

**DEGAGE JAZZ CAFÉ & FINE DINING**  
**DINNER MENU OF THE MOMENT**  
**FEBRUARY 21ST THRU MARCH 17TH**

**SOCIAL PLATES OF THE MOMENT**

**GATOR MEATBALLS**

Fresh ground meatballs of gator, beef, & pork, fresh herbs, heirloom garlic, house ground spices, house red sauce, toasted French bread

**8**

**HEIRLOOM TOMATO & CHEESE**

Heirloom tomatoes, garlic, fresh herbs, toasted French bread, house cheese blend, aged balsamic reduction

**7.50**

**FRENCH CRAWFISH BOIL**

Wild caught crawfish, organic steamed corn on the cob, boiled red potatoes, heirloom garlic, fresh herbs, Cajun spiced, steamed in wine, toasted French bread

**10**

**WILD MUSHROOM & CHEESE**

Wild grown local mushrooms, heirloom garlic, fresh herbs, toasted French bread

**8.50**

**HOUSE-CUT POMME FRITTES**

House-cut potato fries, fresh herbs, house-ranch, maple ketchup, chefs choice sauce of the moment

**4.95**

**HOUSE-SMOKED WILD SALMON**

Vodka cured cherry & applewood wet smoked salmon, caper berries, French cream cheese, pickled onions, lemon, toasted French bread, assorted crackers

**8.95**

**BUTTER SPICED CRAWFISH**

Wild caught crawfish, Cajun spices, heirloom tomatoes, garlic, fresh herbs, onion, capers, toasted French bread

**10**

## **SOCIAL PLATES OF THE MOMENT**

### **ATTACK OF THE FRIED GREEN TOMATOES**

Heirloom green tomatoes, panko, house-ground spices, spiced sauce of tomato, aged pecorino romano  
7

### **STEAMED MUSSELS OR CLAMS**

Wild-caught Prince Edward Island mussels or clams, white wine, heirloom garlic, sweet shallots. Fresh herbs, tomato, butter, toasted French bread  
9.95

### **SWINE TASTIC BACON JAM TARTRINE**

House-made sweet & salty bacon jam, French brie cheese, ale braised onions, Toasted French bread slices  
7.50

### **CHEFS CHEESE PLATE OF THE MOMENT**

Chef's choice specialty selected domestic & imported cheeses, fresh seasonal fruits, assorted crackers, toasted French bread, marinated olives  
13.95

### **CHEFS CHOICE CHARCUTERIE PLATE**

Chef's selection of premium meats, pates, & house made creations, pickled onions, stone ground mustard, toasted French bread, assorted crackers  
12.00

## ***RAW BAR***

*We serve only the most premium oysters & seafood I can get my hands on.  
Occasionally the availability of items listed below may change or be  
unavailable. Please ask server for details.*

*Blue Point Oysters, Long Island Sound,  
NY \$2.25ea, 6 for \$6, 1/2dz for \$11.5, 12  
for \$24*

*Little Neck Clams, Cape Cod, MA. \$2ea  
1/2dz for \$10, 12 for \$21*

*Jumbo Wild-Caught Gulf Shrimp Cocktail  
4 for \$11 or \$3 each*

*Jumbo Cold-Water Crab Claw Cocktail  
4 for \$11 or \$3 each*

*Chilled Cold-Water Lobster Tail or Split King Crab Legs  
MKT*

**RAW BAR**  
**(CONTINUED)**

***The Fruits de Mer Feast***

***Serves 2-4***

*4 oysters on the half shell  
4 Jumbo wild-caught gulf shrimp  
4 clams on the half shell  
Chilled cold-water lobster tail  
Served with traditional condiments  
39.95*

***The ULTIMATE Fruit de Mer Feast***

***Serves 6-8***

*8 oysters on the half shell  
6 clams on the half shell  
6 jumbo wild caught Gulf shrimp  
1/4lbs chilled crab legs & claws  
Chilled cold- water lobster tail  
Served with traditional condiments  
69.95*

