

FIDELITY
CLUB ROOM
RESTAURANT & LOUNGE

IN-ROOM DINING

WELCOME

to view menus please scroll trough the document

TO PLACE YOUR ORDER

*call (440) 568-3132 and be sure to let us know
your room number*

CLUB ROOM HOURS + OFFERINGS

BREAKFAST
MONDAY - FRIDAY
7am - 11am

LUNCH
MONDAY - FRIDAY
11am - 2pm

BRUNCH
SATURDAY - SUNDAY
7am - 2pm

DINNER
EVERY DAY
4pm - 10pm

PLEASE NOTE

a 20% service fee will be placed on all in room dining orders

BREAKFAST

MAINS

CLEVELAND BREAKFAST.....19

**two eggs any style,
breakfast potatoes,
leavened bakery toast,
choice of breakfast meat.
| can be made GF*

FIDELITY BENEDICT.....19

**english muffin, poached local eggs,
housemade tasso ham, hollandaise,
breakfast potatoes*

PANCAKES.....17

*plain, chocolate chip or blueberry,
local maple, whipped butter VEG*

OATMEAL.....12

*almond milk, maple syrup, walnut +
blueberry VGN GF*

YOGURT + GRANOLA.....16

*housemade almond granola, berries,
honey VEG GF*

AVOCADO TOAST.....17

*marcona almond, pickled chilies,
greens, lemon vinaigrette*

VGN |can be made GF

+ **smoked salmon.....6*

+ **egg.....3*

OMELETTE.....17

**goat cheese or cheddar, greens,
lemon vinaigrette VEG GF*

+ *peppers + onions.....2*

+ *bacon.....2*

+ *sausage.....2*

BREAKFAST BURRITO.....18

*roasted pepper salsa, cheddar,
breakfast potatoes, scrambled eggs,
bacon or sausage*

EVERYTHING BAGEL

+ LOX.....18

**smoked salmon, cream cheese,
pickled red onion, caper spread*

SIDES

BAGEL.....5

*plain or everything, served with
cream cheese, cultured butter
or jam VEG*

*TWO EGGS ANY STYLE..... 6

FRESH FRUIT..... 6

melon + berries VGN

GLUTEN FREE TOAST.....5

LEAVENED BAKERY TOAST.....5

sourdough, wheat or white

BREAKFAST SAUSAGE..... 6

pork or chicken GF

BACON..... 6

GF

BREAKFAST POTATOES.....5

VGN GF

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

LUNCH

SOUP + SALAD

BAKERY BREAD..... 8
honey butter, sea salt

TOMATO SOUP..... 8
*olive oil, herbs **VGN GF***
+ add a grilled cheese.....6

SPRING SALAD.....18
local greens, asparagus, pickled fennel, radish, buttermilk dressing, grilled baguette
VEG

COBB SALAD.....24
*bacon, hard boiled egg, blue cheese, cherry tomato, herb marinated chicken, green goddess dressing **GF***

CAESAR SALAD.....17
**romaine sourdough crouton, parmesan, classic caesar dressing*
+ chicken.....8
+ salmon.....10
+ shrimp.....9

MAINS

FIDELITY BURGER.....21
**leavened bakery bun, smoked local cheddar, lettuce, tomato, special sauce*
+ bacon.....3

CHICKEN SCHNITZEL..... 24
beetroot mustard, fresno chili, pickled mustard seed, fennel, hot honey, frisee

CLUB ROOM CLUB.....19
smoked turkey, bacon, lettuce, tomato, dukes mayo

GRILLED CHICKEN SANDWICH.....21
leavened bakery bun, goat cheese, roasted red pepper, bibb lettuce, oven dried tomato spread

POLISH BOY.....23
leavened bakery hoagie, j+j kielbasa, creamy slaw, french fries, house bbq, hot sauce

CHICKEN CAESAR WRAP..... 19
**romaine, parmesan, classic caesar dressing, herb marinated chicken.*

BONNER FARM'S STEAK FRITES..... 40
green peppercorn au poivre, herbed fries, aioli **GF*

GRAIN BOWL.....19
quinoa, farro, feta, olive, cucumber, roasted red pepper, oregano vinaigrette
VEG | can be made **VGN, and GF**
+ chicken.....8
+ salmon.....10
+ shrimp.....9

