

LUNCH

APPETIZERS

GF **VOODOO 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 · FETTUCCINE · 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 MEATLOAF · 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 FETTUCCINE · PARSLEY 23

***BEEF STROGANOFF** · TENDERLOIN TIPS · ONIONS · MUSHROOMS · FETTUCCINE · 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 GROUPEL 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.*



Enjoy Life A Little More
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PUB & PATIO MENU

First Plates

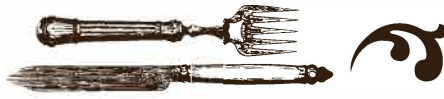
- ^{GF} Gulf Shrimp Cocktail 19
Four Gulf Shrimp • Cocktail Sauce
- ^{GF} Rhode Island Calamari 17.5
Rice Flour Dusted Rings and Artichoke Hearts • Scallions • Lemon Zest • Sweet Chili Sauce
- Jumbo Lump Crab Cake 20
Baked • Chilled Maine Lobster-Corn Relish • Smoked Tomato Beurre Blanc
- ^{GF} Spanish 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
- ^{GF} Mexican Street Corn 13
Grilled Corn on the Cob • Elote Sauce • Cotija Cheese • Tajin • Cilantro • Lime Wedges
- ^{GF} Voodoo Shrimp 17
Four Bacon Wrapped Shrimp • Curry Sauce
- Chicken Wings 15
Six Spicy Breaded Wings • Celery • Buffalo Sauce • Creamy Bleu Cheese
- Stuffed Arancini 14
Fried Risotto • Provolone • Asiago • Pesto • Marinara

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 Small 10 Large 15
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 9.5 Large 14
Romaine • Parmesan • Focaccia Croutons • Caesar Dressing

Knife and Fork



- Chicken Ravioli 25
Chicken Thigh Meat • Four Cheese Ravioli • Shiitake Mushrooms • Sun-Dried Tomatoes • Sugar Snaps • Lemon-Parmesan Cream
- Asiago Chicken 22
Baked Asiago Chicken Breast • Dill Boiled Potatoes • Corn off the Cob • Barbecue Aioli
- ^{GF} Blackened Steak* 30
Blackened Eight Ounce Texas Sirloin • Dill Boiled Potatoes • Corn off the Cob • Caramelized Onions • Balsamic Vinaigrette

- Fish and Chips 18
Fried South Pacific Whitefish • Fries • Tartar Sauce
- Teriyaki Salmon 30
Grilled Faroe Island Salmon • Blueberry Basmati Rice • Asparagus • Teriyaki Sauce
- Fettuccine Aglio e Olio 26
Shrimp • Crispy Pancetta • Garlic • Olive Oil • Fettuccine • Parmesan • Parsley
- ^VVegetable Burrito 22
Black Bean-Corn Sofrito • Sweet Potatoes • Rice • Cheddar • Shaved Lettuce • Pico de Gallo • Avocado • Flour Tortilla • Chipotle Ranch

- 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
- ^{GF} Poached Pear Salad 11
Pomegranate Poached Pears • Dried Cranberries • Pistachios • Goat Cheese • Cucumbers • Balsamic Vinaigrette
- ^{GF} For all salads add Grilled Chicken 7
Grilled Salmon 11
 Texas Sirloin* 15

Handfuls

- * Certified Angus Beef Burger 15
Eight Ounce Burger • LTO • Brioche Bun • Fries
Cheese • Mushrooms
Onions • Fried Egg 1.50 Each
Bacon 2.00
Substitute ^VBeyond Burger 3.00
- Nashville Hot Pork Belly 19
Crispy Pork Belly • Bread and Butter Pickles • Cole Slaw • Brioche Bun • Nashville Hot Sauce • Fries
- Ribeye Cheesesteak 19.5
Shaved Ribeye • Diced Onions • Provolone • American • Garlic Butter Hoagie • Fries

- Fish Tacos 16
Fried South Pacific Whitefish • Cabbage Slaw • Cheddar • Salsa • Grilled Flour Tortillas • Baby Cilantro • Cholula Lime Vinaigrette • Fries
- BBQ Chicken 17
Grilled Marinated Chicken Thigh • Bacon • Cole Slaw • Bread and Butter Pickles • Chipotle Barbecue • Brioche Bun • Fries

Don's Barbecue

Choose One Meat, Mac & Cheese, Cole Slaw, Bread and Butter Pickles, Roll and Butter, Chipotle Barbecue.

- Beef Brisket 22
- Pulled Pork 20
- Grilled Ancho Chicken Thighs 19



*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

May 2023

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