**DIRT CANDY & HOT STUFF**  
**(SOUP & SALAD)**

***“NOT SO” CLASSIC CAESAR***

*Caesar salad of crisp triple washed  
romaine, thinly sliced sweet purple onions,  
herbed croutons, shaved parmesan cheese,  
duck crackling, house-made Caesar  
dressing.  
(Dressing DOES contain anchovies)  
(Anchovies available upon request)  
3.75 SMALL 5.95 LARGE*

***BUTCHERS SALAD***

*Grilled to your liking house-butchered steak,  
beefsteak tomatoes, choice of sharp cheddar  
or French blue cheese, truffled deviled eggs,  
crispy onions, choice of dressing listed  
below  
7.00 SMALL 13.5 LARGE*

***\*CHEFS GARDEN***

*Wild field greens, thinly sliced sweet purple  
onions, cucumbers, shaved carrots  
accompanied with your choice of dressing  
3.75 SMALL 5.95 LARGE*

***MAPLE CHICKEN***

*Grilled maple marinated chicken, French  
gorgonzola, wild field greens, crisp  
romaine, pear, locally grown apples,  
candied walnuts, Ohio Maple Vinaigrette  
6.50 SMALL 12.00 LARGE*

***\*A LITTLE DIRT CANDY &  
SOME HOT STUFF  
COMBINATION***

*Choose a large dinner salad & cup of chef's  
soup of the moment or Ohio Butternut  
Squash  
12.00  
Maple Chicken & Butchers Salad additional  
4 up-charges*

***“NOT SO” CLASSIC FRENCH  
ONION***

*Ale-braised caramelized onions, house-  
made chicken stock, crusty house French  
bread, house cheese combination, finished  
with a little surprise!  
CUP 3.75 CROCK 4.75 BOWL 5.75*

***\*CHEFS SOUP OF THE  
MOMENT***

*Whatever we decide, made based on what's  
seasonally available  
MKT*

## **“NOT SO” TRADITIONAL ENTREES**

### **THE BUTCHERS SHOP**

*All Entrees are served with a small chef's garden salad with your choice of dressing or a cup of our soup of the moment and our house French baguettes with honey whipped butter  
(Load your baked potato or roasted garlic smashed potatoes for \$3 more)*

#### **THE MIGHTY MAUMEE BURGER**

*U.S.D.A choice Angus burger char-grilled to your liking, crisp leaf lettuce, heirloom tomato, thinly sliced sweet purple onion, toasted roll, choice of one of the following: **French blue cheese, house cheese blend, sharp cheddar, French brie, Swiss, pepper jack, American, smoked gouda, provolone, ale braised onions, jalapeno, bruschetta mix, fried pickles & peppers, sautéed sundried tomatoes & caper berries, wild mushrooms, sautéed peppers, house guacamole, fried eggs, house-cured bacon, sweet bacon jam, BBQ sauce, pulled pork, ratatouille vegetables, glazed pork ribs***

**9.95**

#### **THE BUTCHERS CUT**

*U.S.D.A choice grass fed rib-eye, dry aged in-house 21 days until deep red & flavorful, char-grilled to your liking, house steak sauce, salt & pepper crusted baked potato or twice baked sweet potato, chef's local seasonal vegetable of the moment  
**14OZ FOR 24.00 KING-CUT 30OZ FOR 43.00***

#### **HOUSE-BUTCHERED FILET**

*House-butchered barrel cut U.S.D.A choice filet, char-grilled to your liking, rich béarnaise butter, roasted garlic smashed potatoes, chef's local seasonal vegetable of the moment  
**7OZ FOR 24.00 10OZ FOR 29.00***

#### **GLAZED & CONFUSED**

*Local pork ribs slow braised for 6 hours, our house root beer BBQ sauce, Salt & pepper crusted baker **or** twice baked maple sweet potato, chef's locally inspired seasonal vegetable of the moment  
**16.00 HALF RACK 24.00 FULL RACK***

