



# 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

## HANDFULS



**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 • Red Onions • 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

**Breakfast for Dinner** 19  
Fried Chicken Breast Cutlet • Potato Pancake • Fried Egg • Scallions • Chorizo Gravy

**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 \*\*\*

\*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 • 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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