

APPETIZERS

JUMBO LUMP CRAB CAKE · BAKED · CAPER-DILL REMOULADE · CHIVE OIL · MICRO GREENS 20

GF **VOODOO SHRIMP** · FOUR BACON WRAPPED SHRIMP · CURRY SAUCE · CILANTRO CORN-PEPPER RELISH G 17

GF **STUFFED MUSHROOMS** · SPINACH · ARTICHOKEs · SUNDRIED TOMATOES · ASIAGO · SHERRY CREAM 14

GFM **BURRATA** · FRESH MOZZARELLA · BABY HEIRLOOM TOMATOES · ARUGULA · CROSTINI · BALSAMIC GLAZE 14

CHIP AND DIP · CRAB · SPINACH · ARTICHOKEs · 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 **FISHMARKET** · MIXED GREENS · BABY SHRIMP · BLUE CHEESE · CHOPPED EGG · ITALIAN VINAIGRETTE
SMALL 10.5 LARGE 16

GF **GREEK SALAD** · ROMAINE · KALAMATA OLIVES · BANANA PEPPERS · LEMON-TOMATO-CUCUMBER ·
PICKLED RED ONIONS · FETA CHEESE · RED WINE VINAIGRETTE
SMALL 10 LARGE 15
GFM **CLASSIC CAESAR** · ROMAINE · PARMESAN · FOCACCIA CROUTONS · CAESAR DRESSING
SMALL 9.5 LARGE 14

GF **BOSTON BIBB WEDGE SALAD** · CRUMBLed BLUE CHEESE · SMOKED BACON · CHOPPED EGG · TOMATOES · RED ONION
· BUTTERMILK BLUE CHEESE 14

GF **CAPRESE SALAD** · HEIRLOOM TOMATOES · FRESH MOZZARELLA · FRESH BASIL · OLIVE OIL · BALSAMIC GLAZE 14

ADD CHICKEN 7... SALMON 12 ... GRILLED SHRIMP 9 ... *GRILLED 4OZ TENDERLOIN STEAK 14...
CRANBERRY CHICKEN SALAD 8... TUNA SALAD 7 ...

ENTREES

FISH AND CHIPS · BEER BATTERED SOUTH PACIFIC WHITE FISH · HOUSE FRIES · OLD BAY TARTAR SAUCE 19

JOHN’S QUICHE · THE CHEF’S CHOICE OF INGREDIENTS COMBINED WITH EGGS AND CREAM · PETITE POMEROY SALAD 18

BLACKENED CHICKEN RAVIOLI ALA VODKA · BLACKENED CHICKEN BREAST · FOUR CHEESE RAVIOLI · SUNDRIED
TOMATOES · RATATOUILLE · TOMATO BLUSH CREAM SAUCE 24

GF*FILET MIGNON CHAR GRILLED SIX OUNCE CENTER CUT · YUKON GOLD MASHED ·
FRENCH BEANS · WILD MUSHROOM TRUFFLE BUTTER 40

HONEY BBQ ASIAGO CHICKEN · BAKED ASIAGO CHICKEN · YUKON GOLD POTATOES · CREAMED CORN · HONEY BBQ
GLAZE 23

SHRIMP SCAMPI PASTA · GULF SHRIMP · LEMON LINGUINE · FRENCH GREEN BEANS · RED PEPPER FLAKES · LEMON-GARLIC-
WHITE WINE BUTTER · 25

GF/V **VEGAN CAULIFLOWER RICE BOWL** · TURMERIC CAULIFLOWER RICE · RATATOUILLE · ROASTED CAULIFLOWER
STEAK · CHIMICHURRI · 23

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

DON’S FRESHLINE

GF **ROASTED SALMON** • ROASTED FAROE ISLAND SALMON • TURMERIC CAULIFLOWER RICE • TOMATO-CUCUMBER SALAD
• CHIVE OIL 29

GF • **NANTUCKET SCALLOP SALAD** • SEARED SCALLOPS • WILD GREENS • SPINACH • FRESH BERRIES • PISTACHIOS •
CUCUMBERS • FETA CHEESE • FAT FREE RASPBERRY VINAIGRETTE 28

TUNA POKE BOWL• AHI TUNA • SESAME-SOY-SWEET CHILI SAUCE • BASMATI RICE • BROCCOLI • CILANTRO-
CORN-PEPPER RELISH • AVOCADO CREMA • 28

