

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* 13

***AHI TUNA** · *Seared rare · sesame seeds · cucumber · soy-ginger vinaigrette ·
pickled ginger · wasabi · seaweed salad* 19

RHODE ISLAND CALAMARI · *Rice flour coated rings · crispy artichoke hearts ·
scallions · lemon zest · sweet chili sauce* 16

CHIPS AND DIP · *Crab, spinach and artichoke casserole · crispy pita chips* 21

VOODOO SHRIMP · *Four bacon wrapped shrimp · curry sauce* 17

STUFFED MUSHROOMS · *Spinach · sun dried tomatoes · artichokes ·
sherry cream · asiago cheese* 14

MUSSELS · *Fifteen mussels · chorizo · grape tomatoes · red onions ·
Cajun-roasted garlic broth · butter · parsley* 15

SOUPS

FRENCH ONION SOUP AUGRATIN 9.5

DON'S SEAFOOD CHOWDER 6.5/10.5

SOUP DUJOUR 6 /9.5

SALADS

POMEROY HOUSE SALAD · *Wild greens · spinach · strawberries · mandarin oranges ·
red onion · honey poppy seed dressing* 10.5

BISTRO SALAD · *Wild greens · spinach · macadamia nuts · pepitas ·
parmesan vinaigrette* 9

GRILLED ROMAINE · *Grilled baby romaine · applewood smoked bacon ·
hard boiled eggs · pretzel croutons · buttermilk bleu dressing* 12

FISHMARKET · *Mixed greens · chopped egg · bleu cheese ·
baby shrimp · Italian vinaigrette* 10.5

CRAB CAESAR · *Romaine lettuce · butter basted crab · crisp parmesan basket ·
Caesar dressing* 16

CAESAR · *Romaine lettuce · parmesan · focaccia croutons · Caesar dressing* 9

SIMPLY PREPARED FRESHLINE

*Served with roasted yukon gold potatoes, asparagus,
and lemon-thyme vinaigrette*

BLACKENED FLORIDA GROUPER 40

PAN SEARED CHILEAN SEA BASS 45

ROASTED FAROE ISLAND SALMON 30

NEW BEDFORD SCALLOPS 45

FRESHLINE

NEW BEDFORD SCALLOPS

*Pan seared · asiago risotto · micro greens ·
lobster bisque sauce 48*

***NORTH ATLANTIC YELLOWFIN TUNA**

*Sesame crusted yellowfin tuna · cashew and cilantro basmati rice · Szechuan green beans ·
wasabi · mango salsa 36*

CAROLINA GROUPE OSCAR

*Cajun roasted fillet · blue crab · dill roasted yukon gold potatoes · asparagus ·
creamy garlic sauce 40*

FAROE ISLAND SALMON

*Roasted fillet · creamy asiago risotto · asparagus ·
lemon-thyme vinaigrette 32*

CHILEAN SEA BASS

*Pan seared · lump crab cake · French beans ·
shiitake mushrooms · cherry port vinaigrette 48*

GREAT LAKES WALLEYE

*Pretzel crusted · sweet potato wedges ·
crispy bacon and caper brussels sprouts · honey mustard remoulade 35*

ENTREES

***FILET MIGNON**

*Char grilled six or eight ounce center cut · yukon gold mashed ·
French beans · shiitake mushrooms · demi-glace 37/45*

BRAISED SHORT RIB

*Six hour braised boneless short rib · asiago risotto ·
asparagus · braising jus 40*

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

*Eighteen ounce bone in ribeye · roasted yukon gold potatoes · French beans ·
Battered onion rings 59*

***CHAMPAGNE SURF AND TURF**

*Six ounce filet mignon · five to six ounce
Maine tail · roasted yukon gold potatoes · asparagus ·
lemon beurre blanc 64*

MAINE LOBSTER TAIL

*Five to six ounce Maine tail · roasted yukon gold potatoes ·
asparagus · champagne beurre blanc 40*

***C.A.B. NEW YORK STRIP**

*Fourteen ounce center cut · yukon gold mashed ·
French beans · shiitake mushrooms 49*

PAN ROASTED CHICKEN

*Springer Farms free range chicken · yukon gold mashed ·
French beans · pan jus 32*

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.*