

## 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, 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 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 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  
www.donspomeroy.com

# PUB & PATIO MENU

## First Plates

- <sup>GF</sup> Gulf Shrimp Cocktail 19  
Four Gulf Shrimp • Cocktail Sauce
- <sup>GF</sup> 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
- Chip and Dip 21  
Crab • Spinach and Artichoke Casserole • Swiss • Pita Chips
- <sup>GF</sup> 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
- 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
- <sup>GF</sup> Bistro Salad Small 10 Large 15  
Wild Greens • Spinach • Pepitas • Macadamia Nuts • Parmesan Vinaigrette
- <sup>GF</sup> Pomeroy House Salad Small 10.5 Large 15.5  
Wild Greens • Spinach • Strawberries • Mandarin Oranges • Red Onion • Honey Poppy-Seed Dressing
- <sup>GF</sup> Fishmarket Salad Small 10.5 Large 16  
Wild Greens • Spinach • Baby Shrimp • Bleu Cheese • Chopped Egg • Italian Vinaigrette
- <sup>GF/M</sup> Classic Caesar Salad Small 9.5 Large 14  
Romaine • Parmesan • Focaccia Croutons • Caesar Dressing

## 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
- Fish and Chips 19  
Fried Icelandic Cod • House Fries • Old Bay Tartar • Lemon

- <sup>GF</sup> 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

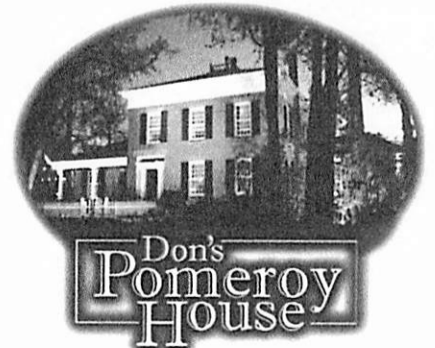
- <sup>GF/M</sup> Grilled Romaine 12  
Baby Romaine • Smoked Bacon • Chopped Egg • Pretzel Croutons • Buttermilk Bleu Dressing
- <sup>GF</sup> Crab Caesar 16  
Romaine Lettuce • Butter Basted Crab • Crisp Parmesan Basket • Caesar Dressing
- <sup>GF</sup> Poached Pear Salad 11  
Pomegranate Poached Pears • Dried Cranberries • Pistachios • Goat Cheese • Cucumbers • Balsamic Vinaigrette

<sup>GF</sup> For all salads add Grilled Chicken 7  
Grilled Salmon 11  
 Texas Sirloin\* 15

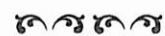
## Handfuls

- \* 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 <sup>v</sup> Beyond Burger 3.00
- Corned Beef 17  
Shaved Overnight Corned Beef • Swiss • Grilled Thick Sliced Sourdough • Horseradish Thousand Island • House Fries
- Ribeye Cheesesteak 19.5  
Shaved Ribeye • Diced Onions • Provolone • American • Garlic Butter Hoagie • 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



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) \*\*\*

## 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