

LUNCH MENU

APPETIZERS

JUMBO LUMP CRAB CAKE · BAKED · SMOKED TOMATO BEURRE BLANC · LOBSTER CORN RELISH · MICRO GREENS 18

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

GF **CALAMARI** · RICE FLOWER DUSTED TUBES AND TENNACLES · RED PEPPER STRIPS · ROMANO · MARINARA 17.5

GF **STUFFED MUSHROOMS** · SPINACH · ARTICHOKE · SUN-DRIED TOMATOES · ASIAGO · SHERRY CREAM 14.5

GF **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 10

DON'S MANHATTAN SEAFOOD CHOWDER 7/11

SOUP DU JOUR 6.5/10

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 **CLASSIC CAESAR** · ROMAINE · PARMESAN · FOCACCIA CROUTONS · CAESAR DRESSING
SMALL 10 LARGE 14

GF **TOSSED SALAD** · MIXED GREENS · CUCUMBER · TOMATO · RED ONION · ITALIAN VINAIGRETTE
SMALL 9 LARGE 13.5

GF **ICEBERG WEDGE SALAD** · CRUMBLED BLUE CHEESE · SMOKED BACON · CHOPPED EGG · TOMATOES · RED ONION
· BUTTERMILK BLUE CHEESE 14

ADD CHICKEN 8... SALMON 11 ... GRILLED SHRIMP 9 ... *GRILLED 4OZ BEEF TIPS 11...
CRANBERRY CHICKEN SALAD 8... TUNA SALAD 7 ...

FAVORITES

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

***COWBOY SALAD** · 4 OZ BEEF TIPS · MIXED GREENS · BLUE CHEESE CRUMBS · TOMATOES · BANANA PEPPERS · GRILLED
CORN PICO · TORTILLA STRIPS · RED WINE CHAMPAGNE VINAIGRETTE 19

KOBE MEATLOAF · 7OZ KOBE MEATLOAF · YUKON GOLD MASHED POTATOES · HONEY GLAZED CARROTS · WHOLE GRAIN
DEMI GLAZE 24

FOUR CHEESE RAVIOLI PRIMAVERA · OVEN ROASTED SEASONAL VEGETABLES · FOUR CHEESE RAVIOLI · ROMANO ·
RED PEPPER CREAM SAUCE 18

GF***8OZ NEW YORK STRIP** · CHAR GRILLED · YUKON GOLD MASHED · ASPARAGUS · SAUTEED ONIONS 27

CHICKEN PARMESAN · BAKED ASIAGO CHICKEN · GARLIC LINGUINE · MARINARA · PROVOLONE · PARSLEY 23

GF/V **VEGAN RAVIOLI** · BUTTERNUT FILLED TOFU PASTA · CRISPY BRUSSELS · POMEGRANATE BALSAMIC · PINE NUTS 21

DON'S FRESHLINE

GF M **PARMESAN CRUSTED SALMON** · PARMESAN CRUSTED FAROE ISLAND SALMON · ROASTED YUKON POTATOES · ASPARAGUS · SMOKED TOMATO BEURRE BLANC 23

GF * **NANTUCKET SCALLOP SALAD** · SEARED SCALLOPS · WILD GREENS · FRESH BERRIES · PINENUTS · CUCUMBERS · GOAT CHEESE · FAT FREE RASPBERRY VINAIGRETTE 28

SEAFOOD PESTO PASTA ALFREDO · SCALLOPS · SHRIMP · CHERRY TOMATOES · SHIITAKE MUSHROOMS · PESTO · ROMANO 26

GREAT LAKES WALLEYE · PRETZEL CRUSTED · SWEET POTATO NEST · CRISPY BRUSSELS SPROUTS · BACON · PINENUTS · MAPLE BALSAMIC · HONEY MUSTARD REMOULADE 24

DUETS 17.5

PLEASE CHOOSE TWO OF THE FOLLOWING

SOUPS

BOWL OF CHOWDER
BOWL OF SOUP DU JOUR
FRENCH ONION (ADD \$1)

