

# MIDTOWN CAFÉ

## Dinner Menu

### APPETIZERS

- SPINACH & CHIPOTLE HUMMUS** served with warm pita & topped with feta cheese 14
- SHRIMP & GRITS** shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes and scallions served on stone ground smoked Gouda cheese grits ★ 19
- CRAB CAKES** served with lemon dill sauce and remoulade one 18 / two 28
- CHICKEN CROQUETTES** served with sweet pea sauce 14
- SUNSET GRILL'S ORIGINAL NACHOS** baked in our own unique blend of cheese & spices served with grilled chicken, black beans, fresh jalapenos, and a side of fresh salsa 19
- CRISPY BRUSSELS SPROUTS** tossed in honey lime vinaigrette with apples, candied walnuts, Mandarin oranges and TN white cheddar cheese 17
- FRIED GREEN TOMATOES** with chipotle aioli 14

### SOUPS & SALADS

- LEMON ARTICHOKE SOUP** artichokes and lemons blended bowl 9  
in a creamy chicken broth 1qt 36
- MIDTOWN CAESAR** crisp romaine lettuce tossed in our Caesar dressing, topped with house-made croutons and Parmesan cheese entree 14  
side 9  
\*anchovies upon request
- SPINACH SALAD** tossed in pepper jelly vinaigrette with cashews, pickled red onions, Mandarin oranges, and red grapes, topped with smoked Gouda cheese ★ entree 14  
side 9
- MIDTOWN HOUSE** a blend of organic mixed greens topped with mushrooms, croutons, cubed English cucumbers, and served with choice of dressing entree 14  
side 9  
(Citrus Soy Ginger, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette)

#### ADD TO ANY SALAD

Grilled chicken, blackened chicken, shrimp, or salmon \*\* 13  
Crumbled Gorgonzola bleu cheese 2

**A 20% gratuity may be added to parties of 6 or more unless otherwise requested**  
**Split plate charge \$6**

#### Gluten Free Dishes ★

Doug Stevenson – Service Director  
Max Pastor – Executive Chef  
Gina Kochevar – Beverage Director  
Ryan Duke - Host  
Amanda Gordon - Host

\*\* “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.” D12924

## **DINNER ENTREES**

<i><b>SHRIMP &amp; GRITS</b> shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes &amp; scallions served on stone ground smoked gouda cheese grits ★</i>	<b>29</b>
<i><b>RAINBOW TROUT</b> with roasted red potatoes, sautéed spinach and crawfish cream sauce ★</i>	<b>29</b>
<i><b>GRILLED SALMON</b> on a bed of mushroom risotto with grilled asparagus and sun-dried tomato ragout ** ★</i>	<b>29</b>
<i><b>CRAB CAKES (2)</b> served with julienned vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade</i>	<b>29</b>
<i><b>SEARED DAYBOAT SEA SCALLOPS</b> served over lobster mac and cheese with steamed asparagus and lobster cream sauce **</i>	<b>44</b>
<i><b>BLACKENED GROUPER</b> served with smoked Gouda cheese grits, French green beans and citrus beurre blanc ★</i>	<b>29</b>
<i><b>CHICKEN SCALOPPINI</b> 8oz breast pounded thin and sautéed in garlic butter with white wine, lemon juice, capers, mushrooms &amp; demi-glaze, served with rice pilaf and asparagus</i>	<b>29</b>
<i><b>CHICKEN “SALTIMBOCCA”</b> 8oz breast layered with Benton’s Tennessee ham, provolone cheese, Parmesan cheese, over a bed of Yukon mashed potatoes and fried spinach with red wine glaze</i>	<b>31</b>
<i><b>ROASTED PORK TENDERLOIN</b> marinated &amp; dry rubbed Memphis style, served with mushroom risotto, grilled asparagus and cherry demi **</i>	<b>29</b>
<i><b>VEAL “PICCATA”</b> sautéed in butter with white wine, lemon juice &amp; capers with angel hair pasta</i>	<b>44</b>
<i><b>VEAL “SALTIMBOCCA”</b> layered with Benton’s Tennessee ham, provolone cheese, Parmesan cheese and fried spinach over a bed of Yukon gold mashed potatoes with red wine glaze</i>	<b>44</b>
<i><b>MIDTOWN MEATLOAF</b> 10oz served with tomato herb gravy, Yukon gold mashed potatoes and French greens beans</i>	<b>19</b>
<i><b>GRILLED BLACK ANGUS BEEF TENDERLOIN FILET**</b> with truffle butter.</i>	<b>8oz 44</b>
<i>Choose Yukon mashed potatoes, truffle potato hash, or roasted red potatoes</i>	<b>5oz 34</b>
<i>Steak temperatures: Rare– cool red center. Medium Rare – warm red-pink center; Medium– warm, pink center. Medium Well- warm, light pink center Well – cooked throughout (no pink).</i>	

### **Gluten Free Dishes ★**

## **ADDITIONS**

<i>Angel Hair Pasta 7</i>	<i>Creamy Spinach 7</i>
<i>French Green Beans ★ 7</i>	<i>Broccolini ★ 7</i>
<i>Mushroom Risotto ★ 12</i>	<i>Yukon Truffle Potato Hash 7</i>
<i>Julienned Vegetables ★ 7</i>	<i>Sautéed Spinach ★ 7</i>
<i>Stone Ground Smoked Gouda Cheese Grits★ 7</i>	<i>Garden Vegetable Risotto ★ 12</i>
<i>Roasted Red Potatoes ★ 7</i>	<i>Hollandaise ★ 7</i>
<i>Steamed Broccoli ★ 7</i>	<i>Grilled Asparagus ★ 7</i>
<i>Yukon Gold Mashed Potatoes ★ 7</i>	<i>Lobster “Mac and Cheese” 20</i>

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