

Call 216-987-4080 for reservations and takeout orders



Starters

Cup of Soup \$3 (Bowl \$5.00)
Kale, chicken sausage*, Cici bean (GF)
OR
Carrot, Ginger, Coconut (GF, Vegan)

Poutine \$4
French fries, cheese curds and mushroom gravy
(GF, Vegetarian)

Salads

Add grilled chicken breast, salmon, steak, or shrimp for \$4

House Salad \$5
Mixed greens, cucumbers, tomatoes,
choice of dressing (GF, Vegan)

Fall Salad \$6
Kale, mixed greens, local apples,
dried cranberries, candied
pecans, crumbled goat cheese,
white wine vinaigrette (GF)

Classic Caesar Salad \$6
Romaine lettuce, parmesan, garlic
croutons, Caesar dressing
(GF Available)

Handhelds and Pizza

*All handhelds served with French fries (GF)

Alere Burger \$8
Seasoned Angus burger topped with cheddar, American
or Swiss cheese, lettuce and tomato.
Served on a brioche bun.
(GF bun add \$1.00)

“Asian-Boy” \$8
2- Steam Buns filled with grilled Szechuan sausage* topped
with Asian slaw, crispy potatoes, and Thai chili sauce

Stomp’s Burger \$8
Veggie Patty, cheddar cheese, caramelized onions,
burger sauce
Served on a brioche bun.
(GF bun add \$1.00, Vegetarian)



Pizza Alere \$8
Caramelized onion, gruyere, mushroom sauce,
watercress

Pizza Margherita \$8
Mozzarella, Tomato Sauce, Fresh Basil
Italian sausage add \$2.00
(GF crust add \$2.00)

Entrees

Steak Frites \$10
Grilled top-sirloin with frites, garlic aioli, chimichurri
sauce
(Sub grilled salmon, chicken breast or shrimp) (GF)

Fall Pasta \$9
Penne pasta, Italian sausage, braised kale, marinara
(Vegan available-sub delicata squash)

Shrimp Gumbo \$10
Made with andouille sausage* and Tasso*, served over
white rice

Grilled Salmon \$10
Roasted delicata squash, rice, pumpkin seeds and dried
cherry- maple reduction (GF)

GF=Gluten Friendly

*Smoked meats and sausages prepared by the Tri-C Garde manger class

Ask your server to see today’s Chef de cuisine specials and dessert menu

If you love the way we season, ask to purchase a bottle of our Tri-C Hospitality Seasoning Blend