SALADS

CAESAR
TOSSED SALAD
POMEROY SALAD (ADD \$1)

HALF SANDWICH

TUNA MELT
SANDMAN
TURKEY CLUB

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

FRIED FISH TACOS · BREADED WHITE FISH · RED CABBAGE SLAW · CHEDDAR -CORN · PICO · 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 17

CRANBERRY CHICKEN SALAD · GRILLED CHICKEN BREAST · DRIED CRANBERRIES · MAYO · ROMAINE LETTUCE ·
TOMATO · BUTTERY CROISSANT · FRESH BERRIES 16.5

CHICKEN CAPRESE · GRILLED CHICKEN BREAST · MOZZARELLA · ARUGULA · TOMATO · PESTO · BALSAMIC GLAZE ·
CIABATTA · HOUSE FRIES · 16.5

TURKEY CLUB · DELI TRIMMED TURKEY · SMOKED BACON · PROVOLONE · TOMATO · ROMAINE · ONION · PESTO AIOLI
·CIABATTA · HOUSE FRIES 16.5

GRILLED TUNA MELT · ALBACORE TUNA SALAD · SOURDOUGH BREAD · CHEDDAR · TOMATO · PICKLE · HOUSE
FRIES 15

GF M-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 · smoked tomato beurre blanc · lobster corn relish · micro greens* 18

GF**CRISPY BRUSSELS SPROUTS** · *Fresh brussels sprouts · smoked bacon · pine nuts · maple balsamic glaze* 14

GF**RHODE ISLAND CALAMARI** · *rice flour coated tubes & tentacles · romano tossed · marinara · red pepper strips* · 17.5

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* 14.5

SOUPS

FRENCH ONION SOUP AU GRATIN 10

DON'S SEAFOOD CHOWDER 7/11

SOUP DU JOUR 6.5 /10

SALADS

GF**POMEROY HOUSE SALAD** · *wild greens · spinach · strawberries · mandarin oranges · red onion · honey poppy seed dressing* 10.5

GF**FISHMARKET** · *mixed greens · chopped egg · bleu cheese · baby shrimp · Italian vinaigrette* 10.5

GF**CAESAR** · *romaine lettuce · parmesan · focaccia croutons · caesar dressing* 10

GF**ICEBERG WEDGE** · *smoked bacon · crumbled blue · chopped egg · red onion · tomato · buttermilk bleu dressing* 14

GF**CRAB CAESAR** · *romaine lettuce · jumbo crab · crisp parmesan · focaccia croutons · caesar dressing* 18

*Consuming raw or undercooked meat, poultry or fish can be a health risk. Please alert us of any known food allergies.

FRESHLINE

PARMESAN CRUSTED FAROE ISLAND SALMON

*Roasted fillet · asiago risotto · asparagus ·
Red pepper cream sauce 34*

GREAT LAKES WALLEYE

*Pretzel crusted · potato wedges · crispy brussel halves ·
pine nuts · bacon · maple balsamic · honey mustard remoulade 35*

GF PAN SEARED SCALLOPS

*Pan seared · asiago risotto · grilled asparagus ·
Pomegranate -balsamic reduction 46*

HALIBUT PICATTA

*Pan seared halibut · linguine · capers · lemon white wine cream ·
diced carrots · mushrooms 36*

PESTO SEAFOOD PASTA

*Scallops · shrimp · mussels · Ohio City fettuccini ·
Basil-pine nut pesto · asiago · extra virgin olive oil 38*

ENTREES

GF*FILET MIGNON

*Char grilled six or eight ounce center cut · yukon gold mashed ·
Green beans · whole grained mustard cabernet demi-glace 41/49*

GF BRAISED SHORT RIB

Six hour braised boneless short rib · asiago risotto · asparagus · braising jus 38

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 42

GF*C.A.B. NEW YORK STRIP

Fourteen ounce center cut · yukon gold mashed · green beans · shitake mushrooms 49

