

LUNCH MENU

APPETIZERS • SOUPS • SALADS

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 SUBSTITUTE BEYOND BURGER ADD 3
CHEESE • BACON • MUSHROOMS • ONIONS • FRIED EGG • ADD 1.00

USDA PRIME FRENCH DIP • HOUSE ROASTED USDA PRIME BEEF • PROVOLONE • HOAGIE BUN •
HOUSE FRIES • AU JUS 16

CHICKEN SCHNITZEL • FRIED CHICKEN BREAST CUTLET • SMOKED BACON • SHAVED BRUSSELS SLAW •
SUNNY SIDE EGG • GRILLED SOURDOUGH • HOUSE FRIES • CHOLULA AIOLI 14

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

DON'S FRESHLINE

FAROE ISLAND SALMON • POTATO CRUSTED • BUTTERNUT, BACON, PECAN, AND FETA HASH •
GRILLED ASPARAGUS • OHIO MAPLE-CRANBERRY VINAIGRETTE 18

NANTUCKET LIGHTSHIP SCALLOPS • PAN SEARED • LOBSTER MASHED POTATOES • ASPARAGUS •
LOBSTER BISQUE 24

NORTH ATLANTIC YELLOWFIN TUNA • SESAME SEARED TUNA • VEGETABLE FRIED RICE •
SWEET SOY • WASABI 19

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

ENTREES

CHICKEN PARMESAN • BAKED ASIAGO CHICKEN • MARINARA • PROVOLONE AND ROMANO •
GARLIC BUTTERED LINGUINI • PARSLEY 18

KOBE MEATLOAF • AMERICAN KOBE BEEF AND OHIO PORK • CHEF'S SECRET STUFF • MASHED POTATOES •
FRENCH GREEN BEANS • BEEF GRAVY 18

STEAK OSCAR • CHARGRILLED EIGHT OUNCE NY STRIP • BUTTERED CRAB • MASHED POTATOES • ASPARAGUS •
BEARNAISE SAUCE 24

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

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

Four Gulf Shrimp • Cocktail Sauce

17
- Rhode Island Calamari

Rice Flour Dusted Rings and Artichoke Hearts • Scallions • Lemon Zest • Sweet Chili Sauce

14
- Jumbo Lump Crab Cake

Baked • Chilled Maine Lobster-Corn Relish • Smoked Tomato Beurre Blanc

15
- Brussels Sprouts

Flash Fried • Smoked Bacon • Capers • Parmesan Vinaigrette

11
- Chip And Dip

Maine Lobster, Crab, Spinach and Artichoke Casserole • Swiss • Pita Chips

18

- Stuffed Mushrooms

Spinach • Artichokes • Sun-Dried Tomatoes • Asiago • Sherry Cream

11
- Ahi Tuna

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

15
- Chicken Wings

Six Breaded Wings • Celery • Bleu Cheese • Barbecue Sauce

11
- Spanish Nachos

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

13
- Voodoo Shrimp

Four Bacon Wrapped Shrimp • Corn Cake • Curry Sauce

13

Greens & Tureens

- French Onion Au Gratin

8
- Don's Red Chowder

8
- Soup Du Jour

7
- Bistro Salad

Wild Greens • Spinach • Macadamia Nuts • Pepitas • Parmesan Vinaigrette

8
- Pomeroy House Salad

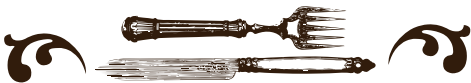
Wild Greens • Spinach • Strawberries • Mandarin Oranges • Red Onion • Honey Poppy-Seed Dressing

Small 8.5
Large 13.5
- Fishmarket Salad

Wild Greens • Spinach • Baby Shrimp • Bleu Cheese • Chopped Egg • Italian Vinaigrette

