

SANS SOUCI

dinner

starters

- crispy calamari, tomato aioli, sweet chili sauce, scallions 11.
- seared scallops, creamy herb polenta, house chorizo ragout 12.
- smoked mozzarella ravioli, baby tomatoes, shaved fennel, basil oil 9.
- boneless beef short rib, caramelized brussels sprouts, braising jus 9.
 - white wine steamed mussels, garlic, shallots, herbs 10.
 - potato pierogi, duck confit, sherry mushroom sauce 10.

salads & soup

- caesar romaine, parmesan, foccacia crouton 8.
- garden salad, baby spring lettuce, shaved vegetables, verjus 8.
- strawberry salad, arugula, local feta, prosciutto, strawberry vinaigrette 7.
- grilled pineapple & crab gazpacho, jalapeno, basil, cilantro 9.

entrees

- grilled ahi tuna, sweet corn risotto cake, tomato basil relish 26.
- seared day boat scallops, herb roasted potatoes, fennel salad, citrus butter 25.
 - herb crusted haddock, peas, onion, potato, bacon, herb vinaigrette 22.
- filet mignon & shrimp, sour cream baked potato, grilled asparagus, herb butter 30.
- atlantic salmon, house gnocchi, swiss chard, lemon pepper vinaigrette 23.
 - grilled ribeye, celery root puree, carrots, scallions, peppercorn sauce 28.
- organic chicken breast, redskin mashed potatoes, asparagus, mushrooms, red wine 20.
 - bouillabaisse, lobster, mussels, scallops, shrimp, rouille crouton 28.
 - veal osso bucco, herb & parmesan risotto, garlic spinach, braising jus 30.
- angel hair pasta, grilled zucchini, yellow squash, roasted peppers, garlic, olive oil 14.

sans souci signature cocktail

- sangria pitcher, rioja wine, brandy, ice & fresh fruits 28.
- sangria, glass 7.

executive chef brett montgomery

20% gratuity will be added to parties of six or more

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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