



PUB & PATIO 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 19
Baked • Chilled Maine Lobster-Corn Relish • Smoked Tomato Beurre Blanc

Brussels Sprouts 11.5
Flash Fried • Smoked Bacon • Capers • Parmesan Vinaigrette

Chip and Dip 21
Maine Lobster, Crab, Spinach and Artichoke Casserole • Swiss • Pita Chips

Stuffed Mushrooms 12
Spinach • Artichokes • Sun-Dried Tomatoes • Asiago • Sherry Cream

Ahi Tuna 17
Seared Rare • Sesame Seeds • Sticky Rice • Soy-Ginger Vinaigrette • Wasabi • Seaweed Salad

Chicken Wings 12
Six Breaded Wings • Celery • Bleu Cheese • Barbecue Sauce

Spanish Nachos 14
Corn Tortillas • Ancho Chicken Thighs • Black Beans • Grilled Corn • Peppadew Peppers • Queso

Voodoo Shrimp 14
Four Bacon Wrapped Shrimp • Corn Cake • Curry Sauce

GREENS & TUREENS

French Onion Au Gratin 8.5

Don's Seafood Chowder 6 / 9

Soup Du Jour 5.5 / 8.5

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

Pomeroy House Salad 9 / 14
Wild Greens • Spinach • Strawberries • Mandarin Oranges • Red Onion • Honey Poppy-Seed Dressing

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

Classic Caesar Salad 8.5 / 11.5
Romaine • Parmesan • Focaccia Croutons • Caesar Dressing

Grilled Romaine 10
Baby Romaine • Smoked Bacon • Chopped Egg • Pretzel Croutons • Buttermilk Bleu Dressing

Crab Caesar 15
Romaine Lettuce • Butter Basted Crab • Crisp Parmesan Basket • Caesar Dressing


For All Salads Add:
Grilled Chicken 6
Grilled Salmon 8
N.Y. Strip 12


KNIFE AND FORK

Pierogies 17
Potatoes • Cheddar • Scallions • Caramelized Onions • Sour Cream • Butter

Add Kielbasi 4

Fish and Chips 17
Fried South Pacific Whitefish • Home Fries • Tartar Sauce


 **New York Strip** 25
Chargrilled Eight Ounce NY Strip • Mashed Potatoes • Shiitake Mushrooms • Asparagus

 **Beef Brisket** 19
20 hr Braised Brisket • Mashed Potatoes • Carrots • Onions • Buttermilk Biscuit • Beef Gravy

Teriyaki Salmon 25
Grilled • Blueberry Basmati Rice • Asparagus • Teriyaki Glaze

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

HANDFULS

 **Certified Angus Beef Burger** 14
Eight Ounce Burger • LTO • Brioche Bun • House Fries
Cheese • Bacon • Mushrooms • Onions • Fried Egg each 1.25
Substitute Beyond Burger 3

 **French Dip** 16
House Roasted Certified Angus Beef • Provolone • Hoagie Bun • Au Jus • House Fries

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

Fish Taco 18
Fried South Pacific Whitefish • Cheddar • Shaved Brussels Slaw • House Baja Sauce • Salsa • Lime • Flour Tortillas

Chicken Schnitzel 15
Fried Chicken Breast Cutlet • Smoked Bacon • Shaved Brussels Slaw • Sunny Side Egg • Grilled Sourdough • House Fries • Cholula Aioli



Enjoy Life a Little More
www.donspomeroy.com

*** Rolls Available Upon Request ***

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



PUB & PATIO MENU

FRESHLINE

New Bedford Scallops 42

Pan Seared • Lobster Mashed Potatoes • Micro Greens •
Lobster Bisque Sauce

North Atlantic Yellowfin Tuna 34

Sesame Crusted Yellowfin Tuna • Shrimp • Shaved Brussels Sprouts • Mushrooms • Peppers •
Peanuts • Scallions • Ohio City Ramen • House Pho Broth

Carolina Grouper 37

Blackened Fillet • Potato, Tomato, Bacon, Feta Hash •
Asparagus • Citrus Vinaigrette

Faroe Island Salmon 29

Roasted Fillet • Creamy Asiago Risotto • Asparagus •
Lemon-Thyme Vinaigrette

Chilean Sea Bass 43

Pan Seared • Lump Crab Cake • French Beans • Shiitake Mushrooms •
Cherry Port Vinaigrette

Great Lakes Walleye 31

Pretzel Crusted • Sweet Potato Wedges • Crispy Bacon and Caper Brussels Sprouts •
Honey Mustard Remoulade

ENTREES

Filet Mignon 35 / 43

Six- or Eight-Ounce Char Grilled Center Cut • Yukon Gold Mashed Potatoes •
French Beans • Shiitake Mushrooms • Demi-Glace

Braised Short Rib 36

Six-Hour Braised Boneless Short Rib • Asiago Risotto •
Asparagus • Braising Jus

Champagne Surf and Turf 55

Six-Ounce Filet Mignon • Five to Six Ounce Main Lobster Tail •
Fingerling Potatoes • Asparagus • Champagne Beurre Blanc

Maine Lobster Tail 35

Five- to Six-Ounce Maine Lobster Tail • Fingerling Potatoes •
Asparagus • Champagne Beurre Blanc

C.A.B. New York Strip 46

Fourteen-Ounce Center Cut • Asiago Risotto •
French Beans • Shiitake Mushrooms

Pan Roasted Chicken 28

Springer Farms Free Range Chicken • Yukon Gold Mashed Potatoes •
French Beans • Pan Jus

Vegan Ravioli 26

Butternut Squash in Tofu Pasta • Shaved Brussels Sprouts •
Butternut Squash Scallions • Pine Nuts • Peppadew Vinaigrette

*** Add Six-Ounce Maine Lobster Tail to your Entree...25 ***

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