

APPETIZERS

FLORIDA SHRIMP COCKTAIL · *Four Gulf shrimp · spicy cocktail sauce* 17

CRAB CAKE · *Baked crab cake · lobster-corn relish · smoked tomato beurre blanc* 15

CRISPY BRUSSEL SPROUTS · *Fresh sprouts · smoked bacon · capers ·
parmesan vinaigrette* 10

CHARCUTERIE · *Chef selected meat and cheese · roasted marcona almonds ·
long stem artichoke · peppadew peppers · fig marsala jam · crackers* 18

PRINCE EDWARD ISLAND MUSSELS · *Pan roasted mussels · andouille sausage ·
red onions · tomatoes · butter* 12

AHI TUNA · *Sesame crusted · sticky rice · soy-ginger vinaigrette · wasabi* 14.5

RHODE ISLAND CALAMARI · *Rice flour coated rings · crispy artichoke hearts ·
scallions · lemon zest · sweet chili sauce* 13

CHIPS AND DIP · *Maine lobster, crab, spinach and artichoke casserole ·
crispy pita chips* 18

VOODOO SHRIMP · *Bacon wrapped · corn cake · curry sauce* 12.5

STUFFED MUSHROOMS · *Spinach · sun dried tomatoes · artichokes ·
sherry cream · asiago cheese* 10

SOUPS

FRENCH ONION SOUP AUGRATIN 7.5

DON'S SEAFOOD CHOWDER 7.5

SOUP DU JOUR 6.5

SALADS

POMEROY HOUSE SALAD · *Mixed greens · strawberries · mandarin oranges ·
red onion · honey poppy seed dressing* 8.5

BISTRO · *Wild greens · spinach · macadamia nuts · sunflower seeds ·
parmesan vinaigrette* 7.5

BABY KALE · *Baby kale · walnuts · dried cranberries · feta cheese ·
meyer lemon vinaigrette* 10

GRILLED ROMAINE · *Grilled baby romaine · applewood smoked bacon ·
hard boiled eggs · pretzel croutons · buttermilk bleu dressing* 9

FISHMARKET · *Mixed greens · chopped egg · bleu cheese ·
baby shrimp · Italian vinaigrette* 9.5

CRAB CAESAR · *Romaine lettuce · butter basted crab · crisp parmesan basket ·
Caesar dressing* 12

CAESAR · *Romaine lettuce · parmesan · focaccia croutons ·
Caesar dressing* 7

ENTREES

FILET MIGNON

*Chargrilled center cut · yukon gold mashed · French beans ·
shiitake mushrooms · demi-glace*

Six ounce 33 Eight ounce 40

BRAISED SHORT RIB

*Boneless tender short rib · asiago risotto ·
asparagus · braising jus 30*

CHAMPAGNE SURF AND TURF

*Six-ounce filet mignon · five to six ounce
Maine tail · fingerling potatoes · asparagus ·
champagne beurre blanc 49*

MAINE LOBSTER TAIL

*Five to six-ounce Maine tail · fingerling potatoes ·
asparagus · champagne beurre blanc 29*

C.A.B. NEW YORK STRIP

*Fourteen-ounce center cut · yukon gold mashed ·
French beans · shiitake mushrooms 39*

CERTIFIED ANGUS BEEF COWBOY RIBEYE

*Eighteen-ounce bone in Ribeye · baked potato ·
French beans · caramelized onions 49*

COLORADO LAMB RACK CHOPS

*Grilled domestic lamb chops · asiago risotto ·
asparagus · demi-glace 40*

OHIO PORK CHOP

*Sausage stuffed Ohio raised pork · baked potato ·
French beans · demi-glace 25*

PAN ROASTED CHICKEN

*Belle and Evans free range chicken · yukon gold mashed ·
French beans · pan jus 26*

C.A.B. TEXAS SIRLOIN OSCAR

*Eight-ounce center cut · yukon gold mashed · lump crab ·
asparagus · béarnaise sauce 28*

PASTA PRIMAVERA

*Seasonal vegetables · Ohio City pappardelle pasta ·
garlic and oil or alfredo sauce 25*

VEGAN RAVIOLI

*Spinach, mushroom, and white bean · crispy brussel sprouts ·
scallions · pine nuts · cherry port vinaigrette 25*

Add a 6oz Maine Lobster Tail to your entree...17

Consuming raw or undercooked meat, poultry or fish can be a health risk. Please alert us of any known food allergies

FRESHLINE

NEW BEDFORD SCALLOPS

*Pan seared · lobster mashed potatoes · micro greens ·
lobster bisque sauce 36*

NORTH ATLANTIC YELLOWFIN TUNA

*Seared rare · Thai coconut rice · baby bok choy · mango relish ·
wasabi · sweet soy 30*

GULF OF MEXICO GROUPER

*Blackened fillet · basmati rice · asparagus ·
lump crab · hollandaise 35*

SEAFOOD PASTA

*Scallops · shrimp · langostinos · Ohio City Pappardelle Pasta ·
pine nut pesto · extra virgin olive oil 31*

FAROE ISLAND SALMON

*Roasted fillet · creamy asiago risotto · asparagus ·
lemon-thyme vinaigrette 27*

CHILEAN SEA BASS

*Pan seared · lump crab cake · French beans ·
shiitake mushrooms · cherry port vinaigrette 42*

GREAT LAKES WALLEYE

*Pretzel crusted · sweet potato wedges ·
crispy bacon and caper brussel sprouts · honey mustard remoulade 30*

SOUTH AMERICAN TILAPIA

*Cajun pecan crusted · lobster mashed potatoes ·
French beans · lobster bisque sauce 27*

SIMPLY PREPARED

*Served with roasted fingerling potatoes, asparagus,
and lemon-thyme vinaigrette*

BLACKENED FLORIDA GROUPER 32

PAN SEARED CHILEAN SEA BASS 39

ROASTED FAROE ISLAND SALMON 26

NEW BEDFORD SCALLOPS 33

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