Small 9.5
Large 14.5

Knife and Fork



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Pierogies

Potatoes • Cheddar • Scallions • Caramelized Onions • Sour Cream • Butter

17
- 

Steak Oscar

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

24
- 

Beef Brisket

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

17
- Kobe Meatloaf

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

18
- Teriyaki Salmon

Grilled • Blueberry Basmati Rice • Asparagus • Teriyaki Glaze

21
- Chicken Parmesan

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

19

- Caesar Salad

Romaine • Parmesan • Focaccia Croutons • Caesar Dressing

Small 7.5
Large 10.5
- Grilled Romaine

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

9
- Crab Caesar

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

12
- For all salads add

Grilled Chicken

5.5
- Grilled Salmon

8
- N.Y. Strip

12

Handfuls

- 

Certified Angus Beef Burger

Eight Ounce Burger • LTO • Brioche Bun • House Fries

13
- 

USDA Prime Cheese Steak

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

16
- Vegan Vegetable Tacos

Seasonal Veggies • Shaved Brussels Slaw • Crushed Marcona Almonds • Peppadew Ranch • Grilled Flour Tortillas

16
- Fish Taco

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

16
- Chicken Schnitzel

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

14



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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

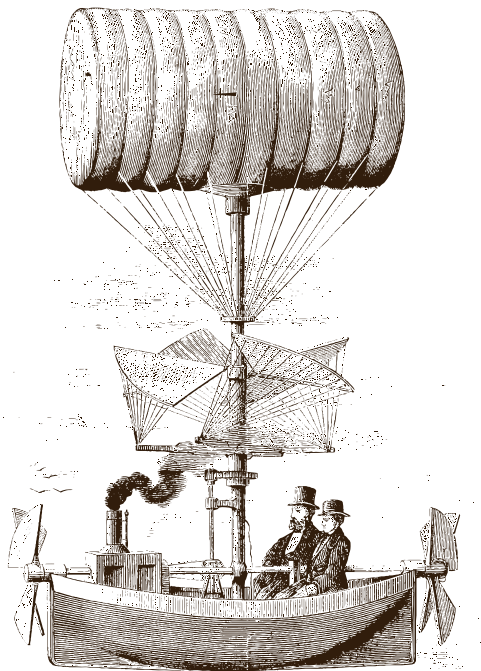


New Bedford Scallops 37	Faroe Island Salmon 28	Chilean Sea Bass 43
Pan seared · lobster mashed potatoes · micro greens · lobster bisque sauce	Roasted fillet · asiago risotto · asparagus · lemon thyme vinaigrette	Pan seared · lump crab cake · French beans · shiitake mushrooms · cherry port vinaigrette
Tuna and Shrimp Ramen 31	Nags Head Grouper 36	Great Lakes Walleye 31
Sesame crusted yellowfin tuna · shrimp · shaved brussels sprouts · mushrooms · peppers · scallions · peanuts · OCP Ramen · house pho broth	Potato Crusted Fillet · butternut squash, bacon, pecan and feta hash · grilled asparagus · Ohio maple-cranberry vinaigrette	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

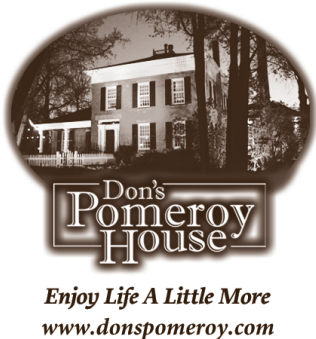
Blackened Carolina Grouper 36	Roasted Faroe Island Salmon 28
Pan Seared Chilean Sea Bass 40	New Bedford Scallops 34



Entrees



Filet Mignon 6oz 34 8oz 41	 C.A.B. New York Strip 40	Maine Lobster Tail 30
Char grilled center cut · yukon gold mashed · French beans · shiitake mushrooms · demi glace	Fourteen ounce center cut · Asiago Risotto · French beans · shiitake mushrooms	Five to six ounce Maine tail · fingerling potatoes · asparagus · champagne beurre blanc
Braised Short Rib 31	Pan Roasted Chicken 27	Vegan Ravioli 26
6 hr braised boneless short rib · asiago risotto · asparagus · braising jus	Springer Farms free range chicken · yukon gold mashed · French beans · pan jus	Butternut squash in tofu pasta · shaved brussels · butternut · scallions · pine nuts · peppadew vinaigrette
Champagne Surf and Turf 50	Add a 6oz Maine Lobster Tail to your entree... 18	
Six ounce filet mignon · five to six ounce Maine tail · fingerling potatoes · asparagus · champagne beurre blanc		



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