



# PUB & PATIO MENU

## FIRST PLATES

**Gulf Shrimp Cocktail** 18  
Four Gulf Shrimp • Cocktail Sauce

**Rhode Island Calamari** 15  
Rice Flour Dusted Rings and Artichoke Hearts • Scallions • Lemon Zest • Sweet Chili Sauce

**Jumbo Lump Crab Cake** 20  
Baked • Chilled Maine Lobster-Corn Relish • Smoked Tomato Beurre Blanc

**Brussels Sprouts** 12  
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** 18  
Seared Rare • Sesame Seeds • Sticky Rice • Soy-Ginger Vinaigrette • Wasabi • Seaweed Salad

**Chicken Wings** 14  
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** 15  
Four Bacon Wrapped Shrimp • Corn Cake • Curry Sauce

## GREENS & TUREENS

**French Onion Au Gratin** 8.5

**Don's Seafood Chowder** 6.5 / 9.5

**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* 6.5  
*Grilled Salmon* 9  
*N.Y. Strip* 13


## 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** 17  
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** 16  
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](http://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.



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## FRESHLINE

### New Bedford Scallops 46

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

### North Atlantic Yellowfin Tuna 35

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

### Carolina Grouper 37

Potato-Crusted Fillet • Butternut Squash, Bacon, Pecan, and Feta Hash •  
Grilled Asparagus • Ohio Maple-Cranberry Vinaigrette

### Faroe Island Salmon 29

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

### Chilean Sea Bass 45

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

### Great Lakes Walleye 32

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

## ENTREES

### Filet Mignon 36 / 44

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

### Braised Short Rib 38

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

### Champagne Surf and Turf 59

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

### Maine Lobster Tail 38

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

### C.A.B. New York Strip 48

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

### Pan Roasted Chicken 29

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...28 \*\*\*

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