

LUNCH MENU

FRENCH ONION AUGRATIN 8
DON'S SEAFOOD CHOWDER 8

POMEROY HOUSE SALAD · MIXED GREENS · STRAWBERRIES · MANDARIN ORANGES · RED ONION
HONEY POPPY SEED DRESSING
SMALL 8.5 LARGE 13.5

GRILLED ROMAINE · GRILLED BABY ROMAINE · SMOKED BACON · CHOPPED EGG · PRETZEL CROUTONS
BUTTERMILK BLEU DRESSING 9

FISHMARKET · MIXED GREENS · BABY SHRIMP · BLEU CHEESE · CHOPPED EGG · ITALIAN VINAIGRETTE
SMALL 9.5 LARGE 14.5

CLASSIC CAESAR · ROMAINE · CAESAR DRESSING · FOCACCIA CROUTONS · PARMESAN CHEESE
SMALL 7.5 LARGE 10.5

ADD CHICKEN 5.5 ... SALMON 8... NEW YORK STRIP 12...

SANDWICHES

CERTIFIED ANGUS BEEF BURGER · EIGHT OUNCES · LETTUCE, TOMATO, ONION ·
BRIOCHE BUN · HOUSE FRIES 13
CHEESE · BACON · MUSHROOMS · ONIONS · FRIED EGG · ADD 1.00

BEYOND BURGER · 100% VEGAN · PICKLES, LETTUCE, TOMATO, ONION · CIABATTA BUN ·
SPECIAL SAUCE · HOUSE FRIES 15

CAPRESE CHICKEN · MARINATED CHICKEN BREAST · FRESH MOZZARELLA · TOMATOES ·
LEAF LETTUCE · BASIL-PECAN PESTO · BRIOCHE BUN · HOUSE FRIES 13

SANDMAN · SMOKED TURKEY · SPINACH · TOMATOES · MUENSTER CHEESE · GRILLED PITA ·
FAT FREE RASPBERRY MAYONNAISE · PETITE CAESAR SALAD 14

DON'S FRESHLINE

FAROE ISLAND SALMON · GRILLED SALMON · BLUEBERRY BASMATI · ASPARAGUS · TERIYAKI SAUCE 19

NANTUCKET LIGHTSHIP SCALLOPS · PAN SEARED · ALMOND BASMATI RICE · ASPARAGUS ·
PEPPADEW VINAIGRETTE 24

NORTH ATLANTIC YELLOWFIN TUNA · CHAR GRILLED TUNA · BASMATI RICE · SNOW PEAS ·
TOMATO-CUCUMBER SALAD · PEPPADEW VINAIGRETTE 17

GREAT LAKES WALLEYE · PRETZEL CRUSTED · SWEET POTATO WEDGES · CRISPY BRUSSELS SPROUTS ·
HONEY MUSTARD REMOULADE 20

ENTREES

ASIAGO CHICKEN · BAKED ASIAGO CHICKEN · BOILED YUKON POTATOES · FRENCH BUTTERED BEANS ·
BARBECUE AIOLI 17

BARBECUE PORK · 20 HR. BRAISED PORK SHOULDER · MAC AND CHEESE · CORNBREAD · BARBECUE SAUCE 17

SHRIMP CAPRESE PASTA · SHRIMP · BLISTERED TOMATOES · BASIL · FRESH MOZZARELLA · PARMESAN ·
FETTUCCINI · EVOO · BALSAMIC REDUCTION 20

