

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 AU GRATIN 8.5

DON'S SEAFOOD CHOWDER 6/9

SOUP DU JOUR 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*