

LUNCH MENU

APPETIZERS

JUMBO LUMP CRAB CAKE • BAKED • CHILLED MAINE LOBSTER-CORN RELISH • SMOKED TOMATO BEURRE BLANC 20

GF VOODOO SHRIMP • FOUR BACON WRAPPED SHRIMP • CURRY SAUCE 17

GF STUFFED MUSHROOMS • SPINACH, ARTICHOKEs, SUNDRIED TOMATOES • ASIAGO • SHERRY CREAM 14

CHIP AND DIP • CRAB, SPINACH, ARTICHOKEs • SWISS • CRISPY PITA CHIPS 21

SOUPS

FRENCH ONION AUGRATIN 9.5

DON’S MANHATTAN SEAFOOD CHOWDER 6.5/10.5

SOUP DUJOUR 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 POACHED PEAR SALAD • WILD GREENS • SPINACH • POMEGRANATE POACHED PEARS • DRIED CRANBERRIES
PISTACHIOS • CUCUMBERS • GOAT CHEESE • BALSAMIC VINAIGRETTE 11

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 9.5 LARGE 14

GF BISTRO • MIXED GREENS • MACADAMIA NUTS • PEPITAS • PARMESAN VINAIGRETTE
SMALL 9.5 LARGE 15

GF ADD CHICKEN 7 ... CRANBERRY CHICKEN SALAD 8 ... SALMON 11 ... GRILLED SHRIMP 9 ... *TEXAS SIRLOIN 15

ENTREES

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

JOHN’S QUICHE • THE CHEF’S CHOICE OF INGREDIENTS COMBINED WITH EGGS AND CREAM • BISTRO SALAD 18

CHICKEN RAVIOLI • CHICKEN THIGH MEAT • FOUR CHEESE RAVIOLI • SHIITAKE MUSHROOMS •
SUN-DRIED TOMATOES • SUGAR SNAPS • LEMON-PARMESAN CREAM 24

GF CERTIFIED ANGUS BEEF TEXAS SIRLOIN • EIGHT OUNCES GRILLED • MASHED AND GRAVY •
FRENCH BEANS • CARAMELIZED ONIONS 27

ASIAGO CHICKEN • BAKED ASIAGO CHICKEN • DILL BOILED POTATOES • CORN OFF THE COB •
BARBECUE AIOLI 22

FETTUCCHINE AGLIO E OLIO • SHRIMP • CRISPY PANCETTA • GARLIC • OLIVE OIL • FETTUCCHINE •
PARMESAN • PARSLEY 24

GF SWEET AND SOUR CHICKEN RICE BOWL · GRILLED CHICKEN · KIMCHI · CARROTS · EDAMAME · CORN · AVOCADO · BASMATI · SWEET AND SOUR SAUCE 18

DON’S FRESHLINE

GF FAROE ISLAND SALMON · BLACKENED FAROE ISLAND SALMON · GRILLED SMASHED YUKON POTATOES · GARLIC SPINACH · GOAT CHEESE · SWEET CORN BISQUE 22

GF SCALLOP SALAD · SEARED SCALLOPS · WILD GREENS · SPINACH · FRESH BERRIES · PISTACHIOS · CUCUMBERS · GOAT CHEESE · FAT FREE RASPBERRY VINAIGRETTE 26

GF GULF SWORDFISH · CHAR GRILLED · DILL BOILED POTATOES · CORN OFF THE COB · KEY LIME BEURRE BLANC 24

GF *YELLOWFIN TUNA · RARE SESAME SEARED TUNA · CASHEW CILANTRO RICE · SZECHUAN GREEN BEANS · PINEAPPLE SALSA · DRAGON FRUIT VINAIGRETTE 28

GREAT LAKES WALLEYE · PRETZEL CRUSTED · SWEET POTATO WEDGES · CRISPY BRUSSELS SPROUTS · HONEY MUSTARD REMOULADE 24

HANDFULS

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

FISH TACOS · FRIED SOUTH PACIFIC WHITEFISH · CABBAGE SLAW · CHEDDAR · SALSA · GRILLED FLOUR TORTILLAS · BABY CILANTRO · CHOLULA LIME AIOLI · FRIES 16

FRENCH DIP · CERTIFIED ANGUS BEEF · PROVOLONE · TOASTED HOAGIE · AU JUS · FRIES 17.5

SANDMAN · SMOKED TURKEY · SPINACH · TOMATOES · MUENSTER CHEESE · GRILLED PITA · FAT FREE RASPBERRY MAYONNAISE · PETITE CAESAR SALAD 16

CRANBERRY CHICKEN SALAD · GRILLED CHICKEN · DRIED CRANBERRIES · MAYO · ROMAINE LETTUCE · TOMATO · BUTTERY CROISSANT · FRESH BERRIES 16