MIKE'S QUICHE · THE CHEF'S CHOICE OF INGREDIENTS COMBINED WITH EGGS AND CREAM ·
POMEROY SALAD 14.5

FISH AND CHIPS · STELLA BATTERED SOUTH PACIFIC WHITEFISH · HOUSE FRIES · TARTAR SAUCE 16

CONSUMING RAW OR UNDERCOOKED MEAT, FISH OR POULTRY COULD BE A HEALTH RISK
PLEASE ALERT US OF ALL KNOWN FOOD ALLERGIES

DINNER MENU

APPETIZERS

- FLORIDA SHRIMP COCKTAIL** · *Four Gulf shrimp · spicy cocktail sauce* 17
- CRAB CAKE** · *Baked crab cake · chilled Maine lobster-corn relish ·
smoked tomato beurre blanc* 15
- CRISPY BRUSSELS SPROUTS** · *Fresh sprouts · smoked bacon · capers ·
parmesan vinaigrette* 11
- AHI TUNA** · *Sesame crusted · sticky rice · soy-ginger vinaigrette ·
pickled ginger · wasabi* 15
- RHODE ISLAND CALAMARI** · *Rice flour coated rings · crispy artichoke hearts ·
scallions · lemon zest · sweet chili sauce* 14
- CHIPS AND DIP** · *Maine lobster, crab, spinach and artichoke casserole ·
crispy pita chips* 18
- VOODOO SHRIMP** · *Four bacon wrapped shrimp · corn cake · curry sauce* 13
- STUFFED MUSHROOMS** · *Spinach · sun dried tomatoes · artichokes ·
sherry cream · asiago cheese* 11

SOUPS

- FRENCH ONION SOUP AUGRATIN** 8
- DON'S SEAFOOD CHOWDER** 8

SALADS

- POMEROY HOUSE SALAD** · *Mixed greens · strawberries · mandarin oranges ·
red onion · honey poppy seed dressing* 8.5
- BISTRO SALAD** · *Wild greens · spinach · Macadamia nuts · pepitas ·
parmesan vinaigrette* 8
- 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* 7.5

SIMPLY PREPARED FRESHLINE

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

- BLACKENED FLORIDA GROUPER** 36
- PAN SEARED CHILEAN SEA BASS** 40
- ROASTED FAROE ISLAND SALMON** 28
- NEW BEDFORD SCALLOPS** 34

FRESHLINE

NEW BEDFORD SCALLOPS

*Pan seared · lobster mashed potatoes · micro greens ·
lobster bisque sauce 37*

NORTH ATLANTIC YELLOWFIN TUNA

*Sesame crusted yellowfin tuna · shrimp · shaved brussels sprouts · mushrooms · peppers ·
peanuts · scallions · Ohio City ramen · house pho broth 31*

CAROLINA GROUPER

*Potato crusted fillet · butternut squash, bacon, pecan, and feta hash · grilled asparagus ·
Ohio maple-cranberry vinaigrette 36*

FAROE ISLAND SALMON

*Roasted fillet · creamy asiago risotto · asparagus ·
lemon-thyme vinaigrette 28*

CHILEAN SEA BASS

*Pan seared · lump crab cake · French beans ·
shiitake mushrooms · cherry port vinaigrette 43*

GREAT LAKES WALLEYE

*Pretzel crusted · sweet potato wedges ·
crispy bacon and caper brussel sprouts · honey mustard remoulade 31*

ENTREES

FILET MIGNON

*Char grilled center cut · yukon gold mashed · French beans ·
shiitake mushrooms · demi glace **Six ounce 34 Eight ounce 41***

BRAISED SHORT RIB

*6 hr braised boneless short rib · asiago risotto ·
asparagus · braising jus 31*

CHAMPAGNE SURF AND TURF

*Six ounce filet mignon · five to six ounce
Maine tail · fingerling potatoes · asparagus ·
champagne beurre blanc 50*

MAINE LOBSTER TAIL

*Five to six ounce Maine tail · fingerling potatoes ·
asparagus · champagne beurre blanc 30*

C.A.B. NEW YORK STRIP

*Fourteen ounce center cut · asiago risotto ·
French beans · shiitake mushrooms 40*

PAN ROASTED CHICKEN

*Springer Farms free range chicken · yukon gold mashed ·
French beans · pan jus 27*

VEGAN RAVIOLI

*Butternut squash in tofu pasta · shaved brussels · butternut squash
scallions · pine nuts · peppadew vinaigrette 26*

