

# 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 6.5 ... SALMON 9... NEW YORK STRIP 13...

## 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* 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.



# 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

**Spanish Nachos** 16  
Corn Tortillas • Ancho Chicken Thighs • Black Beans • Grilled Corn • Peppadew Peppers • Queso

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

**Cheese Board** 18  
Daily Cheese Selection • Crackers • Nuts • Grilled Honey-Lime Apples • Fig Jam • Mustard

## HANDBFULS



**Certified Angus Beef Burger** 14.5  
Eight Ounce Burger • LTO • Brioche Bun • House Fries  
*Cheese • Bacon • Mushrooms • Onions • Fried Egg each 1.25*  
*Substitute Beyond Burger 3*

**Corned Beef Sandwich** 17  
House Shaved Brisket • Swiss • Grilled Marble Rye • Horseradish 1000 Island • House Fries

**Stuffed Mushrooms** 13  
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

**Sloppy Fries** 13  
House Cut Fries • Sloppy Joe • Cheddar Cheese Curds • Scallions

**Voodoo Shrimp** 15  
Four Bacon Wrapped Shrimp • Corn Cake • Curry Sauce

**P.E.I Mussels** 15  
Steamed Mussels • Grape Tomatoes • Chorizo • Roasted Garlic-Cajun Broth • Scallions • Grilled Baguette

**Crispy Shrimp or Fish Taco** 19  
Shrimp or South Pacific White Fish • Brussels Slaw • Cheddar • Salsa • Grilled Flour Tortillas • Cholula Lime Vinaigrette

**Chicken Schnitzel** 17  
Fried Chicken Breast Cutlet • Smoked Bacon • Brussels Slaw • Sunny Side Egg • Grilled Sourdough • Cholula Aioli • House Fries

## GREENS & TUREENS

**French Onion Au Gratin** 8.5

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

**Soup Du Jour** 6 / 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

**Kinda Carbonara** 20  
Bacon • Spaghetti • Parmesan • Romano • Eggs • Cream • Black Pepper Italian Parsley

**Fish and Chips** 18  
Fried South Pacific Whitefish • Home Fries • Tartar Sauce

**Chicken and Waffle** 22  
Fried Chicken Breast Cutlet • Cheddar Potato Waffle • Chorizo Gravy • Ohio Maple Syrup

**Kobe Meatloaf** 20  
American Kobe and Ohio Pork • Yukon Mashed • Caramelized Onions • French Beans • Beef Gravy

**Jambalaya** 25  
Shrimp • Andouille • Mussels • Basmati Spicy Tomato Sauce • Scallions

**Chicken Parmesan** 20  
Asiago Chicken • Marinara • Provolone Romano • Parsley • Garlic Buttered Spaghetti

**Vegan Squash Puttanesca** 21  
Roasted Spaghetti Squash • Puttanesca Sauce • Flat Leaf Parsley



*Enjoy Life a Little More*  
[www.donspomeroy.com](http://www.donspomeroy.com)

\*\*\* Rolls Available Upon Request \*\*\*

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# PUB & PATIO MENU

## FRESHLINE

### New Bedford Scallops 46

Pan Seared • Asiago Risotto • 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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