

LUNCH

APPETIZERS

GF VODOO SHRIMP · THREE BACON WRAPPED SHRIMP · CURRY SAUCE 13

GF STUFFED MUSHROOMS · SPINACH, ARTICHOKE, SUN-DRIED TOMATOES · ASIAGO · SHERRY CREAM 14

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

SOUPS

FRENCH ONION AU GRATIN 9.5

DON'S MANHATTAN SEAFOOD CHOWDER 6.5/10.5

SOUP DU JOUR 6/9.5

SALADS

GF POMEROY HOUSE SALAD · MIXED GREENS · STRAWBERRIES · MANDARIN ORANGES · RED ONION
HONEY POPPY SEED DRESSING
SMALL 10.5 LARGE 15.5

GF ITALIAN CHOPPED SALAD · CHOPPED ICEBERG AND RADICCHIO · CAPICOLA · FRESH MOZZARELLA ·
PEPPERONCINI · RED ONIONS · GRAPE TOMATOES · TOASTED PINE NUTS · ITALIAN VINAIGRETTE 16

GRILLED ROMAINE · GRILLED BABY ROMAINE · SMOKED BACON · CHOPPED EGG · PRETZEL CROUTONS
BUTTERMILK BLEU DRESSING 12

GF FISHMARKET · MIXED GREENS · BABY SHRIMP · BLEU CHEESE · CHOPPED EGG · ITALIAN VINAIGRETTE
SMALL 10.5 LARGE 16

CLASSIC CAESAR · ROMAINE · PARMESAN · FOCACCIA CROUTONS · CAESAR DRESSING
SMALL 9 LARGE 12.5

GF BISTRO · MIXED GREENS · MACADAMIA NUTS · PEPITAS · PARMESAN VINAIGRETTE
SMALL 9 LARGE 13

ADD CHICKEN 7 ... SALMON 11 ... GRILLED SHRIMP 9 ... *8OZ NEW YORK STRIP 15...

HANDFULS

***CERTIFIED ANGUS BEEF BURGER** · EIGHT OUNCES · LETTUCE, TOMATO, ONION ·
BRIOCHE BUN · HOUSE FRIES 15 SUBSTITUTE BEYOND BURGER ON CIABATTA ADD 3
CHEESE · MUSHROOMS · ONIONS · FRIED EGG · ADD 1.50 · BACON · ADD 2

HAM AND CHEESE FOLDOVER · BLACK FOREST HAM · CHEDDAR AND AMERICAN · GRILLED RUSTIC CIABATTA ·
HONEY MUSTARD · HOUSE FRIES 15

CHICKEN CHEESESTEAK · GRILLED CHICKEN BREAST · PEPPERS, ONIONS, MUSHROOMS · QUESO ·
ITALIAN HOAGIE · HOUSE FRIES 17

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

FRENCH DIP · HOUSE COOKED ROAST BEEF · PROVOLONE · HOAGIE · AUJUS · HOUSE FRIES 17.5

TURKEY BURGER · FRESH GROUND TURKEY · BRIE CHEESE · BALSAMIC CARAMELIZED SHALLOTS ·
LETTUCE AND TOMATO · BRIOCHE · LEMON BASIL AIOLI · HOUSE FRIES 16

DON'S FRESHLINE

SALMON DE JONGHE • ROASTED ICELANDIC SALMON FILLET • GARLIC-BUTTER BREADCRUMBS •
LEMON ASPARAGUS AMANDINE 25

SEAFOOD ALFREDO • SCALLOP • SHRIMP • CRAB • ASIAGO AND ROMANO • FETTUCCHINE • GARLIC •
SMOKED TOMATO CREAM 26

***YELLOWFIN TUNA** • SESAME SEARED TUNA • WILD RICE PILAF • GRILLED BROCCOLINI • BABY CILANTRO •
SOY GINGER VINAIGRETTE 26

GREAT LAKES WALLEYE • PRETZEL CRUSTED • SWEET POTATO WEDGES • CRISPY BRUSSELS SPROUTS •
HONEY MUSTARD REMOULADE 26

ENTREES

KOBE MEATLAOF • AMERICAN WAGYU BEEF AND GROUND PORK • SECRET STUFF • MASHED POTATOES •
GREEN BEANS • DEMI GLACE 22

CHICKEN PARMESAN • BAKED ASIAGO CHICKEN • PROVOLONE AND ROMANO • MARINARA •
GARLIC BUTTERED FETTUCCHINE • PARSLEY 23

***BEEF STROGANOFF** • TENDERLOIN TIPS • ONIONS • MUSHROOMS • FETTUCCHINE • SOUR CREAM •
BEEF GRAVY • SCALLIONS 22

GF *NEW YORK STRIP AU POIVRE • PEPPERCORN PRESSED EIGHT OUNCE STRIP • MASHED POTATOES •
FRENCH BEANS • BRANDY PEPPERCORN SAUCE 28