Add a 6oz Maine Lobster Tail to your entree...18

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



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PUB MENU

First Plates

Gulf Shrimp Cocktail 17
Four Gulf Shrimp • Cocktail Sauce

Rhode Island Calamari 14
Rice Flour Dusted Rings and Artichoke Hearts • Scallions • Lemon Zest • Sweet Chili Sauce

Jumbo Lump Crab Cake 15
Baked • Chilled Maine Lobster-Corn Relish • Smoked Tomato Beurre Blanc

Brussels Sprouts 11
Flash Fried • Smoked Bacon • Capers • Parmesan Vinaigrette

Chip And Dip 18
Maine Lobster, Crab, Spinach and Artichoke Casserole • Swiss • Pita Chips

Stuffed Mushrooms 11
Spinach • Artichokes • Sun-Dried Tomatoes • Asiago • Sherry Cream

Ahi Tuna 15
Seared Rare • Sesame Seeds • Sticky Rice • Soy-Ginger Vinaigrette • Wasabi • Seaweed Salad

Chicken Wings 11
Six Breaded Wings • Celery • Bleu Cheese • Barbecue Sauce

Spanish Nachos 13
Corn Tortillas • Ancho Chicken Thighs • Black Beans • Grilled Corn • Peppadew Peppers • Cilantro • Queso

Voodoo Shrimp 13
Four Bacon Wrapped Shrimp • Corn Cake • Curry Sauce

Greens & Tureens

French Onion Au Gratin 8

Don's Red Chowder 8

Soup Du Jour 7

Bistro Salad 8
Wild Greens • Spinach • Macadamia Nuts • Pepitas • Parmesan Vinaigrette

Pomeroy House Salad Small 8.5 Large 13.5
Wild Greens • Spinach • Strawberries • Mandarin Oranges • Red Onion • Honey Poppy-Seed Dressing

Fishmarket Salad Small 9.5 Large 14.5
Wild Greens • Spinach • Baby Shrimp • Bleu Cheese • Chopped Egg • Italian Vinaigrette

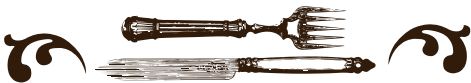
Caesar Salad Small 7.5 Large 10.5
Romaine • Parmesan • Focaccia Croutons • Caesar Dressing

Grilled Romaine 9
Baby Romaine • Smoked Bacon • Chopped Egg • Pretzel Croutons • Buttermilk Bleu Dressing

Crab Caesar 12
Romaine lettuce • Butter Basted Crab • Crisp Parmesan Basket • Caesar Dressing

For all salads add Grilled Chicken 5.5
Grilled Salmon 8
N.Y. Strip 12

Knife and Fork



Pierogies 17
Potatoes • Cheddar • Scallions • Caramelized Onions • Sour Cream • Butter
add Kielbasi 4.00

Fish And Chips 16
Fried South Pacific Whitefish • House Fries • Tartar Sauce



Steak Oscar 24
Chargrilled Eight Ounce NY Strip • Mashed Potatoes • Buttered Crab • Asparagus • Bearnaise Sauce



Beef Brisket 17
20 hr Braised Brisket • Mashed Potatoes • Carrots • Onions • Buttermilk Biscuit • Beef Gravy

Kobe Meatloaf 18
American Kobe Beef and Ohio Pork • Chef's Secret Stuff • Mashed Potatoes • French Green Beans • Beef Gravy • Caramelized Onions

Teriyaki Salmon 21
Grilled • Blueberry Basmati Rice • Asparagus • Teriyaki Glaze

Chicken Parmesan 19
Asiago Chicken • Marinara • Provolone • Romano • Parsley • Garlic Buttered Linguini

Handfuls



Certified Angus Beef Burger 13
Eight Ounce Burger • LTO • Brioche Bun • House Fries
Cheese • Bacon • Mushrooms • Onions • Fried Egg 1.25 Each
Substitute Beyond Burger 3.00



