

DINNER MENU

APPETIZERS

FLORIDA SHRIMP COCKTAIL · *Four Gulf shrimp · spicy cocktail sauce* 18

CRAB CAKE · *Baked crab cake · chilled Maine lobster-corn relish ·
smoked tomato beurre blanc* 20

CRISPY BRUSSELS SPROUTS · *Fresh sprouts · smoked bacon · capers ·
parmesan vinaigrette* 12

AHI TUNA · *Sesame crusted · sticky rice · soy-ginger vinaigrette ·
pickled ginger · wasabi* 18

RHODE ISLAND CALAMARI · *Rice flour coated rings · crispy artichoke hearts ·
scallions · lemon zest · sweet chili sauce* 15

CHIPS AND DIP · *Maine lobster, crab, spinach and artichoke casserole ·
crispy pita chips* 21

VOODOO SHRIMP · *Four bacon wrapped shrimp · corn cake · curry sauce* 15

STUFFED MUSHROOMS · *Spinach · sun dried tomatoes · artichokes ·
sherry cream · asiago cheese* 12

SOUPS

FRENCH ONION SOUP AUGRATIN 8.5

DON'S SEAFOOD CHOWDER 6.5/9.5

SOUP DUJOUR 5.5/8.5

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 38

PAN SEARED CHILEAN SEA BASS 42

ROASTED FAROE ISLAND SALMON 29

NEW BEDFORD SCALLOPS 42

FRESHLINE

NEW BEDFORD SCALLOPS

*Pan seared · lobster mashed potatoes · micro greens ·
lobster bisque sauce 46*

NORTH ATLANTIC YELLOWFIN TUNA

*Sesame crusted yellowfin tuna · shrimp · shaved brussels sprouts · mushrooms · peppers ·
peanuts · scallions · Ohio City ramen · house pho broth 35*

CAROLINA GROUPE

*Potato crusted fillet · butternut squash, bacon, pecan, and feta hash · grilled asparagus ·
Ohio maple-cranberry vinaigrette 38*

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 45*

GREAT LAKES WALLEYE

*Pretzel crusted · sweet potato wedges ·
crispy bacon and caper brussels sprouts · honey mustard remoulade 32*

ENTREES

FILET MIGNON

*Char grilled six or eight ounce center cut · yukon gold mashed ·
French beans · shiitake mushrooms · demi-glace 36/44*

BRAISED SHORT RIB

*Six hour braised boneless short rib · asiago risotto ·
asparagus · braising jus 38*

CHAMPAGNE SURF AND TURF

*Six ounce filet mignon · five to six ounce
Maine tail · fingerling potatoes · asparagus ·
lemon beurre blanc 59*

MAINE LOBSTER TAIL

*Five to six ounce Maine tail · fingerling potatoes ·
asparagus · champagne beurre blanc 38*

C.A.B. NEW YORK STRIP

*Fourteen ounce center cut · asiago risotto ·
French beans · shiitake mushrooms 48*

PAN ROASTED CHICKEN

*Springer Farms free range chicken · yukon gold mashed ·
French beans · pan jus 29*

VEGAN RAVIOLI

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

Add a 6oz Maine Lobster Tail to your entree...28

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