

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 · ARTICHOKE · SUNDRIED TOMATOES · ASIAGO · SHERRY CREAM 14

GFM **BURRATA** · FRESH MOZZARELLA · BABY HEIRLOOM TOMATOES · ARUGULA · CROSTINI · BALSAMIC GLAZE 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 **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** · CRUMBLER 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 8... 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 22

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

GF **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 · SUNDRIED 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 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

GFNEW BEDFORD SCALLOPS

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

GFMBOSTON BAKED COD

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

GFMBLACKENED CAROLINA GROUPE

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

GFFAROE 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-glace 40/49*

GFBRAISED 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*

GFBRAISED PORK OSSO BUCCO

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

GFPAELLA

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

V/GFVEGAN 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 • Balsamic 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} Crudite 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

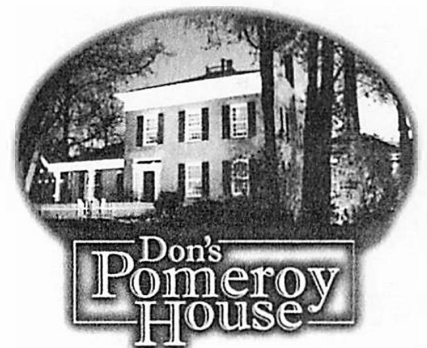
^{GF} Caprese Salad 14
Heirloom Tomatoes • Fresh Mozzarella •
Fresh Basil • Olive Oil • Balsamic Glaze

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

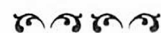
^{GF} Boston Bibb Wedge Salad 14
Crumbled Blue • Smoked Bacon •
Chopped Egg • Tomatoes • Red Onion •
Buttermilk Blue Cheese Dressing


^{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 8
Grilled Salmon 12
 Grilled Tenderloin Steak* 14

*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

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

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

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

*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

Daily Specials

Monday - \$9.5 Burger (2 toppings included)

Tuesday - \$19 N.Y. Strip

Wednesday - Half Price Wine
any bottle \$60 and below

Happy Hour Chef Crafted Pub Grub

Lemongrass Potstickers \$8

Fried Dumplings • Cleveland Kimchi
Toriyaki • Wasabi • Pickled Ginger

Blackened Fish Tacos \$12

South Pacific Whitefish
Cabbage Slaw • Cilantro Corn Pepper Relish
Avocado Crema • Salsa • Flour Tortilla

Stuffed Mushrooms \$8

Spinach • Artichokes • Sun-dried Tomatoes
Sherry Cream • Asiago

Crudite' and Dips \$8

Chardonnay White Cheddar Cheese Spread
Roasted Red Peppper Hummus • Sweet Peppers
Cucumber • Celery • Radish • Naan Bread

Voodoo Shrimp \$10

Four Bacon Wrapped Shrimp
Cilantro Corn Pepper Relish • Curry Lime

Boston Bibb Wedge \$8

Crumbled Blue • Smoked Bacon • Chopped Egg,
Tomatoes • Red Onion • Buttermilk Blue Dressing

\$8 Happy Hour Artisan Cocktails

Premium Spirits, Fresh Made Ingredients, Handcrafted to Order

Purple Rain

Ketel One Vodka • Creme De Violette
Limoncello • Lemonade

Pub Margarita

Astral Tequila Blanco • Grand Marnier
Pomegranate • Lime

Kentucky Sunset

Bulleit Bourbon • Strawberry
Lemon • Ginger Beer

Hibiscus Paloma

Astral Tequila Blanco • Hibiscus
Simple • Lime • Grapefruit

White Cosmo

Ketel One Vodka • Triple Sec
Lime • White Cranberry

Resting Peach Face

Crown Royal Peach Whiskey • Lemon
Black Tea Simple Syrup

**\$1 off Draft Beer
and House Wines**