



FAMILY OWNED AND OPERATED SINCE 1940

# STARTERS

<b>Classic Shrimp Cocktail</b> .....	10.5	<b>Scallops de Grand Marnier</b> .....	15
<i>Served with our Bloody Mary cocktail sauce</i>		<i>Three large sea scallops pan seared, finished with a Grand Marnier beurre blanc</i>	
<b>Roasted Garlic Bruschetta</b> .....	9	<b>Homemade Hummus</b> .....	9.5
<i>Ferris Classic / roasted garlic / tomato / fresh basil / balsamic drizzle</i>		<i>Family recipe with toasted pita</i>	
<b>Signature House-Made Egg Rolls</b> .....	10.5	<b>Calamari</b> .....	13.5
<i>Irish style - corned beef / kraut / Swiss / 1,000 Island /</i>		<i>Fried with sweet Thai chili sauce</i>	
<i>Chicken Philly style - grilled onions and peppers</i>		<b>Sliders</b> .....	10.5
<b>Crab Cakes</b> .....	16	<i>Your Choice: French Dip or Angus Burger</i>	
<i>Served with red pepper aioli</i>		<b>Chicken Lettuce Wraps</b> .....	11
<b>Artisan Cheese Board</b> .....	14	<i>Bibb lettuce / chicken / cucumber / red pepper / carrots / sesame teriyaki</i>	
<i>Chefs selection of cheeses / grapes / candied nuts / tapenade / toasted crostini</i>		<b>Ahi Tuna</b> .....	14
		<i>Sesame seared with pickled ginger / sweet soy / wasabi and wakame</i>	
		<b>Fried Mozzarella</b> .....	9.5
		<i>With marinara sauce</i>	

# FERRIS FLATBREADS

<b>Margherita</b> .....	10.5
<i>Mozzarella / tomato / olive oil / fresh basil</i>	
<b>Traditional Pepperoni</b> .....	11.5
<b>BBQ Chicken</b> .....	11.5
<b>Flatbread Of The Day!</b> .....	13
<i>please ask your server!</i>	

# SOUPS & SALADS

<b>Classic French Onion Soup</b> .....	6.5
<b>Soup of the Day</b>	
<i>Cup</i> .....	4.5
<i>Bowl</i> .....	6
<b>The Wedge</b> .....	9.5
<i>Crisp iceberg / tomato / bacon / cucumber / red onion / Roquefort / balsamic drizzle</i>	
<b>Classic Caesar</b> .....	8.5
<i>Homemade Caesar Vinaigrette</i>	
<i>Add Grilled Chicken</i> .....	7
<i>Add Steak or Salmon</i> .....	9
<b>Grilled Chicken Salad</b> .....	13
<i>Mixed greens / candied walnuts / cheddar / grapes / cucumber / tomato</i>	

### Featured Dressings:

- House (lemon, garlic, olive oil) • Italian • French • Ranch • Creamy Roquefort • Caesar • 1,000 Island • Vinegar & Oil
- Poppyseed • Honey Balsamic

# SANDWICHES

*All sandwiches served with steak fries*

<b>Ribeye Steak Sandwich</b> .....	16.5
<i>Our Classic Ferris Steak House Favorite served open faced with grilled mushroom and onion</i>	
<b>Grilled Chicken Sandwich</b> .....	11
<i>Served with lettuce, tomato, choice of cheese, pickle. Your choice of pretzel or fresh kaiser bun.</i>	
<b>The Triple B Burger</b> .....	12.5
<i>Bacon blended with ground steak, stuffed with bleu cheese. Served on a pretzel or fresh kaiser bun...your choice!</i>	
<i>*This burger can only be ordered medium, medium well, or well done</i>	
<b>Build Your Own Burger</b> .....	12.5
<b>Build Your Own Vegetarian Burger</b> .....	10.5
<i>Served with lettuce, tomato, and pickle. Your choice of pretzel or kaiser bun!</i>	
<b>You Build the Rest!</b> .....	\$1.25 Per Item:
<i>Fried Egg / Grilled Onions / Grilled Mushrooms / Bacon / Cheese / Cajun Style</i>	

*\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# STEAKS & CHOPS

All steaks and chops served with choice of potato and house salad

<b>Chef's Special</b> (10oz. Strip) .....	29	<b>Prime Rib King Cut</b> (16oz.) .....	34
<b>Cleveland Strip</b> (14oz. Strip) .....	32.5	<b>Prime Rib</b> (12oz.) .....	27.5
<b>Petit Filet Mignon</b> (6oz.) .....	29.5	<b>A la carte Scampi</b> .....	9.5
<b>Filet Mignon</b> (10oz.).....	36.5	<i>Rare - Red, cool center.</i>	
<b>Delmonico</b> (14oz.) .....	31	<i>Medium Rare - Red, warm center.</i>	
<b>Porterhouse</b> (20oz.) .....	37	<i>Medium - Pink center.</i>	
<b>Center Cut Bone-In</b>		<i>Medium Well - Slightly pink center.</i>	
<b>Frenched Pork Chop</b> (18-20oz.) .....	28	<i>Well - Cooked throughout, no pink.</i>	
<i>Half Order</i> .....	19.5	<i>We are not responsible for steaks cooked medium well or well done.</i>	
		<b>Oscar Style Any Steak</b> .....	11
		<i>(Crab meat, asparagus and Béarnaise sauce)</i>	

