

LUNCH MENU

DON'S FRESHLINE

***FAROE ISLAND SALMON** · POTATO CRUSTED FILLET · BUTTERNUT, BACON, PECAN, AND FETA HASH · ASPARAGUS · CRANBERRY VINAIGRETTE 19

NANTUCKET LIGHTSHIP SCALLOPS · PAN SEARED · ASIAGO RISOTTO · MICRO GREENS · 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 25

ENTREES

KOBE MEATLOAF · AMERICAN KOBE GROUND BEEF · GROUND PORK · MASHED POTATOES · FRENCH BEANS · BEEF GRAVY 18

CHICKEN PARMESAN · BAKED ASIAGO CHICKEN · MARINARA · PROVOLONE AND ROMANO · GARLIC BUTTERED LINGUINI · PARSLEY 18

SHRIMP PESTO · SHRIMP · ARTICHOKE · GRAPE TOMATOES · MUSHROOMS · BASIL-PINE NUT PESTO · ASIAGO CHEESE · SPAGHETTI 22

***NEW YORK STRIP** · CHARGRILLED EIGHT OUNCE NY STRIP · SHIITAKE MUSHROOMS · MASHED POTATOES · ASPARAGUS 25

JOHN'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

DINNER OPTIONS

***FILET MIGNON** · CHARGRILLED SIX OR EIGHT OUNCE CENTER CUT FILET MIGNON · MASHED POTATOES · FRENCH BEANS · SHIITAKE MUSHROOMS · DEMI GLACE 36/44

***NEW YORK STRIP** · FOURTEEN OUNCE CERTIFIED ANGUS BEEF NY STRIP · MASHED POTATOES · FRENCH BEANS · SHIITAKE MUSHROOMS 48

SHORT RIB · BRAISED BONELESS SHORT RIB · MASHED POTATOES · FRENCH BEANS · BRAISING JUS 38

LOBSTER TAIL · SIX OUNCE CANADIAN LOBSTER TAIL · FINGERLING POTATOES · FRENCH BEANS · BUTTER 38

*CONSUMING RAW OR UNDERCOOKED MEAT, FISH OR POULTRY COULD BE A HEALTH RISK
PLEASE ALERT US OF ALL KNOWN FOOD ALLERGIES

LUNCH

APPETIZERS

VOODOO SHRIMP · THREE BACON WRAPPED SHRIMP · CURRY SAUCE 12

STUFFED MUSHROOMS · SPINACH, ARTICHOKE, SUN-DRIED TOMATOES · ASIAGO · SHERRY CREAM 12

CHIP AND DIP · CRAB, SPINACH, ARTICHOKE · SWISS · CRISPY PITA CHIPS 21

SOUPS

FRENCH ONION AU GRATIN 8.5

DON'S MANHATTAN SEAFOOD CHOWDER 6/9

SOUP DU JOUR 5.5/8.5

SALADS

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

BISTRO · MIXED GREENS · MACADAMIA NUTS · PEPITAS · PARMESAN VINAIGRETTE
SMALL 8.5 LARGE 11.5

ADD CHICKEN 6.5 ... SALMON 9... NEW YORK STRIP 13...

HANDFULS

*CERTIFIED ANGUS BEEF BURGER · EIGHT OUNCES · LETTUCE, TOMATO, ONION ·
BRIOCHE BUN · HOUSE FRIES 14.5 SUBSTITUTE BEYOND BURGER ADD 3
CHEESE · BACON · MUSHROOMS · ONIONS · FRIED EGG · ADD 1.25

CORNED BEEF REUBEN · SLOW BRAISED CORNED BEEF · SWISS CHEESE · SAUERKRAUT · GRILLED MARBLE RYE ·
HORSERADISH THOUSAND ISLAND · HOUSE FRIES 17

CHICKEN SCHNITZEL · FRIED CHICKEN BREAST CUTLET · SMOKED BACON · SHAVED BRUSSELS SLAW ·
SUNNY SIDE EGG · GRILLED SOURDOUGH · HOUSE FRIES · CHOLULA AIOLI 16

SANDMAN · SMOKED TURKEY · SPINACH · TOMATOES · MUENSTER CHEESE · GRILLED PITA ·
FAT FREE RASPBERRY MAYONNAISE · PETITE CAESAR SALAD 15

FRENCH DIP · SHAVED ROAST BEEF · PROVOLONE · HOAGIE · AUJUS · HOUSE FRIES 16

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
- CHEESE BOARD** · *Daily cheese selection · crackers · nuts · grilled honey-
lime apples · fig jam · mustard* 18
- 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** · *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* 13
- P.E.I. MUSSELS** · *Steamed mussels · chorizo · grape tomatoes · red onions
roasted garlic-cajun broth · grilled baguette* 15

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 GROUPE 38

PAN SEARED CHILEAN SEA BASS 42

ROASTED FAROE ISLAND SALMON 29

NEW BEDFORD SCALLOPS 42

FRESHLINE

NEW BEDFORD SCALLOPS

*Pan seared · asiago risotto · 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 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 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*

***C.A.B. COWBOY RIBEYE**

Eighteen ounce bone in ribeye · spaghetti carbonara · shiitake mushrooms 59

***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...32

*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

*** 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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