

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**MUSSELS** *tomato · onion · andouille sausage · white wine shallot broth* 17

GF**RHODE ISLAND CALAMARI** *buttermilk Thai marinade · rice flour coated tubes & tentacles · romano tossed · marinara · red pepper strips* · 17

CHIPS AND DIP · *crabmeat · artichoke spinach sauce · crispy pita chips* 21

GF**BUTTERFLY COCONUT SHRIMP** · *six shrimp · pineapple relish · Thai chili glaze* 15

WHIPPED RICOTTA · *lavender whipped ricotta · Thai honey · arugula · crostini · strawberry balsamic glaze* 14

GF**SESAME CRUSTED AHI TUNA** · *coconut rice · pickle ginger · mango cucumber relish · strawberry glaze* 21

SOUPS

FRENCH ONION SOUP AUGRATIN 10

DON'S SEAFOOD CHOWDER 7/11

SOUP DUJOUR 6.5 /10

SALADS

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

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

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

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

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

GF**ASPARAGUS & ARUGULA SALAD** · *grilled asparagus · hard boiled eggs · crispy pancetta · pinenuts · corn · feta · green goddess dressing* 16

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

FRESHLINE

GF PAN SEARED SCALLOPS

Pan seared · savory bread pudding · grilled asparagus · strawberry balsamic 46

CHILEAN SEA BASS

Pan seared · savory bread pudding · glazed carrots · mustard dill glaze 45

BLACKENED GROUPE

Cheddar pierogies · crispy brussels · pineapple strawberry relish · 42

PARMESAN CRUSTED FAROE ISLAND SALMON

Roasted fillet · asiago risotto · roasted cauliflower · Red pepper cream sauce 34

GRILLED SWORDFISH

Rice pilaf · asparagus · tomato bacon jam · sweet pepper vinaigrette 34

GREAT LAKES WALLEYE

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

ENTREES

GF*FILET MIGNON

Char grilled six or eight oz center cut · red skinned mash · Green beans · whole grained mustard cabernet demi-glace 42/50

GF BRAISED SHORT RIB

Six hour braised boneless short rib · asiago risotto · glazed baby carrots · braising jus 38

GF*SURF AND TURF

Six oz filet mignon · six oz Maine tail · roasted red skinned potatoes · asparagus · lemon beurre blanc 65

GF MAINE LOBSTER TAIL

Six oz Maine tail · roasted red skinned potatoes · asparagus · lemon beurre blanc 40

GF*C.A.B. NEW YORK STRIP

Fourteen oz center cut · roasted red skinned potatoes · shitake mushrooms · summer succotash 49

GF*COWBOY RIBEYE

16 oz bone in ribeye · savory bread pudding · glazed carrots · sautéed mushrooms and onions 65

GF PAN ROASTED CHICKEN

Springer Farms free range chicken · red skinned mash · summer succotash · mustard dill 30

TWIN BONED PORK CHOP

Grilled 14 oz pork chop · baked potato · green beans · corn relish 34

GF VEGAN RAVIOLI

Mushrooms and spinach in tofu pasta · summer succotash · strawberry balsamic glaze 27

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

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