# SEAFOOD

All seafood entrees served with house salad

<b>Blackened Grouper</b> .....	27.5
<i>Served with lemon Basil butter / vegetable du jour</i>	
<b>Grilled Salmon</b> .....	28.5
<i>8oz. fillet laced with a citrus tarragon sauce served with wild rice</i>	
<b>Scampi Dinner</b> .....	33
<i>3 large scampi simmered in garlic butter and served with drawn butter and choice of potato</i>	
<b>Seafood Pasta</b> .....	29.5
<i>Shrimp and Scallops served with a classic alfredo sauce over pasta</i>	
<b>A la carte Scampi</b> .....	9.5

# ENTREES

All entrees served with choice of potato and house salad

<b>Ferris Special</b> .....	27.5
<i>7oz. Tenderloin tips with grilled mushrooms and onions</i>	
<b>Bacon Wrapped Tenderloin</b> .....	32.5
<i>6oz. Tenderloin steak wrapped in bacon and served with peppercorn sauce</i>	
<b>Surf &amp; Turf</b>	
<i>6oz. Filet Mignon with 2 Large Scampi</i> .....	44
<i>10oz. Filet Mignon with 2 Large Scampi</i> .....	48
<b>Detroit Avenue Strip</b> .....	40
<i>14oz. Strip Steak topped with sautéed garlic shrimp, fresh grilled mushrooms, and Béarnaise sauce</i>	
<b>Black &amp; Bleu Filet</b> .....	41.5
<i>Blackened 10oz. Filet Mignon wrapped in bacon and topped with melted bleu cheese</i>	
<b>Chicken Parmesan</b> .....	19
<i>2 lightly breaded chicken breasts with marinara sauce and mozzarella served with a side of pasta</i>	
<b>Chicken Marsala</b> .....	19
<i>Pan seared chicken breast served with a classic marsala sauce and side of house mashed potatoes</i>	
<b>Veal Parmesan</b> .....	27
<i>Lightly breaded veal with marinara sauce and mozzarella served with a side of pasta</i>	
<b>Veal Marsala</b> .....	28.5
<i>Breaded veal, pan seared with a classic Marsala sauce served with house mashed potatoes</i>	
<b>Baby Back Ribs</b>	
<i>Slow roasted half slab of ribs smothered in our signature BBQ sauce</i>	
<i>Half Slab</i> .....	18.5
<i>Full Slab</i> .....	25

# SIDES 5.5

<b>Vegetable of the Day</b>	<b>Baked Potato</b>	<b>Sauteed Spinach</b>
<b>Wild Rice Pilaf</b>	<b>Steak Fries</b>	<b>Grilled Mushrooms/Onions</b> 4.5
<b>Side Salad</b>	<b>Home Fries</b>	<b>Asparagus</b> 7

**Peppercorn or Béarnaise Sauce 3.5**

**GIFT CERTIFICATES AVAILABLE.**

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# STORY OF FERRIS STEAK HOUSE

In 1940, Adele and Ellis Ferris determined to share their hospitality with more than their family and friends. They wanted to reach out to serve the Cleveland community that had welcomed them with open arms. Adele and Ellis wanted to create a legacy for their children, grandchildren, and generations that would follow that would bring them pride all their days.

Starting out in Cleveland on Detroit Rd. Ferris Steak House became a favorite dining place for people from all across the city and the outlying suburbs.

Brothers Sam and Fred greeted and served customers together for over 50 years. They tended bar and made customers feel at home by conversing with them throughout the restaurant.

Tommy Stanton, famously known as "88", joined the team in the 1950's, playing the spinet piano on the weekends for dinner guests enjoyment, until 88 retired in 2008. But the keyboards will not be silenced as that tradition will continue in Rocky River. The Award-Winning Ferris Steak House continues to serve the highest quality

steaks and chops available in Cleveland, with genuine warmth and friendly, prompt service. For many, Ferris Steakhouse has been the one restaurant where generations of the same family have dined. Where your grandparents or parents had their first date and where you may have yours.

The third generation of Ferris family restaurant management duty is now owner Bruce Ferris, whose mission is to maintain the character that has always underscored the Ferris Steak House reputation.

