

LUNCH MENU

APPETIZERS · SOUPS · SALADS

FRENCH ONION AU GRATIN 8.5

DON'S SEAFOOD CHOWDER 6/9

SOUP DU JOUR 5.5/8.5

POMEROY HOUSE SALAD · MIXED GREENS · STRAWBERRIES · MANDARIN ORANGES · RED ONION
HONEY POPPY SEED DRESSING
SMALL 9 LARGE 14

GRILLED ROMAINE · GRILLED BABY ROMAINE · SMOKED BACON · CHOPPED EGG · PRETZEL CROUTONS
BUTTERMILK BLEU DRESSING 10

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 8.5 LARGE 11.5

ADD CHICKEN 6 ... SALMON 8... NEW YORK STRIP 12...

SANDWICHES

CERTIFIED ANGUS BEEF BURGER · EIGHT OUNCES · LETTUCE, TOMATO, ONION ·
BRIOCHE BUN · HOUSE FRIES 14 SUBSTITUTE BEYOND BURGER ADD 3
CHEESE · BACON · MUSHROOMS · ONIONS · FRIED EGG · ADD 1.25

USDA PRIME FRENCH DIP · HOUSE ROASTED USDA PRIME BEEF · PROVOLONE · HOAGIE BUN ·
HOUSE FRIES · AU JUS 17

CHICKEN SCHNITZEL · FRIED CHICKEN BREAST CUTLET · SMOKED BACON · SHAVED BRUSSELS SLAW ·
SUNNY SIDE EGG · GRILLED SOURDOUGH · HOUSE FRIES · CHOLULA AIOLI 15

SANDMAN · SMOKED TURKEY · SPINACH · TOMATOES · MUENSTER CHEESE · GRILLED PITA ·
FAT FREE RASPBERRY MAYONNAISE · PETITE CAESAR SALAD 15

DON'S FRESHLINE

FAROE ISLAND SALMON · POTATO CRUSTED · BUTTERNUT, BACON, PECAN, AND FETA HASH ·
GRILLED ASPARAGUS · OHIO MAPLE-CRANBERRY VINAIGRETTE 19

NANTUCKET LIGHTSHIP SCALLOPS · PAN SEARED · LOBSTER MASHED POTATOES · ASPARAGUS ·
LOBSTER BISQUE 25

NORTH ATLANTIC YELLOWFIN TUNA · SESAME SEARED TUNA · VEGETABLE FRIED RICE ·
SWEET SOY · WASABI 21

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

NEW YORK STRIP · CHARGRILLED EIGHT OUNCE NY STRIP · SHIITAKE MUSHROOMS ·
MASHED POTATOES · ASPARAGUS 25

MIKE'S QUICHE · THE CHEF'S CHOICE OF INGREDIENTS COMBINED WITH EGGS AND CREAM ·
POMEROY SALAD 15

FISH AND CHIPS · STELLA BATTERED SOUTH PACIFIC WHITEFISH · HOUSE FRIES · TARTAR SAUCE 16.5

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* 19
- CRISPY BRUSSELS SPROUTS** · *Fresh sprouts · smoked bacon · capers ·
parmesan vinaigrette* 11.5
- AHI TUNA** · *Sesame crusted · sticky rice · soy-ginger vinaigrette ·
pickled ginger · wasabi* 17
- 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* 21
- VOODOO SHRIMP** · *Four bacon wrapped shrimp · corn cake · curry sauce* 14
- STUFFED MUSHROOMS** · *Spinach · sun dried tomatoes · artichokes ·
sherry cream · asiago cheese* 12

SOUPS

FRENCH ONION SOUP AUGRATIN 8.5

DON'S SEAFOOD CHOWDER 6/9

SOUP DUJOUR 5/8

SALADS

- POMEROY HOUSE SALAD** · *Mixed greens · strawberries · mandarin oranges ·
red onion · honey poppy seed dressing* 9
- BISTRO SALAD** · *Wild greens · spinach · macadamia nuts · pepitas ·
parmesan vinaigrette* 8.5
- GRILLED ROMAINE** · *Grilled baby romaine · applewood smoked bacon ·
hard boiled eggs · pretzel croutons · buttermilk bleu dressing* 10
- 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* 15
- CAESAR** · *Romaine lettuce · parmesan · focaccia croutons ·
Caesar dressing* 8.5

SIMPLY PREPARED FRESHLINE

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

BLACKENED FLORIDA GROUPER 37

PAN SEARED CHILEAN SEA BASS 40

ROASTED FAROE ISLAND SALMON 28

NEW BEDFORD SCALLOPS 40

FRESHLINE

NEW BEDFORD SCALLOPS

*Pan seared · lobster mashed potatoes · micro greens ·
lobster bisque sauce 42*

NORTH ATLANTIC YELLOWFIN TUNA

*Sesame crusted yellowfin tuna · shrimp · shaved brussels sprouts · mushrooms · peppers ·
peanuts · scallions · Ohio City ramen · house pho broth 34*

CAROLINA GROUPE

*Potato crusted fillet · butternut squash, bacon, pecan, and feta hash · grilled asparagus ·
Ohio maple-cranberry vinaigrette 37*

FAROE ISLAND SALMON

*Roasted fillet · creamy asiago risotto · asparagus ·
lemon-thyme vinaigrette 29*

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 brussels sprouts · honey mustard remoulade 31*

ENTREES

FILET MIGNON

*Char grilled center cut · yukon gold mashed · French beans ·
shiitake mushrooms · demi-glace Six ounce 35 Eight ounce 43*

BRAISED SHORT RIB

*6 hr braised boneless short rib · asiago risotto ·
asparagus · braising jus 36*

CHAMPAGNE SURF AND TURF

*Six ounce filet mignon · five to six ounce
Maine tail · fingerling potatoes · asparagus ·
champagne beurre blanc 55*

MAINE LOBSTER TAIL

*Five to six ounce Maine tail · fingerling potatoes ·
asparagus · champagne beurre blanc 35*

C.A.B. NEW YORK STRIP

*Fourteen ounce center cut · asiago risotto ·
French beans · shiitake mushrooms 46*

PAN ROASTED CHICKEN

*Springer Farms free range chicken · yukon gold mashed ·
French beans · pan jus 28*

VEGAN RAVIOLI

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



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



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*** 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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