GF*ESPRESSO CRUSTED RACK OF LAMB

Half rack chargrilled · asiago risotto · asparagus · pomegranate balsamic 40

GF PAN ROASTED CHICKEN

Springer Farms free range chicken · yukon gold mashed · crispy brussel halves · pan jus 30

GF VEGAN RAVIOLI

*Butternut squash in tofu pasta · brussels, butternut and mushrooms ·
scallions · pine nuts · pomegranate balsamic 27*

Add a 6oz Maine Lobster Tail to your entrée...30

Add a Pan Seared Scallop to your entrée... 8

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PUB & PATIO MENU

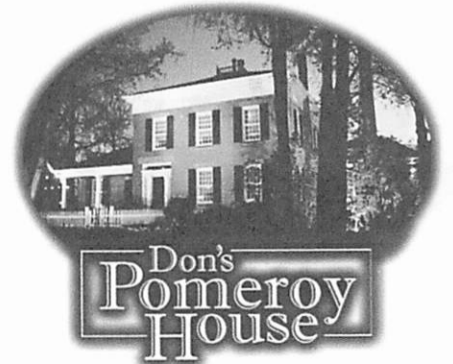
First Plates



<p>^{GF} Gulf Shrimp Cocktail 19 Four Gulf Shrimp • Cocktail Sauce</p> <p>^{GF} Rhode Island Calamari 17.5 Rice Flour Coated Tubes & Tentacles • Romano Tossed • Marinara • Red Pepper Strips</p> <p>^{GF} Mussels 16 One Pound Of Mussels • Andouille Sausage • Grape Tomatoes • Red Onions • White Wine Butter Shallot Broth • Parsley</p>	<p>Chip and Dip 21 Crab • Spinach and Artichoke Casserole • Swiss • Pita Chips</p> <p>Southwest Nachos 16 White Corn Chips • Chicken Thighs • Black Beans • Peppadew Peppers • Grilled Corn • Queso</p> <p>Mozzerella Pearls 14 Milinaise Breaded • Mozzarella • Marinara</p>	<p>^{GF} Voodoo Shrimp 17 Four Bacon Wrapped Shrimp • Cilantro Corn Pepper Relish • Curry Lime Sauce</p> <p>Crab Cake 18 Baked Crab Cake • Smoked Tomato Beurre Blanc • Lobster Corn Relish • Micro Greens</p> <p>^{GFM} Burrata 14 Fresh Mozzarella • Baby Heirloom Tomatoes • Arugula • Crostini • Baslamic Glaze</p>
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Greens & Tureens

<p>^{GF} Pomeroy House Salad Small 10.5 Large 15.5 Wild Greens • Spinach • Strawberries • Mandarin Oranges • Red Onion • Honey Poppy-Seed Dressing</p> <p>^{GF} Fishmarket Salad Small 10.5 Large 16 Wild Greens • Spinach • Baby Shrimp • Bleu Cheese • Chopped Egg • Italian Vinaigrette</p> <p>^{GFM} Classic Caesar Salad Small 10 Large 14 Romaine • Parmesan • Focaccia Croutons • Caesar Dessing</p>	<p>^{GFM} Crab Caesar 18 Romaine Lettuce • Jumbo Crab • Parmesan Crisp • Focaccia Croutons • Caesar Dressing</p> <p>^{GF} Iceberg Wedge Salad 14 Crumbled Blue Cheese • Smoked Bacon • Chopped Egg • Tomatoes • Red Onion • Buttermilk Blue Cheese</p> <p>^{GF} For all salads <i>add</i> Grilled Chicken 8 Grilled Salmon 12 Beef Tips 11</p>	<p>French Onion Au Gratin 10</p> <p>Don's Red Chowder 7/11</p> <p>Soup Du Jour 6.5/10</p>
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Can Be A Health Risk.
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GF Gluten Free • GFM Gluten Free with Modification • V Vegan