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DINNER

STARTERS

BAKERY BREAD.....8
honey butter, sea salt **VGN**

TOMATO SOUP.....9
**grilled cheese croutons,
olive oil* **VEG** | can be made **VGN**

STUFFED DATES 16
*pimento cheese, bacon,
pickled mustard seed* **GF**

PORK BELLY 18
*strawberry, balsamic,
marcona almond, arugula* **GF**

**GOAT CHEESE +
ARTICHOKE DIP**17
*roasted red pepper, urfa chili,
grilled pita* **VEG**

PIEROGI..... 18
*west side market pierogi, wild
mushroom, chive, black
garlic, creme fraiche* **VEG**

**TWICE BAKED
POTATO CROQUETTES** 16
bacon, cheddar, scallion, sour cream

SPRING SALAD..... 18
*local greens, asparagus, pickled
fennel, radish, buttermilk
dressing, grilled baguette* **VEG**

CAESAR SALAD.....17
**romaine, sourdough crumb,
parmesan, classic caesar
dressing*
+ *chicken breast*.....8
+ *salmon*.....10
+ *shrimp*.....9

MAINS

BONNER FARM'S STEAK FRITES..... 50
**green peppercorn, au poivre, herbed
fries, aioli* **GF**

CHICKEN SCHNITZEL.....32
*beetroot mustard, fresno chili, pickled
mustard seed, fennel, hot honey, frisee*

THE WESTSIDE MARKET PLATE 36
*irene dever pierogi, j+j kielbasa, cleveland kraut,
house apple butter, caramelized onion, sour cream*

BRAISED POT ROAST 38
*local beef, carrot, yukon gold potato, ancho
chile jus* **GF**

FIDELITY BURGER22
**leavened bakery bun, smoked local cheddar,
lettuce, tomato, special sauce, fries*
+ *fried egg*.....3
+ *bacon*.....3

OHIO CITY RIGATONI34
*roasted pepper, san marzano tomato, calabrian
chili, asparagus, mushroom, coconut cream,
sourdough crumb*
VGN
+ *chicken breast*8
+ *salmon* 10
+ *shrimp*.....9

\$1 of each dish purchased will be donated to PLEXUS

VERLASSO SALMON..... 36
*charred eggplant purée, snap peas, cherry
tomato, pea tendrils, chili crisp* **GF**

SIDES

ASPARAGUS..... 10
grilled lemon and parmesan
VEG GF

CRISPY FINGERLINGS8
baharat aioli **VEG GF**

ANCIENT GRAINS8
dried cherry, walnut tahini
VEG GF

HERBED FRIES..... 7
ketchup & special sauce **VEG GF**

BRUNCH

MAINS

CLEVELAND BREAKFAST..... 19

**two eggs any style,
breakfast potatoes,
leavened bakery toast,
bacon or sausage
| can be made GF*

BONNER FARM'S STEAK + EGGS..... 50

*hollandaise, two eggs any
style, breakfast potatoes GF**

FIDELITY BENEDICT..... 19

**english muffin, poached local eggs,
housemade tasso ham, hollandaise,
breakfast potatoes.*

PANCAKES.....17

*plain, chocolate chip or blueberry,
local maple, whipped butter VEG*

YOGURT + GRANOLA..... 16

*housemade almond granola, berries,
honey VEG GF*

AVOCADO TOAST..... 17

*marcona almond, pickled chilies,
greens, lemon vinaigrette*

VGN | can be made **GF**

+ smoked salmon.....6

+ egg.....3

OMELETTE..... 17

**goat cheese or cheddar, greens,
lemon vinaigrette VEG GF*

+ peppers + onions.....2

+ bacon.....2

+ sausage.....2

BREAKFAST BURRITO..... 18

*roasted pepper salsa, cheddar,
breakfast potatoes, scrambled eggs,
bacon or sausage*

EVERYTHING BAGEL + LOX..... 18

**smoked salmon, cream cheese,
pickled red onion, caper spread*

BRUNCH BURGER..... 24

*leavened bakery bun, bacon, fried
egg, smoked local cheddar, lettuce,
tomato, special sauce, breakfast
potatoes*

