

ENTREES

SHRIMP AND GRITS <i>blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served on stone ground smoked gouda cheese ★</i>	19.99
VOODOO PASTA <i>grilled chicken, bay shrimp and andouille sausage in spicy black magic tomato sauce with fresh egg fettuccini pasta</i>	15.99
GRILLED SALMON <i>on a bed of domestic mushroom risotto with grilled asparagus and sun dried tomato ragout ★ **</i>	19.99
BOB WHITE SPRINGS TN RAINBOW TROUT ALMONDINE <i>with lemony brown butter and crunchy almonds served with rice pilaf and French green beans</i>	19.99
LOBSTER "MAC AND CHEESE" <i>with lobster cream sauce</i>	12.99
<i>Add grilled Sea Scallops (2)</i>	Extra 16.99
<i>Add grilled or blackened chicken, shrimp, salmon or marinated beef tips **</i>	5.99
CRAB CAKES <i>served with julienned vegetables, stone ground smoked Gouda cheese Grits, lemon dill sauce and remoulade</i>	17.99
CHICKEN CROQUETTES <i>classic Southern croquettes pan sautéed and topped with sweet pea cream sauce, served with rice pilaf and vegetable confetti</i>	9.99
CHICKEN PICCATA <i>pounded thin and sautéed in butter with white wine, lemon juice and capers, served with angel hair pasta and asparagus</i>	15.99
MIDTOWN MEATLOAF <i>house ground blend beef with tomato herb gravy, garlic mashed potatoes, and French green beans</i>	9.99
ROASTED PORK TENDERLOIN <i>marinated Memphis style served with domestic mushroom risotto, grilled asparagus and Plum Demi **</i>	16.99
COCA-COLA BBQ BEEF SHORT RIB <i>served with truffle potato hash, mushroom green beans, and Coca-Cola BBQ ★</i>	14.99
GRILLED FISH TACOS <i>with pico de gallo, avocado and green cabbage in a flour tortilla served with rice pilaf</i>	12.99
SOUP OR ½ SALAD WITH ENTREES ADD EXTRA \$5.99 May not be substituted for a side	

SANDWICHES

MIDTOWN BURGER <i>house ground beef patty with traditional toppings including mayonnaise and mustard with your choice of cheddar, Swiss or pepper jack cheese, served with fries **</i>	12.99
<i>Add fried egg</i>	Extra 1.50
<i>Gluten free bun available</i>	
TRADITIONAL REUBEN <i>a full quarter-pound of corned beef with swiss cheese, sauerkraut and Russian dressing grilled on rye and served with fries</i>	12.99

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★ All Gluten Free Ingredients

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions." PLEASE TURN FOR MORE SELECTIONS 2/1

APPETIZERS

CRAB CAKE <i>served with lemon dill sauce and remoulade</i>	9.99
SPINACH & CHIPOTLE HUMMUS <i>topped with Feta cheese and served with grilled pita</i>	9.99
POLENTA FRIES <i>served with tomato-basil ketchup</i>	8.99
BISCUIT SLIDERS <i>Four fried chicken tenderloin pieces on mini biscuits with a side of Alabama white sauce</i>	9.99

SOUPS/SALADS

LEMON ARTICHOKE SOUP <i>artichokes and lemons blended in a creamy chicken broth</i>	6.49
SOUP OF THE DAY	5.99
SOUP AND HALF HOUSE, CAESAR OR SPINACH SALAD	9.99
MIDTOWN HOUSE <i>a blend of organic mixed greens topped with mushrooms, house made croutons, cubed English cucumbers, and served with choice of dressing</i>	Entrée 8.99 Half 5.99
<i>(Citrus Soy Ginger, Ranch, Bleu Cheese, Honey Mustard, 1000 Island, Balsamic Vinaigrette)</i>	
MIDTOWN CAESAR SALAD <i>crispy leaves of Romaine lettuce in our Caesar dressing topped with house made croutons and parmesan cheese</i>	Entrée 9.99 Half 5.99
SUNSET CAESAR SALAD <i>Romaine lettuce, sun-dried tomatoes, toasted pine nuts, Parmesan and house made croutons</i>	Entrée 9.99 Half 5.99
SPINACH SALAD <i>tossed in pepper jelly vinaigrette with cashews, pickled red onion, Mandarin oranges and red grapes topped with smoked Gouda cheese</i> ★	Entrée 9.99 Half 5.99
MIXED ORGANIC GREENS <i>tossed in blueberry vinaigrette with strawberries, candied walnuts and mango topped with TN white cheddar cheese</i> ★	Entrée 9.99 Half 5.99
PACIFIC RIM SALAD <i>fresh Romaine lettuce, grilled chicken tenders, avocado, Mandarin oranges, pickled ginger and rice noodles, tossed in a light citrus sesame dressing</i>	14.99
THAI CHICKEN SALAD <i>grilled chicken, organic mixed greens and dried cranberries tossed in honey lime vinaigrette, topped with peanut sauce and crispy wontons</i>	14.99
SOUTHWESTERN FRIED CHICKEN SALAD <i>with romaine, pico de gallo, black beans, avocado, cheddar cheese, applewood smoked bacon, crispy tortilla strips & spicy ranch dressing</i>	15.99
COBB SALAD <i>grilled chicken, romaine lettuce, applewood smoked bacon, avocado tomato, carrots, hard boiled egg and Bleu cheese with choice of dressing</i> ★	15.99
ADD TO ANY SALAD 5.99	
<i>Grilled or blackened chicken, shrimp, salmon or marinated beef tips ** Crumbled Gorgonzola bleu cheese, add 99 cents</i>	

ADDITIONS 3.99

<i>Steamed broccoli</i> ★	<i>Garlic mashed potatoes</i> ★
<i>Stone ground smoked Gouda cheese grits</i>	<i>Fries</i>
<i>Angel Hair with herb butter</i>	<i>French green beans</i> ★
<i>Mushroom risotto</i> ★	
<i>Asparagus with Hollandaise</i> 7.99 ★	<i>Hollandaise</i> 3.00 ★

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