

# DINNER MENU

## APPETIZERS

- GF FLORIDA SHRIMP COCKTAIL** · *Four Gulf shrimp · spicy cocktail sauce* 19
- CRAB CAKE** · *baked crab cake · caper-dill remoulade sauce · chive oil · micro greens* 20
- \*DECONSTRUCTED AHI TUNA SUSHI PLATE** · *tuna poke · sticky rice · pickled cucumber · red onion-carrot · soy-ginger vinaigrette · seaweed salad* 19
- GF RHODE ISLAND CALAMARI** · *rice flour coated tubes & tentacles · sweet chili sauce · scallions · lemon zest* 17
- CHIPS AND DIP** · *crabmeat · artichoke spinach sauce · crispy pita chips* 21
- GF VOODOO SHRIMP** · *Four bacon wrapped shrimp · curry sauce · corn relish* 17
- GF STUFFED MUSHROOMS** · *Spinach · sun dried tomatoes · artichokes · sherry cream · asiago cheese* 14
- GF MUSSELS** · *One pound of mussels · chorizo · grape tomatoes · red onions · cajun-roasted garlic broth · butter · parsley* 15
- GF M BURRATA** · *fresh mozzarella · baby heirloom tomatoes · arugula · crostini · balsamic glaze* 14

## SOUPS

**FRENCH ONION SOUP AU GRATIN** 9.5

**DON'S SEAFOOD CHOWDER** 6.5/10.5

**SOUP DU JOUR** 6 /9.5

## SALADS

- GF POMEROY HOUSE SALAD** · *wild greens · spinach · strawberries · mandarin oranges · red onion · honey poppy seed dressing* 10.5
- GF BOSTON BIBB WEDGE** · *smoked bacon · crumbled blue · chopped egg · red onion · tomato · buttermilk bleu dressing* 14
- GF GREEK SALAD** · *romaine · kalamata olives · banana peppers · lemon-tomato-cucumber · pickled red onion · feta cheese · red wine vinaigrette* 10
- GF FISHMARKET** · *mixed greens · chopped egg · bleu cheese · baby shrimp · Italian vinaigrette* 10.5
- GF M CRAB CAESAR** · *romaine lettuce · jumbo crab · crisp parmesan · focaccia croutons · caesar dressing* 18
- GF M CAESAR** · *romaine lettuce · parmesan · focaccia croutons · caesar dressing* 9.5
- GF CAPRESE SALAD** · *heirloom tomatoes · fresh mozzarella · fresh basil · olive oil · balsamic glaze* 14

## FRESHLINE

### **GF**NEW BEDFORD SCALLOPS

*Pan seared · saffron risotto · asparagus ·  
port wine-balsamic reduction 48*

### **GFM**BOSTON BAKED COD

*Ritz cracker-parmesan crusted · almond pesto risotto · french green beans ·  
lemon butter sauce 36*

### **GFM**BLACKENED CAROLINA GROUPER

*Cajun roasted fillet · saffron risotto · asparagus · honey-bbq glaze ·  
roasted corn-pepper relish 40*

### **GF**FAROE ISLAND SALMON

*Roasted fillet · almond pesto risotto · french green beans ·  
lemon beurre blanc 32*

### **GFM**CHILEAN SEA BASS

*Pan seared · saffron risotto · asparagus · orange-ginger glaze · 48*

### GREAT LAKES WALLEYE

*Pretzel crusted · sweet potato hash · shaved brussel sprouts ·  
bacon jam · honey mustard remoulade 35*

## ENTREES

### **GF\***FILET MIGNON

*Char grilled six or eight ounce center cut · yukon gold mashed ·  
French beans · wild mushroom truffle butter · cabernet demi-glace 40/49*

### **GF**BRAISED SHORT RIB

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

### **GFM\***C.A.B. COWBOY RIBEYE

*Eighteen ounce bone in ribeye · roasted yukon gold potatoes · french beans ·  
caramelized onion-chili butter · crispy fried onions 59*

### **GF\***SURF AND TURF

*Six ounce filet mignon · six ounce Maine tail · roasted yukon gold potatoes · asparagus ·  
lemon beurre blanc 65*

### **GF**MAINE LOBSTER TAIL

*Six ounce Maine tail · roasted yukon gold potatoes · asparagus · lemon beurre blanc 40*

### **GF** \*C.A.B. NEW YORK STRIP

*Fourteen ounce center cut · yukon gold mashed ·  
french beans · wild mushroom truffle butter 49*

### **GF**LEMON CHICKEN

*Twelve ounce airline chicken breast · almond pesto risotto · french beans · lemon butter  
sauce 28*

### **GF**BRAISED PORK OSSO BUCCO

*Sixteen ounce pork shank · saffron risotto · creamed corn · bacon jam · cabernet demi glace 35*

### **GF**PAELLA

*Harissa chicken breast · gulf shrimp · mussels · chorizo · saffron basmati rice · ratatouille 35*

### **V/GF**VEGAN CAULIFLOWER RICE BOWL

*Turmeric cauliflower rice · ratatouille · roasted cauliflower steak · chimichurri 23*

**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.

**GF..... Gluten Free GFM..... Gluten Free Modified**