GFM ICELANDIC COD•RITZ CRACKER PARMESAN CRUSTED • ROASTED YUKON POTATOES • ASPARAGUS • 24

GREAT LAKES WALLEYE • PRETZEL CRUSTED • SWEET POTATO& BRUSSELS SPROUT HASH • BACON JAM
HONEY MUSTARD REMOULADE 24

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

BLACKENED FISH TACOS • BLACKENED WHITE FISH • CABBAGE SLAW • CILANTRO-CORN-PEPPER RELISH • AVOCADO
CREMA • GRILLED FLOUR TORTILLAS •HOUSE FRIES 16

FRENCH DIP• SHAVED ROAST BEEF • PROVOLONE • TOASTED COUNTRY ITALIAN • CREAMY HORSERADISH • AU JUS • HOUSE
FRIES 19

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

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

CORNED BEEF REUBEN • SHAVED OVERNIGHT CORNED BEEF • SWISS • MARBLE RYE • SAUERKRAUT • SUNDRIED TOMATO
HORSERADISH SAUCE • HOUSE FRIES 18

CHICKEN BAJA CLUB • GRILLED CHICKEN BREAST • SMOKED BACON • ARUGULA • MUENSTER CHEESE • AVOCADO • BAJA
SAUCE• CIABATTA• HOUSE FRIES • 16

BUFFALO CHICKEN WRAP• BREADED CHICKEN TENDERS • BUFFALO SAUCE • PEPPERJACK• ROMAINE • RANCH • SUN-
DRIED TOMATO WRAP • HOUSE FRIES 15

GRILLED TUNA MELT• ALBACORE TUNA SALAD • SOURDOUGH BREAD • CHEDDAR • TOMATO • PICKLE • HOUSE
FRIES 14

GFM-GLUTEN FREE MODIFIED
GF-GLUTEN FREE
V-VEGAN

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

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 VODOO 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 AUGRATIN 9.5

DON'S SEAFOOD CHOWDER 6.5/10.5

SOUP DUJOUR 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

GFNEW 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*

GFMBLACKENED 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*

GFMCHILEAN 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-glaze 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*

GFMAINE 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*

GFLEMON 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 glaze 35

GFPAELLA

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



Enjoy Life A Little More
www.donspomeroy.com

PUB & PATIO MENU

First Plates



^{GF} Gulf Shrimp Cocktail 19
Four Gulf Shrimp • Cocktail Sauce

^{GF} Mussels 17
One Pound of Mussels • Chorizo •
Grape Tomatoes • Red Onions • Cajun Broth •
Roasted Garlic • Butter • Parsley

Lemongrass Chicken Potstickers 13
Fried Dumplings • Cleveland Kimchi •
Teriyaki • Wasabi • Pickled Ginger

^{GF} Rhode Island Calamari 17
Rice Flour Dusted Rings and Tentacles •
Scallions • Lemon Zest • Sweet Chili Sauce

Mediterranean Nachos 19
Pita Chips • Roasted Red Pepper Hummus •
Tzatziki • Avocado Crema •
Lamb Merguez Sausage • Feta • Kalamata Olives •
Lemon Tomato Cucumber • Pickled Red Onion

Arancini 13
Fried Risotto • Provolone • Parmesan •
Almond Pesto • Vodka Sauce

Jumbo Lump Crab Cake 20
Caper-Dill Remoulade • Chive Oil •
Micro Greens

^{GF} Voodoo Shrimp 17
Four Bacon Wrapped Shrimp •
Cilantro Corn Pepper Relish •
Curry Lime Sauce

^{GFM} Burrata 14
Fresh Mozzarella • Baby Heirloom Tomatoes •
Arugula • Crostini • Basilamic Glaze

Chip and Dip 21
Crab • Spinach and Artichoke Casserole •
Swiss • Pita Chips

*Deconstructed Ahi Tuna Sushi Plate 19
Tuna Poke • Sticky Rice • Seaweed Salad •
Pickled Cucumber Red Onion Carrot •
Wasabi • Soy Ginger Vinaigrette

^{GFM} Grudite and Dips 14
Chardonnay White Cheddar Cheese Spread •
Roasted Red Pepper Hummus •
Sweet Peppers • Cucumber • Celery •
Radish • Naan Bread

Greens & Tureens

^{GF} Pomeroy House Salad Small 10.5 Large 15.5
Wild Greens • Spinach •
Strawberries • Mandarin Oranges •
Red Onion • Honey Poppy-Seed Dressing

^{GF} Greek Salad 15
Romaine Lettuce • Kalamata Olives •
Banana Peppers • Lemon Tomato Cucumber •
Pickled Red Onions • Feta Cheese •
Red Wine Vinaigrette