#### **THE PIG & THE PEACH**

*Local grass-fed, pasture raised pork belly, cola & root beer braised, local honey, house toasted spices, sautéed peach, garlic, smashed potato, chefs choice vegetable of the moment  
**24***

## ***SCALES & SHELLS***

18

### **THAT BOURBON FELL ON MY SALMON**

*Wild line-caught Atlantic king salmon  
butchered in-house, toasted pecans, bourbon  
& wild honey butter, slow baked in our brick  
oven, choice of starch, chef's locally  
inspired seasonal vegetable of the moment*  
**23.00**

### **CHEFS SCALLOPS OF THE MOMENT**

*Wild caught Rhode Island jumbo, Chefs  
choice starch & local seasonal vegetable  
of the moment*  
**25.95**

### **"THE LOCAL"**

*Local Port Clinton Fishery Lake Erie  
Walleye, sautéed in olive oil & lemon,  
brown butter, sundried tomatoes, caper  
berries, roasted almonds, duck fat roasted  
fingerling potatoes, chef's seasonally  
inspired vegetable of the moment*  
**20.00**

### **CAJUN FRENCH JAMBALAYA**

*Free range chicken, smoked andouille  
sausage, gulf shrimp, Price Edward Island  
mussels, okra, root vegetables, smoked  
tomato broth, rice*

### **VANILLA BUTTER POACHED LOBSTER**

*8-9oz Cold Water Lobster Tail, vanilla bean  
butter poached, choice of starch, chefs  
seasonally inspired vegetable of the moment*  
**MKT**

### **BLACKENED & BLUE**

*Local Port Clinton fishery Lake Erie  
walleye, house blackened, lemon, fresh  
herbs, jalapeño & bacon hushpuppies, blue  
cheese sauce*  
**21**

### **LOBSTER & CRAWFISH MAC**

*Sweet Maine lobster & Louisiana crawfish,  
French cream, butter, heirloom garlic, fresh  
herbs, panko, chefs specially selected  
cheeses*  
**25**

### **THAT PO PO BOY**

*Flash fried oysters, shrimp, & local walleye,  
house cured bacon, fried green heirloom  
tomato, butter lettuce, garlic lemon tarter  
sauce, house cut pomme frites*  
**16**

## ***FEATHERS, RICE, & SOME PASTA***

### **CLUCKING CAJUN**

*Free range chicken, Cajun spiced, heirloom  
garlic, mixed organic peppers, onion,  
tomato, fresh egg noodles*  
16

### **FETTUCCINE W/BUTTER & CREAM**

*Fresh egg fettuccine noodles, French cream,  
butter, fresh herbs, heirloom garlic, sweet  
shallots, sundried julienned tomatoes, caper  
berries*  
12

### **\*CHEF'S RISOTTO OF THE MOMENT**

*Chef's choice risotto chosen based on what  
local & seasonal produce & proteins are  
available*  
MKT

### **THAT'S A WRAP**

*Free range chicken, house cured bacon,  
fresh herbs, heirloom garlic, tomato, pear,  
julienne root vegetables, blue cheese, butter  
lettuce cups, rice*  
14

***Pasta & Rice additions: Chicken (\$4)  
Steak (\$7) Shrimp (\$5) Salmon (\$5)***

***Make any entrée the ULTIMATE surf  
& turf by adding a cold-water net  
caught, 8-10oz lobster tail or king  
crab legs***  
MKT

***18% gratuity added to parties of six or more at manager's discretion  
Consuming raw or under cooked meat, seafood, poultry or eggs may increase your  
risk of food borne illness, especially if you have certain medical conditions  
At times when the quality of a given product does not meet our strict standards, items on the  
menu will not be served. Menu items & prices are subject to change without notice. Please notify  
us of food allergies. Not responsible for lost, stolen, or personal property.***