JOHN'S QUICHE • THE CHEF'S CHOICE OF INGREDIENTS COMBINED WITH EGGS AND CREAM •
POMEROY SALAD 16

FISH AND CHIPS • BEER BATTERED SOUTH PACIFIC WHITEFISH • HOUSE FRIES • TARTAR SAUCE 18

DINNER OPTIONS

GF *FILET MIGNON • CHARGRILLED SIX OR EIGHT OUNCE CENTER CUT FILET MIGNON • MASHED POTATOES •
FRENCH BEANS • SHIITAKE MUSHROOMS • DEMI GLACE 37/45

GF *NEW YORK STRIP • FOURTEEN OUNCE CERTIFIED ANGUS BEEF NY STRIP • MASHED POTATOES •
FRENCH BEANS • SHIITAKE MUSHROOMS 49

GF SHORT RIB • BRAISED BONELESS SHORT RIB • MASHED POTATOES • FRENCH BEANS • BRAISING JUS 40

GF LOBSTER TAIL • SIX OUNCE CANADIAN LOBSTER TAIL • ROASTED YUKON GOLD POTATOES •
FRENCH BEANS • BUTTER 40

NANTUCKET SCALLOPS • PAN SEARED SCALLOPS • ASIAGO RISOTTO • GREEN BEANS • LOBSTER BISQUE 48

GF-GLUTEN FREE

***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* 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

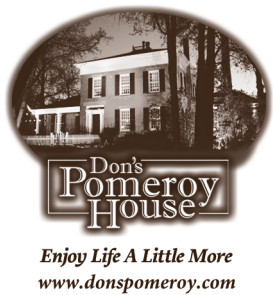
*Springer Farms free range chicken · yukon gold mashed ·
French beans · pan jus 32*

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.



PUB & PATIO MENU

First Plates

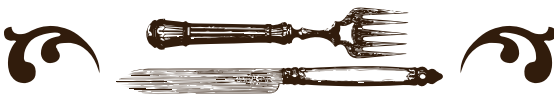
^{GF} Gulf Shrimp Cocktail	18
Four Gulf Shrimp • Cocktail Sauce	
^{GF} Rhode Island Calamari	16
Rice Flour Dusted Rings and Artichoke Hearts • Scallions • Lemon Zest • Sweet Chili Sauce	
Jumbo Lump Crab Cake	20
Baked • Chilled Maine Lobster-Corn Relish • Smoked Tomato Beurre Blanc	
^{GF} Spanish Nachos	17
Grilled Chicken Thighs • Corn • Black Beans • Peppadew Peppers • Queso • Corn Tortilla Chips • Scallions	
Chip And Dip	21
Crab • Spinach and Artichoke Casserole • Swiss • Pita Chips	
Lobster Tater Tots	17
Crispy Tots • Maine Lobster Meat • Queso • Scallions	

^{GF} Stuffed Mushrooms	14
Spinach • Artichokes • Sun-Dried Tomatoes • Asiago • Sherry Cream	
* Ahi Tuna	19
Seared Rare • Sesame Seeds • Cucumber • Soy-Ginger Vinaigrette • Wasabi • Seaweed Salad	
Chicken Wings	14
Six Breaded Wings • Celery • Bleu Cheese • Barbecue	
Buffalo Shrimp	16
Half Pound Fried Shrimp • Bleu Cheese • Pepperoncini Peppers • Buffalo Sauce	
^{GF} Voodoo Shrimp	17
Four Bacon Wrapped Shrimp • Curry Sauce	
^{GF} Cajun Mussels	15
Fifteen Mussels • Chorizo • Grape Tomatoes • Red Onions • Cajun-Roasted Garlic Broth • Parsley	

Greens & Tureens

French Onion Au Gratin	9.5
Don's Red Chowder	6.5/10.5
Soup Du Jour	6/9.5
^{GF} Bistro Salad	9
Wild Greens • Spinach • Pepitas • Macadamia Nuts • Parmesan Vinaigrette	
^{GF} Pomeroy House Salad	Small 10.5 Large 15.5
Wild Greens • Spinach • Strawberries • Mandarin Oranges • Red Onion • Honey Poppy-Seed Dressing	
^{GF} Fishmarket Salad	Small 10.5 Large 16
Wild Greens • Spinach • Baby Shrimp • Bleu Cheese • Chopped Egg • Italian Vinaigrette	
Classic Caesar Salad	Small 9 Large 14
Romaine • Parmesan • Focaccia Croutons • Caesar Dessing	

