

MIDTOWN CAFE

APPETIZERS

Spinach & Chipotle Hummus

Served with crispy grilled pita and topped with feta cheese 12

Shrimp & Grits

Shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes and scallions served on stone ground smoked Gouda cheese grits★ 18

Crab Cakes

Served with a lemon dill sauce and remoulade one - 16 two - 26

Chicken Croquettes

Served with sweet pea sauce 11

Sunset Grill Original Nachos

Grilled chicken, black beans, cheese and spices with a side of jalapenos and fresh salsa 17

Crispy Brussels Sprouts

Tossed in honey lime vinaigrette with apples, candied walnuts, mandarin oranges and white cheddar cheese 16

SOUPS / SALADS

Lemon Artichoke Soup

Artichokes and lemons blended in a creamy chicken broth bowl 7 quart 28

Midtown Caesar

Romaine lettuce tossed in our Caesar dressing, topped with house made croutons and parmesan cheese Anchovies on request half 7 entree 11

Spinach Salad

Tossed in pepper jelly vinaigrette with cashews, pickled red onions, mandarin oranges, red grapes and topped with smoked Gouda cheese★ half 7 entree 11

Midtown House

Organic mixed greens topped with mushrooms, cubed English cucumbers, croutons and choice of dressing half 7 entree 11

Citrus soy ginger, Ranch, Bleu cheese, Honey Mustard or Balsamic Vinaigrette

Additions to any salad Chicken** 10 Shrimp or Salmon** 12

★ Gluten Free Dishes

***** 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***

Split plate charge 6

A 20% gratuity may be added to parties of 6 or more.

Randy Rayburn - Proprietor

Max Pastor - Chef

Doug Stevenson - Service Director

Gina Kochevar - Beverage Director

ENTREES

Shrimp & Grits

Shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes and scallions served on stone ground smoked Gouda cheese grits★ 29

Tennessee Rainbow Trout

Served with roasted red potatoes, sauteed spinach and crawfish cream sauce★ 28

Grilled Salmon

*Served on mushroom risotto with grilled asparagus and sun dried tomato ragout★** 28*

Crab Cakes

Served with julienne vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade 29

Seared Dayboat Sea Scallops

*Served with lobster mac and cheese, steamed asparagus and lobster cream sauce** 42*

Blackened Grouper

Served with Gouda cheese grits, French green beans and citrus beurre blanc★ 28

Chicken Scallopini

8oz. Breast sauteed in garlic butter with white wine, lemon juice, capers, mushrooms, demi glace and served with rice pilaf and asparagus 28

Chicken Saltimbocca

8 oz. Breast layered with Benton's Tennessee ham, provolone cheese and fresh sage served over Yukon mashed potatoes and fried spinach with a red wine sauce 29

Roasted Pork Tenderloin

*Memphis style marinated served with mushroom risotto, grilled asparagus and plum demi** 28*

Veal Piccata

Sauteed in butter with white wine, lemon juice and capers served with fresh herb buttered angel hair pasta 42

Veal Oscar

Scallopini topped with fresh lump crab meat and asparagus served with bearnaise sauce and fresh garden vegetable risotto 42

Veal Saltimbocca

layered with Benton's Tennessee ham, provolone cheese and fresh sage served over Yukon mashed potatoes and fried spinach with a red wine sauce 42

Veal 3 Ways

A tasting of the Piccata, Oscar and Saltimbocca 44

Midtown Meatloaf

10 oz. Served with tomato herb gravy, Yukon mashed potatoes and French green beans 20

Coca-Cola BBQ Beef Short Rib

Served with mushroom risotto, grilled asparagus and Coca Cola BBQ sauce★ 24

Grilled Prime USDA Beef Tenderloin Filet

*Topped with truffle butter served with your choice of Yukon mashed potatoes, truffle potato hash or roasted red potatoes** 5 oz. 30 8 oz. 39*

ADDITIONS

<i>Angel Hair with herb butter</i>	6	<i>French Green Beans★</i>	6	<i>Mushroom Risotto ★</i>	12
<i>Yukon Mashed potatoes★</i>	6	<i>Julienne Vegetables★</i>	6	<i>Truffle Potato Hash</i>	6
<i>Gouda Cheese Grits ★</i>	6	<i>Roasted Red Potatoes★</i>	6	<i>Cream Spinach</i>	6
<i>Lobster mac and cheese</i>	19	<i>Steamed Broccoli ★</i>	6	<i>Bearnaise ★</i>	6
<i>Steamed Asparagus</i>	10	<i>Sauteed Spinach★</i>	6	<i>Hollandaise ★</i>	6