

FIDELITY
CLUB ROOM
RESTAURANT & LOUNGE

IN-ROOM DINING

WELCOME

to view menus please scroll trough the document

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

LUNCH

SOUP + SALAD

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

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

**HEIRLOOM
TOMATO SALAD**.....18
shaved red onion, grilled sweet
corn, feta, jalapeno, sherry
vinaigrette
VEG | can be made **VGN**

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

BURRATA BLT.....21
heirloom tomato, bacon, aioli, local
lettuce, leavened sourdough

**WEST SIDE MARKET
WRAP**.....20
J+J kielbasa, grilled onion, cleveland
kraut, whole grain mustard dressing,
irene dever pierogi, local lettuce

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

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

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

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

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

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

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LUNCH

SOUP + SALAD

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

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

**HEIRLOOM
TOMATO SALAD**.....18
shaved red onion, grilled sweet
corn, feta, jalapeno, sherry
vinaigrette
VEG | can be made **VGN**

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

BURRATA BLT.....21
heirloom tomato, bacon, aioli, local
lettuce, leavened sourdough

**WEST SIDE MARKET
WRAP**.....20
J+J kielbasa, grilled onion, cleveland
kraut, whole grain mustard dressing,
irene dever pierogi, local lettuce

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

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

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

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 BREAD8
honey butter, sea salt **VGN**

TOMATO SOUP9
**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 SALAD17
**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 SCHNITZEL32
*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**

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

ANCIENT GRAINS8
dried cherry, walnut tahini
VEG GF

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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

RIISING 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 19

gin, italicus, lemon, prosecco

DESERT OASIS 17

***tequila, prickly pear, lime, salt*

DAY TRIPPER DAIQUIRI 14

white rum, passion fruit liqueur, lime, saline

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

ELDERFLOWER GIMLET 16

gin or vodka, elderflower liqueur, lime

***substitute any cocktail with ritual free spirit for a
non-alcoholic cocktail*

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 GRAPEFRUIT *Hard Seltzer* 9

BROWNHOIST CIDER COMPANY *Hard Cider (rotating)* 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
ROSÉ <i>château de campuget, FR 2025</i>	13 49

WHITE

PINOT GRIGIO <i>scarpetta, IT 2023</i>	14 54
SAUVIGNON BLANC <i>dashwood, NZ 2023</i>	14 54
SANCERRE BLANC <i>domaine paul thomas, FR 2023</i>	23 88
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>reaburn winery, CA 2023</i>	15 58
ORANGE WINE <i>skins, field recordings, CA 2023</i>	13 52

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

ZERO PROOF

PINOT GRIGIO <i>giesen, NZ 2022</i>	14 54
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