Knife and Fork



Chicken Parmesan	23
Crispy Asiago Chicken • Marinara • Provolone and Romano • Garlic Buttered Fettuccine • Parsley	
Fish and Chips	18
Fried South Pacific Whitefish • House Fries • Tartar Sauce	
Jambalaya	24
White Shrimp • Andouille Sausage • Mussels • Basmati Rice • Traditional Tomato Sauce • Scallions	
Kobe Meatloaf	22
American Wagyu Beef and Ground Pork • Secret Stuff • Yukon Mashed • French Beans • Caramelized Onions • Demi Glace	

* Black and Bleu NY Strip	28
8oz Cajun Grilled NY Strip • Bleu Cheese • Onion Rings • Yukon Mashed • French Green Beans	
Faroe Island Salmon	32
Roasted Salmon • Asiago Risotto • Asparagus • Lemon-Thyme Vinaigrette	
Fettuccine Aglio e Olio	26
Shrimp • Prosciutto • Shaved Garlic • Olive Oil • Fettuccine • Parmesan • Parsley	
^V Cauliflower Steak	22
Roasted Cauliflower • Butternut and Pecan Hash • Coconut Bacon • Red Curry Cream	

Grilled Romaine	12
Baby Romaine • Smoked Bacon • Chopped Egg • Pretzel Croutons • Buttermilk Bleu Dressing	
^{GF} Crab Caesar	16
Romaine Lettuce • Butter Basted Crab • Crisp Parmesan Basket • Caesar Dressing	
For all salads add Grilled Chicken	7
Grilled Salmon	11
* NY Strip	15

Handfuls



* Certified Angus Beef Burger	15
Eight Ounce Burger • LTO • Brioche Bun • House Fries	
Cheese • Mushrooms	
Onions • Fried Egg	1.50 Each
Bacon	2.00
Substitute ^V Beyond Burger	3.00



French Dip	17.5
Shaved Roast Beef • Provolone Cheese • Country Italian • House Fries • Beef Au Jus	

Chicken Gordon Bleu Sandwich	17
Asiago Chicken • Prosciutto • Swiss • Ciabatta • LTO • Honey Mustard • House Fries	

Blackened Shrimp or Fish Tacos	16
2 Shrimp or South Pacific Whitefish Tacos • Cabbage Slaw • Cheddar • Salsa • Grilled Flour Tortillas • Cholula Lime Vinaigrette • House Fries	

Pork Schnitzel	17
Fried Pork Cutlet • Potato Pancakes • Sunnyside Egg • Brioche • Lemon Basil Aioli • House Fries	

Corned Beef Reuben	18
House Braised Brisket • Sauerkraut • Swiss • Marble Rye • Thousand Island • House Fries	



Enjoy Life A Little More
www.donspomeroy.com



*Consuming Raw Or Undercooked Meat, Fish Or Poultry
Can Be A Health Risk.
Please Inform Us Of Any Known Food Allergies.

✧ ✧ ✧ (Rolls Available Upon Request) ✧ ✧ ✧

GF Gluten Free • V Vegan

Nov 2022

Daily Specials

Monday - \$9.5 Burger (2 toppings included)

Tuesday - \$19 N.Y. Strip

Wednesday - Half Price Wine
any bottle \$60 and below

\$7 Happy Hour Chef Crafted Pub Grub

Stuffed Mushrooms

Spinach • Artichokes • Sun-Dried Tomatoes
Sherry Cream • Asiago

Pork Poutine

Pulled Pork • Fries • Cheddar Cheese Curds •
Sweet Chili Gravy

PEI Mussels

Steamed • Sherry • Garlic •
Shallots • Scallions • Butter

Buffalo Cauliflower

Crispy Cauliflower • Frank's Buffalo Sauce •
Pepperoncini • Bleu Cheese

Grilled Romaine

Baby Romaine • Smoked Bacon • Chopped Egg •
Pretzel Croutons • Buttermilk Bleu Dressing

\$7 Happy Hour Artisan Cocktails

Premium Spirits, Fresh Made Ingredients, Handcrafted to Order

Blackberry Bramble Margarita

Volcan Blanco Tequila • Blackberry Syrup
Lime • Lemon

Rose Glow

Ketel One Botanical Grapefruit & Rose Vodka • Plum Bitters
Lemon • Ginger Beer

Bulleitvardier

Bulleit Rye • Aperol • Sweet Vermouth
Orange Bitters • Orange Peel

Bees Knees

Nolet's Botanical Gin • Honey Syrup • Lemon Juice

Vanilla Bourbon Sour

Bulleit Bourbon • Dark Cherry Juice
Vanilla Simple Syrup • Lemon • Bitters

Lavender Fields Forever

Vanilla Vodka • Lemon Juice
Lavender Syrup

Blackberry Bourbon Smash

Woodinville Bourbon • Lemon Juice
Blackberry Syrup • Mint • Blackberries

\$1 off Draft Beer and House Wines