

DINNER AT THE

AVIATOR

SHAREABLES

MARYLAND STYLE CRAB CAKE 8 oz crab cake, fresh greens, avocado & lemon aioli	24
MEATBALLS vodka sauce, parmesan, grilled bread	16
CALAMARI sweet drop peppers, parsley, capers, lemon zest, house marinara	18
BRUSSELS SPROUTS balsamic glaze, bacon lardons, pecans, mandarin oranges	16
CRISPY CAULIFLOWER (V) parsley & capers gremolata, golden raisins, brown butter cider vin	14
BAVARIAN PRETZEL (V) whole pretzel, beer cheese sauce, Cleveland mustard	13
SHORT RIB POUTINE Wisconsin cheddar cheese curds, veal demi, pickled red onions, scallions	18
CRISPY RAVIOLI potato, cheese, house marinara, vodka sauce	16
AVIATOR WINGS whole crispy fried wings, choice of sauce: Montreal dry rub, classic buffalo, sweet bbq or garlic parmesan	17
BACON & CORNBREAD applewood smoked braised bacon, miso butter cornbread, red pepper caviar, hoisin bbq	16
MEGA CRUNCH FRIES grinded sea salt, rosemary, truffle oil drizzle	11
ALL BEEF WAGYU CORN DOGS 3 mini wagyu corn dogs, gochujang ketchup, honey dijonnaise dipping sauce	15
CHEESE & CHARCUTERIE BOARD rotating selection of meats and cheeses	28

SOUPS & GREENS

CHEF'S DAILY SOUP	MKT
BEER CHEESE SOUP bacon, cheddar, mini Bavarian pretzel	12
CO-PILOT (V) arcadian greens, cucumber, tomato, carrot, shaved onion, croutons, choice of dressing	12
CAESAR romaine, shaved parmesan, croutons, classic Caesar dressing	15
OHIO APPLE & KALE Ohio apples, crunchy kale mix, radicchio, carrots, cabbage, delicate squash, dried cranberries, pecorino romano, toasted walnuts, blood orange vin	17
ROASTED BRUSSELS SPROUT SALAD granny smith apple, crispy bacon, bleu cheese chunks, toasted pecans, apple cider & maple dressing	14

SALAD ADDITIONS

GRILLED CHICKEN +7	FRIED CHICKEN +7	SHRIMP +10	CRAB CAKE +14	STEAK +16
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HANDHELDS

all handhelds served with seasoned pub fries

SKY HIGH SMASH two 4oz angus beef smash patties, American cheese, millionaire's bacon, iceberg lettuce, heirloom tomato, Cleveland mustard aioli, martin's potato roll	21
CRAB CAKE housemade crab cake, old bay aioli, iceberg lettuce, tomato, red onion, martin's potato roll	26
FRENCH DIP shaved prime rib, horseradish aioli, au jus, baguette	24
SALMON BLT pan seared salmon filet, crispy bacon, butter lettuce, vine ripe tomato, lemon & avocado aioli, martin's potato roll	20

ENTRÉES

STEAKS

served with wine roasted fingerling & leek potatoes, royal trumpet mushrooms, charred broccolini, bourbon miso butter

6oz FILET 50	14OZ NY STRIP 52	16OZ RIBEYE 62
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BRAISED SHORT RIB garlic Yukon mashed, lemon pepper haricot verts, demi-glace	38
SEARED WALLEYE roasted delicate squash, brussels sprouts, butternut puree, brown butter beurre blanc, fried garlic & leeks	34
GRILLED SALMON pistachio crusted, roasted fingerling potatoes, asparagus, pickled mustard & chive sauce	36
LEMON CHICKEN roasted herb chicken, roasted redskin potatoes, charred brussels sprouts, lemon butter gravy	32
MEATBALLS IN VODKA SAUCE bucatini, pecorino, basil	27
AVIATOR BOLOGNESE brisket, short rib, ground chuck blend, alta cucina plum tomatoes, shaved parm, grilled focaccia, pappardelle	32
CAULIFLOWER STEAK (V) crispy grilled cauliflower, harissa & white bean puree, sauteed wild mushrooms, dukkah, broccolini salsa	28
LOBSTER MAC & CHEESE butter poached lobster tail, lobster bisque base, goat cheese, pecorino romano, sundried tomato, brandy & chive	36
BONE IN PORK SHANK whole pork shank, honey & aleppo rubbed, mascarpone polenta, charred broccolini, pickled mustard seed, veal demi	40

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, & Sesame. Please notify a food team member for more information.
* Contains (or may contain) raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

THE AVIATOR

EVENT CENTER AND PUB

A SEAMLESS JOURNEY, START TO FINISH

The Aviator is proud to be part of Soaring Hospitality—a family of brands elevating events through thoughtful design, expert coordination, & exceptional service.

From weddings to corporate dinners, baby showers to farewell celebrations, we provide full-service experiences, including venue, catering, rentals, & more.

At The Aviator, we believe every event deserves smooth skies. Let us guide you from takeoff to touchdown—with ease, elegance, & moments that truly take flight.

ELEVATING EVERY OCCASION THROUGH SOARING HOSPITALITY

You've experienced The Aviator, where elevated dining meets intentional design & seamless service. But this is only one destination within the Soaring Hospitality family. Together, our venues bring refined style, exceptional cuisine, & curated service to life across Northeast Ohio, from intimate dinners to grand celebrations.

BEYOND THE AVIATOR

Via Roma Ristorante & Event Center

Old World charm meets modern Italian elegance, ideal for weddings, private dinners, & milestone gatherings.

Encore Event Center

A dramatic indoor & outdoor setting for unforgettable events, from starlit garden receptions to show-stopping galas that deserve the spotlight.

DISCOVER THE SOARING STANDARD

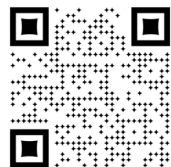
Whether you're planning your next celebration, rehearsal dinner, or company event, our team can help you find the perfect fit. Reach out today!

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IMAGINATION WITHOUT BARRIERS

