

MIDTOWN CAFE

APPETIZERS

LEMON ARTICHOKE SOUP blended artichokes and lemons in a creamy chicken broth.	5.99
SOUP OF THE DAY	5.99
ROASTED RED PEPPER HUMMUS served with crispy grilled pita topped with feta cheese & cilantro.	9.99
LOBSTER RAVIOLI tossed in brown butter sage cream sauce and fresh Parmesan.	14.99
SHRIMP & GRITS with blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served on creamy TN white cheddar grits.	10.99
TUNA TARTAR served with seaweed salad tossed in sesame soy marinade & avocado topped with fried sesame wonton & wasabi caviar.	9.99
BEEF CARPACCIO Served with blackened parmesan buttered toast points & truffled whole grain mustard.	11.99
FRESH LUMP CRAB CAKES served with remoulade and hollandaise	one 8.99 two 15.99

SALADS

MIDTOWN CAESAR crisp leaves of Romaine lettuce tossed in our Caesar dressing topped with house-made croutons and Parmesan cheese. anchovies on request	7.99 side 4.99
SPINACH SALAD tossed in a maple walnut vinaigrette with pickle red onions, granny smith apples and dried cranberries topped with blue cheese crumbles.	9.99
MIXED ORGANIC GREENS tossed in honey citrus vinaigrette with Mandarin oranges, strawberries, cashew nuts & feta cheese topped with crispy onions.	8.99
MIDTOWN HOUSE a blend of organic mixed greens topped with tomatoes, cremini mushrooms, croutons, cubed English cucumbers, and served with choice of dressing.	7.99 side 4.99

Add Grilled Shrimp, Chicken or Salmon to any salad for 8.99

SIDES 4.99

Baby Glazed Carrots	Garden Risotto
White Cheddar Grits	Angel Hair with Herb Butter
Cream Spinach	Sautéed Swiss Chard
Steamed Asparagus w/ Hollandaise	Broccoli
Red Pepper Potato Hash	Twice Baked Potato
Yukon Mashed Potatoes	Haricot verts

We offer shuttle service to the symphony, TPAC, Ryman, and Sommet performances. This service is complimentary with a minimum \$25 purchase per person and shuttle reservation.

Shuttle reservations must be made in person or by phone; No shuttle on web.

GRILLED RAINBOW TROUT <i>Bob White Springs trout with fried green tomatoes, goat cheese, corn and crab ragout.</i>	19.99
JUMBO LUMP CRAB CAKES <i>served with sweet corn succotash, steamed asparagus, remoulade and hollandaise.</i>	23.99
GRILLED SALMON <i>on a bed of cremini mushroom risotto with grilled asparagus and sun dried tomato ragout.</i>	22.99
BLACK & BLUE TUNA <i>served with sautéed Asian vegetables Dijon mustard sauce topped with Crispy wontons.</i>	32.99
SEARED DAYBOAT SCALLOPS <i>served with lobster brie "mac and cheese", steamed asparagus and lobster cream sauce.</i>	27.99
CITRUS SLOW ROASTED CHICKEN <i>with yukon mash potato, glazed baby carrots & chicken jus.</i>	18.99
MIDTOWN PASTA <i>tossed lightly in pesto and topped with marinara sauce and Gorgonzola cheese.</i> Add Grilled Shrimp, Chicken or Salmon for 8.99	15.99
GRILLED PORK CHOP <i>served with roasted sweet potato, sautéed swiss chard & a spicy citrus demi glace.</i>	21.99
VEAL "3" WAYS <i>a tasting of the Piccata, Oscar Style and Saltimbocca classic Midtown dishes.</i>	29.99
VEAL "PICCATATA STYLE" <i>sautéed in butter with white wine, lemon juice and capers, served with fresh herb-buttered angel hair pasta.</i>	26.99
VEAL "OSCAR STYLE" <i>scaloppini topped with fresh lump crab meat and asparagus, served with sauce Béarnaise and fresh garden vegetable risotto.</i>	28.99
VEAL "SALTIMBOCCA STYLE" <i>layered with Benton's Tennessee ham, provolone cheese, parmesan cheese and fresh sage, over a bed of Yukon mashed potatoes and fried spinach with red wine glaze.</i>	26.99
GRILLED BLACK ANGUS TENDERLOIN FILET <i>over twice bake potato, wild mushrooms & pearl onions sauced with a red wine demi glace</i>	8oz.29.99 5oz.23.99
14oz PRIME RIBEYE <i>with twice bake potato, haricot verts & truffle butter.</i>	25.99
12oz PRIME NEW YORK STRIP <i>with twice bake potato, haricot verts & truffle butter.</i>	25.99

ADDITIONS

Crab Oscar Style	8.99	Pan Seared Scallops	9.99
Grill Salmon	8.99	6oz Lobster Tail	19.99
Grill Shrimp	8.99	Grill Chicken	8.99

Split Plate Charge \$3 per person. On Parties of 6 or more, an 18% gratuity is added unless requested otherwise.

***Steak temperatures: Rare - cold, red center; Medium rare - cool red center; Medium - warm red-pink center; Medium well - warm, slightly pink center; Well** - cooked throughout (no pink). **Not responsible for well done steaks.**