

Tuesday thru Sunday...Buy 1 get 1 Half Price

Chicken Parmesan

Asiago Chicken, Provolone, Romano, Marinara, Garlic Buttered Linguini, Bread and Butter

Tuesday thru Sunday...Family Style

\$15 for 1...\$28 for 2...\$39 for 3...\$48 for 4...\$12 for each additional person

Lasagna

Ground Beef and Pork, Ricotta, Mozzarella, Romano, Fresh Pasta, Marinara

Includes Caesar Salad, Bread and Butter, and Chocolate Eclair

Chicken Picatta

Grilled Chicken, Linguini, Capers, White Wine, Garlic, Parsley, Butter

Includes Caesar Salad, Bread and Butter, and Chocolate Eclair

Kobe Meatloaf

Ground Beef and Pork, Secret Stuff, Yukon Mashed, Roasted Beef Gravy

Includes Caesar Salad, Bread and Butter, and Chocolate Eclair

Mix and Match OK

(Single entree selection does not include salad and dessert)

Friday ONLY

Fish Fry...Buy 1 get 1 Half Price

Stella Battered Whitefish, House Cut Fries, Tartar Sauce, Bread and Butter

APPETIZERS

CRISPY BRUSSELS SPROUTS · *Flash fried sprouts · smoked bacon · capers · parmesan vinaigrette* 10

CHICKEN WINGS · *6 Spicy breaded wings · bleu cheese · barbecue · celery* 10

POUTINE · *House fries · Canadian bacon · pepper jack cheese · gravy · scallions* 10

SALADS

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

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

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

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

FROM THE PUB

CERTIFIED ANGUS BEEF BURGER · *8oz burger · LTO · brioche bun · house fries* 13

SHORT RIB TACO · *Braised short rib · cheddar · shaved lettuce · baja sauce · fresh salsa · flour tortillas* 17

AMERICAN KOBE MEATLOAF · *Ground beef and pork · secret stuff · yukon mashed · asparagus · roasted beef gravy* 15

FISH TACOS · *Fried South Pacific whitefish · cheddar · lettuce · baja sauce · fresh salsa · flour tortillas* 16

BBQ BEEF BRISKET · *12 hour braised brisket · cole slaw · onion rings · spicy barbecue · brioche bun · house fries* 15

BEYOND BURGER · *Six ounce vegan burger · LTO · pickles · special sauce · ciabatta · house fries* 16

FISH AND CHIPS · *Battered South Pacific whitefish · house fries · cole slaw · tartar sauce* 16

CHICKEN PARMESAN · *Asiago chicken · marinara · provolone · romano · parsley · garlic buttered linguini* 19

ENTREES

GREAT LAKES WALLEYE · *Pretzel crusted · sweet potato wedges · crispy brussels sprouts · honey mustard remoulde* 30

SHORT RIBS · *Braised short ribs · yukon mashed · green beans · braising jus* 30

CHICKEN PICATTA · *Grilled chicken breast · linguini · capers · garlic · parsley · butter* 15

FAROE ISLAND SALMON · *Grilled fillet · blueberry basmati rice · green beans · teriyaki glaze* 21

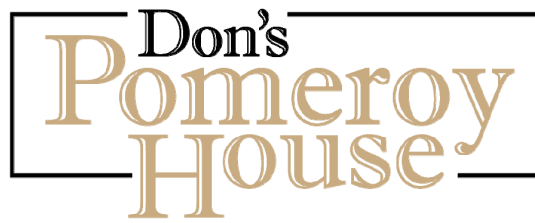
FILET MIGNON · *Grilled 6oz filet · yukon mashed · green beans · mushrooms · demi glace* 33

JAMBALAYA · *Shrimp and andouille sausage · basmati rice · spicy tomato sauce* 21

MAINE LOBSTER TAIL · *6oz Maine lobster tail · fingerling potatoes · green beans · clarified butter* 29

SIRLOIN SCAMPI · *8oz certified angus beef sirloin · creamy garlic shrimp · yukon mashed · green beans* 26

Add 6oz Lobster tail 15



Carry out Selections

Red

Carmenet Pinot Noir, California

“Carmenet Pinot Noir is a delicate red-colored wine with depth and charm. Aromas abound with hints of strawberries and spice notes. This refined Pinot Noir ends enjoyably with raspberry and cedar flavors.”

\$15.00

Sea Sun, by Caymus, Pinot Noir, California

“Sea and Sun,” by the way (in French Mer Soleil), refers to the conditions of these coastal vineyards that make them ideal for growing Pinot Noir: the coolness from the ocean and the long hours of California sunshine that allow the grapes to slowly but fully ripen.”

\$20.00

Anne Amie Two Estates Pinot Noir, Willamette Valley, Oregon

This crafty blend of the two estate vineyards works like a charm. It brings a toasty edge, from aging in 21% new French oak, ringing ripe berry and cherry fruit. As with all the Anne Amie wines, the estate-grown fruit is immaculate, ripe and delicious.

\$25.00

En Route Pinot Noir by Far Niente, Russian River, California

The nose instantly fills with luscious aromas of juicy ripe red cherry, raspberry, star jasmine, with a light spice and mineral earthiness, the palate is silky and layered with flavors that are reflective of this wine's aromatics—bright red fruit and rose petal. With an exceptional purity of fruit, flavor, and expression as it culminates in a bright, mouthwatering finish.

\$45.00

Rutherford Ranch Cabernet Sauvignon, Napa, California

Ripe dark cherry, cassis and dark plum along with well-integrated sweet oak aromas. Rich and full-bodied with abundant yet soft tannins. The finish is long and layered.

\$25.00

Aruma Malbec by Rothschild, Argentina

"This unoaked Malbec is 100% from Valle de Uco, & they want to show the pure expression of the grape in the place...It's very juicy and fruit-driven. Very pleasant, easy to drink,

\$15.00

Conundrum Red Blend by Caymus, California

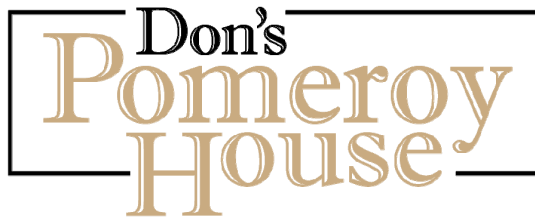
Features dark red varietals including Petite Sirah, Zinfandel and Cabernet Sauvignon. It is rich, complex and approachable. With lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness. Enjoy it any time of year!

\$22.00

Seghesio “Angela’sTable” Zinfandel, Sonoma, California

Aromas of wild blueberry, briary raspberry patch & baking spice give way to a palate of juicy, ripe blackberry & black plum. Soft tannins, a rich mouthfeel & focused acidity lead to a long finish, creating a delightful wine to pair

\$20.00



Carry out Wine Selections

White

Joseph Drouhin. Macon Villages Chardonnay, France

“From the heart of Burgundy, bright fruit with notes of minerality, stainless steel fermented to retain the beautiful finesse and elegance”

\$15.00

Filadonna Pinot Grigio, Italy

“High Mountain fruit from the best region, with pleasing citrus flavors and a crisp, lively finish.”

\$15.00

Rutherford Ranch Chardonnay, Napa Valley

“Classic style with tropical fruit, that is creamy and round on the palate with a hint of oak, vanilla and spice that rounds out the finish.”

\$15.00