CHICKEN CLUB · GRILLED CHICKEN BREAST · BACON · LTO · SWISS CHEESE · MAYO · BRIOCHE · FRIES 16.5

SANDWICH AND SALAD DUET · HALF SANDMAN · SMALL BISTRO SALAD 16.5

DINNER OPTIONS

GF *FILET MIGNON · CHARGRILLED CENTER CUT FILET MIGNON · MASHED POTATOES · FRENCH BEANS · SHIITAKE MUSHROOMS · DEMI GLACE 38/46

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

GF-GLUTEN FREE
ADDITIONAL DINNER MENU SELECTIONS AVAILABLE UPON REQUEST
*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

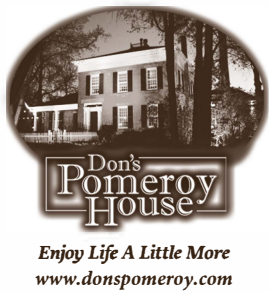
*Springer Farms free range chicken · yukon gold mashed ·
French beans · pan jus 32*

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

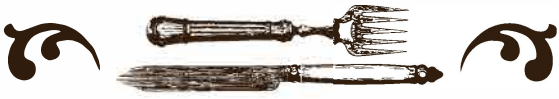
^{GF} Gulf Shrimp Cocktail	19
Four Gulf Shrimp • Cocktail Sauce	
^{GF} Rhode Island Calamari	17.5
Rice Flour Dusted Rings and Artichoke Hearts • Scallions • Lemon Zest • Sweet Chili Sauce	
Jumbo Lump Crab Cake	20
Baked • Chilled Maine Lobster-Corn Relish • Smoked Tomato Beurre Blanc	
^{GFM} Brie Cheese Charcuterie Board	22
Warm French Brie • Sopressata • Copa • Cerignola Olives • Pistachios • Apples • Dried Apricots • Fig Jam • Crackers	
Serves 2-3	
Chip and Dip	21
Crab • Spinach and Artichoke Casserole • Swiss • Pita Chips	
^{GFM} Calabrian Shrimp	15
Sauteed Shrimp • Calabrian Chilies • Roasted Garlic • Parmesan • Tomato-Basil Cream • Grilled Ciabatta	

^{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	
Lamb Meatball	12
Ground New Zealand Lamb • Garlic • Cilantro • Spices • Creamy Polenta • Feta Cheese • Pistachio Chimichurri	
Kung Pao Chicken Potstickers	13
Fried Dumplings • Cleveland Kimchi • Teriyaki • Wasabi • Pickled Ginger	
Chicken Wings	15
Six Spicy Breaded Wings • Celery • Buffalo Sauce • Creamy Bleu Cheese	
Arancini	13
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	
^{GFM} Classic Caesar Salad	Small 9.5 Large 14
Romaine • Parmesan • Focaccia Croutons • Caesar Dessing	

Knife and Fork



Shrimp Gnocchi Alfredo	25
Shrimp • Gnocchi • Cream • Pancetta Lardons • Peas • Garlic • Parmesan • Romano	
Chicken Parmesan	25
Baked Asiago Chicken Breast • Provolone and Romano • Marinara • Garlic Buttered Linguini • Parsley	
^{GF} Buttermilk Fried Chicken	18
Crispy Chicken Thighs • Potato Cake • Buttered Corn • Applesauce • Hot Honey	

Fish and Chips	19
Fried Icelandic Cod • House Fries • Old Bay Tartar • Lemon	
^{GF} Tuscan Butter Salmon	29
Roasted Salmon • Sweet Potato Mashed • Baby Broccoli • Tomato-Basil Cream • Parmesan • Charred Lemon	
Kobe Meatloaf	22
American Kobe Beef • Ohio Ground Pork • Chef's Secret Stuff • Mashed Potatoes • Baby Carrots • Demi Glace	
^V Vegetable Pho	21
Hoisin Glazed Tofu • Ramen Noodles • Carrots • Shiitake Mushrooms • Bean Sprouts • Fresh Jalapeno • Cilantro • Basil • Charred Vegetable Pho Broth	

^{GFM} 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 • House Fries	
Cheese • Mushrooms	
Onions • Fried Egg	1.50 Each
Bacon	2.00
Substitute ^V Beyond Burger	3.00
Corned Beef	17
Shaved Overnight Corned Beef • Swiss • Grilled Thick Sliced Sourdough • Horseradish Thousand Island • House Fries	

Fish Tacos	16
Fried Icelandic Cod • Cabbage Slaw • Cheddar • Salsa • Grilled Flour Tortillas • Baby Cilantro • Cholula Lime Vinaigrette • House Fries	
Fried Shrimp Po'boy	17
Bang Bang Shrimp • Roasted Red Peppers • Pickled Bermuda Onions • Shaved Romaine • Garlic Butter Hoagie • House Fries	

Chicken Club	16
Grilled Chicken Breast • Smoked Bacon • Swiss • LTO • Mayo • Brioche Bun • House Fries	

Ribeye Cheesesteak	19.5
Shaved Ribeye • Diced Onions • Provolone • American • Garlic Butter Hoagie • 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.

GF Gluten Free • GFM Gluten Free with Modification • V Vegan Oct 2023

\$\$\$ (Rolls Available Upon Request) \$\$\$

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