Handfuls

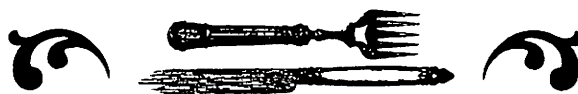
Certified Angus Beef Burger 15
 Eight Ounce Burger • LTO • Brioche Bun •
 House Fries
 Cheese • Mushrooms
 Onions • Fried Egg 1.50 Each
 Bacon 2.00
 Substitute ^VBeyond Burger 3.00

Turkey Club 16.5
 Deli Trimmed Turkey • Smoked Bacon •
 Provolone • Tomato • Romaine • Onion •
 Pesto Aioli • Ciabatta • House Fries

Fried Fish Tacos 16
 Breaded White Fish • Red Cabbage Slaw •
 Cheddar Cheese • Pico • Grilled Flour •
 Tortillas • House Fries

Chicken Caprese 16.5
 Grilled Chicken Breast • Mozzarella •
 Arugula • Tomato • Pesto • Balsamic
 Glaze • Ciabatta • House Fries

Knife and Fork



^{GF} **Pan Roasted Chicken** 30
 Springer Farms Free Range Chicken •
 Yukon Gold Mashed • Crispy
 Brussels • Pan Jus

^{GF} **Jambalaya** 34
 Shrimp • Mussels • Andouille Sausage •
 Peppers • Tomatoes • Basmati Rice

^{GF} **Vegan Ravioli** 27
 Butternut Squash In Tofu Pasta • Brussels •
 Butternut And Mushrooms • Scallions •
 Pine Nuts • Pomegranate Balsamic

^{GF} **8oz New York Strip** 27
 Char Grilled • Yukon Gold Mashed •
 Asparagus • Sauteed Onions

Chicken Parmesan 23
 Baked Asiago Chicken •
 Garlic Linguine • Marinara •
 Provolone • Parsley

^{GF} **Fish and Chips** 19
 Beer Battered South Pacific White Fish •
 House Fries • Old Bay • Tartar Sauce

Kobe Meatloaf 24
 7oz Kobe Meatloaf • Yukon Gold Mashed Potatoes •
 Honey Glazed Carrots • Whole Grain Demi Glaze

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

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HAPPY HOUR AT THE PUB

MONDAY-FRIDAY

3:00PM – 6:00PM

HAPPY HOUR SPECIALTIES

Crispy Brussels Sprouts \$6.5
Flash Fried • Smoked Bacon • Pine nuts • Maple balsamic glaze

PEI Mussels \$8.5
18 Steamed Mussels • Grape Tomatoes • Andouille sausage • White wine shallot Broth • Parsley •

Mozzarella Pearl Dippers \$8.5
Milanese breaded • Mozzarella Pearls • Marinara

Voodoo Shrimp \$6.5
Four Bacon Wrapped Shrimp • Curry Sauce

1/2 Spanish Nachos \$6.5
Ancho Chicken Thighs • Corn • Black Beans • Peppadew Peppers • Queso • White Corn Chips

Chicken or Beef Taco \$6.5
Red cabbage slaw • Flour tortilla • Cheddar Cheese

DAILY SPECIALS

Monday \$9.5 Burger

Tuesday \$19 N.Y. Strip

Wednesday 1/2 Price Wine Bottles priced \$99 & below

Thursday \$5 off Bourbon List

Sunday \$5 Seasonal Sangrias

HAPPY HOUR DRINKS

\$6.50 HOUSE COCKTAILS:

HOUSE WINE \$6
IMPORTED BEER \$6.5
DOMESTIC BEERS \$4
WHITE CLAW/HIGH NOON \$4
\$1 OFF DRAFT BEER

MARTINIS YOUR CHOICE OF SMIRNOFF VODKA OR TANQUERAY GIN
COSMOS MADE WITH SMIRNOFF VODKA
SEASONAL SANGRIAS
OLD FASHIONED MADE WITH JIM BEAM
POMEROY PUNCH MADE WITH HOUSE RUM