COBB SALAD..... 24

*hardboiled egg, blue cheese, cherry
tomato, herb marinated chicken,
green goddess dressing*

CAESAR SALAD..... 17

**romaine, sourdough crouton,
parmesan, classic caesar
dressing*

+ chicken breast.....8

+ salmon.....10

+ shrimp.....9

SIDES

BAGEL..... 5

*plain or everything,
cream cheese, cultured butter,
or jam VEG*

*TWO EGGS ANY STYLE.... 6

FRESH FRUIT..... 7

melon + berries VGN

LEAVENED BAKERY TOAST..... 4

sourdough, wheat or white

GLUTEN FREE TOAST..... 5

BREAKFAST SAUSAGE..... 6

pork, chicken GF

BACON..... 6

GF

BREAKFAST POTATOES..... 5

VGN GF

DRINKS

MIMOSA..... 14

BELLINI seasonal purée..... 14

BLOODY MARY.....15

RISING STAR COFFEE..... 5

CAPPUCCINO..... 6

LATTE..... 6

SYRUPS.....1

honey, vanilla, caramel, seasonal

MILK ALTERNATIVES.....1

almond, oat

parties of 6 or more will be subject to an auto gratuity charge of 20%

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SEASONAL COCKTAILS

SALTY PALOMA 17

***tequila, badger grapefruit soda, lime, salted grapefruit
**make it smoky \$4 (vida mezcal)*

MIDSUMMER DAYDREAM 16

gin, italicus, lemon, prosecco

DESERT OASIS 18

tequila, prickly pear, lime, salt

QUEEN BEE 20

hendricks oasium gin, honey, lemon

CLUB ROOM CLASSICS

EAST WEST OLD FASHIONED 22

rye, coffey grain whiskey, club room bitters blend

MEXICAN MARTINI 17

*blanco tequila, citronage, blood orange, lime, olive brine
substitute with ritual free spirit for a non-alcoholic cocktail

ELDERFLOWER GIMLET 16

gin or vodka, elderflower liqueur, lime

BEER + SELTZER

MARKET GARDEN CLEVELAND *Light Lager* 7

MARKET GARDEN PROGRESS PILS *Pilsner* 7

MARKET GARDEN KRISPI *IPA* 8

GREAT LAKES DORTMUNDER GOLD *German Lager* 7

JACKIE O'S SEE FOAM *Hazy IPA* 8

FAT HEADS BUMBLEBERRY *Honey Blueberry Ale* 7

HIGH NOON TEQUILA LIME *Hard Seltzer* 9

BROWNHOIST CIDER COMPANY *Dry Blackberry Cider* 9

BEST DAY BREWING *Non-Alcoholic Beer (rotating)* 7



WINE BY THE GLASS

SPARKLING + ROSÉ

PROSECCO <i>extra dry, glera acinum IT NV</i>	14 54
CHAMPAGNE <i>brut, drappier, carte d'or FR NV</i>	24 100
CRÉMANT D'ALSACE ROSE <i>brut, lucien albrecht FR NV</i>	14 54
N/A SPARKLING ROSE <i>brut, codorniu zero dealcoholized NV</i>	13 49
ROSÉ <i>bonny doon vineyard, vin gris de cigare, CA 2023</i>	13 49

WHITE

PINOT GRIGIO <i>scarpetta, IT 2023</i>	14 54
SAUVIGNON BLANC <i>dashwood, NZ 2023</i>	14 54
WHITE BOURDEAUX <i>château la freynelle, FR 2023</i>	14 54
RIESLING <i>max ferdinand richter, estate, GER 2023</i>	14 54
CHARDONNAY <i>domaine drouhin-vaudon, chablis, FR 2022</i>	21 82
CHARDONNAY <i>post & beam, CA 2023</i>	22 86

RED

PINOT NOIR <i>stoller, willamette valley, OR 2023</i>	17 66
SANGIOVESE <i>monte-antico, toscana, IT 2022</i>	15 58
MALBEC <i>luigi bosca, ARG 2023</i>	16 62
ZINFANDEL <i>seghesio, sonoma county, CA 2023</i>	16 62
BOURDEAUX <i>château blaignan, medoc, FR 2019</i>	17 66
CABERNET SAUVIGNON <i>post & beam, CA 2022</i>	25 98

