to Perfection Served  
w/ Seasonal Vegetables 18

### PENNE MARGHERITA

Penne Pasta, Fresh Basil, Tomato  
& Parmesan Cheese 13  
**Add Ons** - Grilled Chicken 5 / Shrimp 7

### PASTA PRIMAVERA

Oven Roasted Vegetables, White Wine  
Garlic Sauce. Tossed w/ Spaghetti 14  
**Add Ons** - Grilled Chicken 5 / Shrimp 7

### HALF BAKED CHICKEN

Seasoned Oven Baked Half Chicken.  
Served w/ Choice Of Ringside 14

### 12 OZ. PRIME RIB

Slow Roasted Prime Rib Served w/  
Au Jus & Choice Of Ringside 18

### CREAMY MUSHROOM CHICKEN

Tender Chicken Medallions  
Sautéed with Spinach In A Creamy  
Parmesan Mushroom Sauce  
Served Over Penne 15

### HONEY GARLIC SALMON

Wild Caught Salmon Fillet Sautéed  
w/ Garlic, Honey & Asian Spices.  
Served Over Jasmine Rice 20

### 10 OZ. FLAT IRON STEAK

Topped with Sautéed Mushrooms  
& Onions. Served w/ Choice  
Of Ringside 22

### MAINE LOBSTER TACOS

3 Grilled Flour Tortillas Stuffed w/  
Cajun Maine Cold Water Lobster & Slaw  
Drizzled w/ a Homemade Ranch.  
Served w/ Choice of Ringside 17

### 16 OZ. BONELESS RIBEYE STEAK

Our Famous Signature Char-Dusted 16oz. Boneless Ribeye.  
Served w/ Choice Of Ringside 23

# VIP ENTRÉES

### ONE POUND KING CRAB LEG

Cooked To Perfection,  
Cracked & Served  
w/ Drawn Butter &  
Choice Of Ringside 48



### 16 OZ. BONE-IN VEAL CHOP

Pan Seared Breaded Bone-In  
Veal Topped w/ Mushrooms,  
Hot Peppers, Lemon Garlic  
& White Wine Reduction.  
Served w/ Choice Of  
Ringside 29

### 16 OZ. BONE-IN VEAL MILANESE

Breaded Bone-In Veal  
Topped w/ Arugula,  
Shaved Parmesan &  
Balsamic Reduction  
Choice Of Ringside 29



### SURF-N-TURF FOR 2

One Pound King Crab Leg  
Paired w/ Our 16 Oz  
Char-Dusted Ribeye Steak.  
Served w/  
2 House Salads &  
Choice Of  
2 Ringsides 64


# RINGSIDES <sup>3</sup>

FRENCH FRIES  
HOMEMADE POTATO CHIPS  
HOMEMADE CREAMY COLESLAW   
JASMINE RICE  
SEASONAL VEGETABLES   
HOUSE SALAD 

# OVER TIME <sup>6</sup>

**LOADED ICE CREAM**  
Vanilla Ice Cream,  
Hot Fudge, Caramel &  
Candied Pecans

**CHEESECAKE**  
New York Style  
w/ Mixed Berry Glaze

**MOLTEN CHOCOLATE CAKE **  
Warm Chocolate Cake w/ a Lava  
Center Topped w/ Vanilla Ice Cream  
& Hot Fudge

**KEY LIME PIE**  
Key Lime Custard Baked in a  
Graham Cracker Crust.  
Topped w/ Whipped Cream  
& a Wedge of Lime

**TIRAMISU**  
Ladyfingers Dipped in Coffee,  
Layered w/ a Whipped Mixture of  
Eggs, Sugar, Mascarpone Cheese,  
Flavoured w/ Cocoa

**LEMON BERRY MASCARPONE CAKE**  
Fresh Berries in a Light Cake Topped  
& Layered w/ Mascarpone Icing



THE LIVING ROOM  
TAVERN



5000 East Market Street / Unit 14  
Warren, Ohio 44484

### HOURS

Mon-Thurs: 3 pm - 12 am  
Fri-Sat: Noon - 2:30 am  
Sun: Noon - 10 pm

TheLivingRoomTavern.com