USDA Prime Cheese Steak 16
House Roasted USDA Prime Beef • Peppers • Onions • Mushrooms • Queso • Hoagie Bun • Horseradish • House Fries

Vegan Vegetable Tacos 16
Seasonal Veggies • Shaved Brussels Slaw • Crushed Marcona Almonds • Peppadew Ranch • Grilled Flour Tortillas

Fish Taco 16
Fried South Pacific Whitefish • Cheddar • Shaved Brussels Slaw • House Baja Sauce • House Salsa • Lime • Flour Tortillas

Chicken Schnitzel 14
Fried Chicken Breast Cutlet • Smoked Bacon • Shaved Brussels Slaw • Sunny Side Egg • Grilled Sourdough • House Fries • Cholula Aioli



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Consuming Raw Or Undercooked Meat, Fish Or Poultry
Can Be A Health Risk.
Please Inform Us Of Any Known Food Allergies.

❖ ❖ ❖ (Rolls Available Upon Request) ❖ ❖ ❖

DINING ROOM MENU

Freshline

New Bedford Scallops 37

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

Faroe Island Salmon 28

Roasted fillet · asiago risotto · asparagus · lemon thyme vinaigrette

Chilean Sea Bass 43

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

Tuna and Shrimp Ramen 31

Sesame crusted yellowfin tuna · shrimp · shaved brussels sprouts · mushrooms · peppers · scallions · peanuts · OCP Ramen · house pho broth

Nags Head Grouper 36

Potato Crusted Fillet · butternut squash, bacon, pecan and feta hash · grilled asparagus · Ohio maple-cranberry vinaigrette

Great Lakes Walleye 31

Pretzel crusted · sweet potato wedges · crispy bacon and caper brussels sprouts · honey mustard remoulade

Simply Prepared Freshline

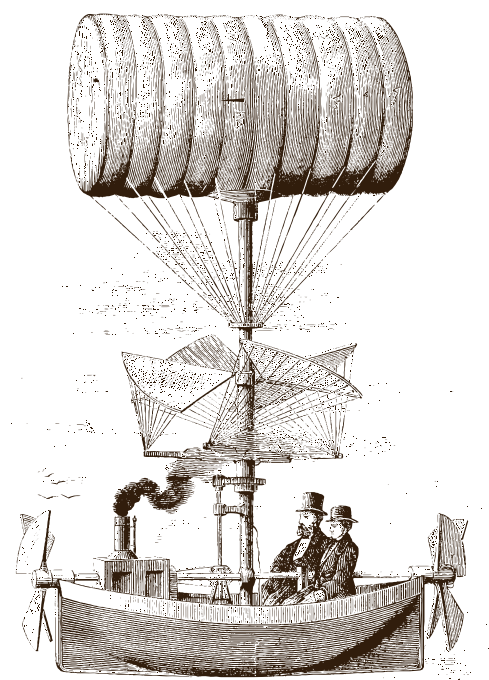
Served with roasted fingerling potatoes, asparagus, and lemon thyme vinaigrette

Blackened Carolina Grouper 36

Roasted Faroe Island Salmon 28

Pan Seared Chilean Sea Bass 40

New Bedford Scallops 34



Entrees

Filet Mignon 6oz 34 8oz 41

Char grilled center cut · yukon gold mashed · French beans · shiitake mushrooms · demi glace



C.A.B. New York Strip 40

Fourteen ounce center cut · Asiago Risotto · French beans · shiitake mushrooms

Maine Lobster Tail 30

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

Braised Short Rib 31

6 hr braised boneless short rib · asiago risotto · asparagus · braising jus

Pan Roasted Chicken 27

Springer Farms free range chicken · yukon gold mashed · French beans · pan jus

Vegan Ravioli 26

Butternut squash in tofu pasta · shaved brussels · butternut · scallions · pine nuts · peppadew vinaigrette

Champagne Surf and Turf 50

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

Add a 6oz Maine Lobster Tail to your entree... 18



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