French Onion Au Gratin 9.5

Don's Red Chowder 6.5/10.5

Soup Du Jour 6/9.5

^{GF} Fishmarket Salad Small 10.5 Large 16
Wild Greens • Spinach •
Baby Shrimp • Bleu Cheese •
Chopped Egg • Italian Vinaigrette

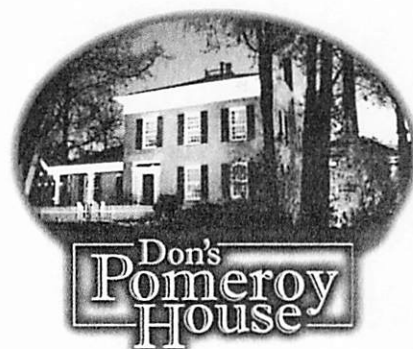
^{GF} Caprese Salad 14
Heirloom Tomatoes • Fresh Mozzarella •
Fresh Basil • Olive Oil • Balsamic Glaze

^{GFM} Classic Caesar Salad Small 9.5 Large 14
Romaine • Parmesan •
Focaccia Croutons • Caesar Dressing

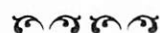
^{GF} Boston Bibb Wedge Salad 14
Crumbled Blue • Smoked Bacon •
Chopped Egg • Tomatoes • Red Onion •
Buttermilk Blue Cheese Dressing


^{GFM} Crab Caesar 18
Romaine Lettuce • Jumbo Crab •
Parmesan Crisp • Focaccia Croutons •
Caesar Dressing

Quinoa Tabbouleh and Arugula Salad 15
Wild Arugula • Feta • Pickled Red Onions •
Lemon Vinaigrette • Tomato Cucumber •
Quinoa • Parsley Mint



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^{GF} For all salads add Grilled Chicken 7
Grilled Salmon 12
 Grilled Tenderloin Steak* 14

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Can Be A Health Risk.
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GF Gluten Free • GFM Gluten Free with Modification • V Vegan

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 ^vBeyond Burger 3.00

Corned Beef Reuben 18
Shaved Corned Beef • Swiss • Sauerkraut •
Marble Rye • Sun-dried Tomato and
Horseradish Mayo • House Cut Fries

French Dip 19
Shaved Roast Beef • Provolone •
Country Italian • Au Jus •
Creamy Horseradish • House Fries

Buffalo Chicken Wrap 15
Breaded Chicken Tenders • Buffalo Sauce •
Pepperjack • Romaine • Ranch •
Sun-dried Tomato Tortilla • House Fries

Lamb Merguez Gyro 18
Spiced Lamb Sausage • LTO •
Tzatziki • Pita • House Fries

Blackened Fish Tacos 16
Blackened White Fish • Cabbage Slaw •
Cilantro Corn Pepper Relish •
Avocado Crema • House Fries

Chicken Baja Club 16
Grilled Chicken Breast • Smoked Bacon •
Meunster • Avocado • Arugula • Ciabatta •
Baja Sauce • House Fries

Wild Mushroom Flatbread
Cremini and Baby Bella Mushrooms •
Roasted Garlic • Spinach • Parmesan • 19
White Cheddar • Balsamic Glaze •
Truffle Oil

Knife and Fork



^{GF}**Lemon Chicken** 28
Airline Chicken Breast • Pesto Risotto •
French Green Beans • Lemon Butter Sauce

Asiago Chicken 23
Roasted Breaded Chicken •
Yukon Gold Potatoes • Cream Corn •
Honey BBQ Glaze

^{GF}**Chimichurri NY Strip** 32
8oz Strip Steak • Yukon Mashed •
Asparagus • Chimichurri Sauce •
Caramelized Onion Chili Butter

Shrimp Scampi Pasta 25
Gulf Shrimp • Lemon Linguine Pasta •
French Green Beans • Red Pepper Flakes •
Lemon Garlic White Wine Butter

Fish and Chips 19
Fried South Pacific Whitefish • House Fries •
Old Bay Tartar • Lemon

^{GF}**Roasted Salmon** 29
Turmeric Cauliflower Rice •
Tomato Cucumber Salad • Chive Oil

Tuna Poke Bowl 28
Ahi Tuna • Sesame Soy Sweet Chili Sauce •
Passionfruit Mango Basmati Rice • Broccoli •
Cilantro Corn Pepper Relish • Avocado Crema

^{V GF}**Vegan Cauliflower Rice Bowl** 23
Turmeric Cauliflower Rice • Ratatouille •
Roasted Cauliflower Steak • Chimichurri

✦ ✦ ✦ (Rolls Available Upon Request) ✦ ✦ ✦

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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