## WINE SELECTION

### Grapes by the Glass

#### Bubbles:

10 Ruffino Prosecco, Veneto, Italy NV.....	8	31
11 Chandon Brut Rose , Carneros, California NV.....	9	35
12 Moet Brut Imperial Brut, Champagne, France NV (187ml).....	19	79

#### Sweet:

13 Woodbridge White Zinfandel, California 2012 .....	6	23
14 Zonin Moscato, Puglia, Italy NV.....	7	27

#### White:

15 Domaine de Pajot French Blend, Gascony, France 2013 .....	8	26
16 Blufeld Riesling, Mosel, Germany 2014.....	8	26
17 Ruffino Pinot Grigio, Delle Venezie, Italy 2014 .....	8	26
18 Simi Sauvignon Blanc, Sonoma, California 2014 .....	9	32
19 Sterling Vineyards Chardonnay, California 2014 .....	8.5	25
20 Franciscan Chardonnay, Napa Valley, California 2013.	11	41

#### Red:

21 Lenoti Rose', Veneto, Italy 2012.....	8	29
22 Chateau Darmagnac Bordeaux, France 2012.....	9	28
23 Cantine Lenotti Italian Blend, Veneto, Italy 2013	8	29
24 Diseno Malbec, Mendoza, Argentina 2013 .....	9	33
25 Rioja-Vega, Spain 2014.....	8	29
26 Clos Du Bois Rouge Red Blend, California 2012 ..	9	33
27 Dreaming Tree "Crush" Red Blend, California 2013 .	12	42
28 Mark West Pinot Noir, California 2013.....	9	33
29 Raptor Ridge Pinot Noir, Willamette Valley, Oregon 2013 .....	12	42
30 Sebastiani Merlot, Sonoma California 2012 .....	9	33
31 Sterling Vineyards Merlot, Napa Valley, California 2012 .....	12	42
32 Hidden Crush Cabernet Sauvignon, Central Coast, CA 2013 .....	9	33
33 Newton Cabernet Sauvignon, Napa Valley, CA 2013 .....	14	52
34 2 Up Shiraz- McLauren Vale, Australia 2013 .....	8	29
35 Ravenswood Lodi Zinfandel, California 2013 .....	9	33

•Vintages are subject to change

### Glass Bottle

### Grapes by the Bottle

#### Bubbles:

100 Gloria Ferrer Sonoma Brut, Sonoma, California NV.....	39
101 Roederer Estate, Anderson Valley, California NV .....	43
102 Veuve Clique Brut, Champagne, France NV .....	80
103 Dom Perignon Brut, Champagne, France 2003 .....	185

#### Whites By The Bottle:

104 Jean Marc Brocard "Kimmeridgien" Chardonnay, Burgundy, France 2011 .....	31
105 Caymus Conundrum, Napa Valley, California 2013 .....	32
106 Estancia Pinot Grigio, Monterey, California 2013 .....	34
107 Ferrari Carrano Fume Blanc, Sonoma, California, 2011 .....	33
108 Kim Crawford Sauvignon Blanc-Marlborough, New Zealand 2014.....	38
109 Provenance Sauvignon Blanc, Napa Valley, California 2010.....	39
110 Louis Jadot Pouilly Fuisse, Burgundy, France 2014.....	47
111 Sonoma Cutrer Chardonnay, Russian River, California 2013.....	42
112 Chalone Estates Chardonnay, Monterey, California 2009.....	49
113 Mer Soleil Silver Unoaked Chardonnay, Santa Lucia Highlands, California 2010 .....	40

#### Reds By The Bottle:

114 Acacia Vineyards Pinot Noir, Carneros, CA 2013 .....	52
115 Patz & Hall Pinot Noir - Sonoma, California 2013 .....	56
116 Orin Swift Zinfandel 'Saldo' Napa, CA 2013.....	55
117 St. Francis Merlot, Sonoma, California 2011.....	38
118 Chateau St, Michelle Canoe Ridge Merlot, Columbia Valley, Washington 2011 .....	46
119 Terrazas Altos Malbec, Argentina 2013.....	28
120 Cakebread Vineyards Cabernet Sauvignon, Napa Valley, California 2012.....	95
121 Caymus Cabernet Sauvignon, Napa Valley, CA, 2013.....	120
122 Stags Leap Cabernet Sauvignon, Napa Valley, CA 2012...	84
123 Belle Glos Meiomi Pinot Noir, Central Coast, California 2013 .....	46
124 Jordan Cabernet Sauvignon, Sonoma, California 2011 .....	84
125 Robert Mondavi Cabernet Sauvignon, Oakville, CA 2011 .....	90
126 Joel Gott 815 Cabernet Sauvignon, California 2013.....	42
127 BV Reserve Tapestry, Rutherford Napa Valley, CA 2012 ..	110
128 Rubicon Rutherford, Napa Valley California, 2010.....	185
129 Opus One-Napa Valley, California 2009 .....	295
130 Orin Swift 'The Prisoner' Red Blend, CA 2013 .....	66
131 Duckhorn Decoy Red, Napa Valley, California 2012.....	44
132 Girard Artistry Meritage, Napa Valley , California 2011 .....	80
133 Amarone della Valpolicella Classico, Veneto, Italy 2009.....	98
134 Ruffino Modus Super Tuscan, Italy 2011 .....	49
135 Ruffino IL Ducale Chianti, Italy 2011.....	36
136 Stags Leap Winery Petit Sirah, Napa Valley 2012.....	48
137 Domaine la Guintrandy Cote du Rhone, Rhone Valley, France 2012 .....	40

