

MIDTOWN CAFÉ

APPETIZERS

LEMON ARTICHOKE SOUP <i>blended artichokes and lemons in a creamy chicken broth.</i>	5.95
SOUP OF THE DAY	5.95
SAUTEED MUSSELS <i>tossed in saffron & leek broth finished with butter and a slice of sourdough bread.</i>	10.95
VEGETABLE SPRING ROLLS <i>served with a lemon sorghum-soy dipping sauce</i>	7.95
SHRIMP AND GRITS <i>with blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served on creamy TN white cheddar grits.</i>	10.95
HAWAIIAN TUNA TARTAR <i>cured with lemon zest and extra virgin olive oil, topped with avocado and a sour dough crostini.</i>	12.95
BEEF CARPACCIO <i>served with shaved aged goat cheese, truffled whole grain mustard and buttered toast points.</i>	11.95
FRESH LUMP CRAB CAKES <i>served with remoulade and hollandaise</i>	one 8.95 two 15.95

SALADS

MIDTOWN CAESAR <i>crisp leaves of Romaine lettuce tossed in our Caesar dressing topped with house-made croutons and parmesan cheese. anchovies on request.</i>	7.95 side 4.95
CHOP SALAD <i>with roasted red peppers, chick peas, feta cheese and cucumbers tossed in white wine vinaigrette topped with crispy onions.</i>	10.95 side 6.95
ROASTED BEET SALAD <i>with arugula, pickled red onions, spicy walnuts, tossed in beet-shallot vinaigrette topped with a goat cheese medallion.</i>	11.95
MIDTOWN HOUSE <i>a blend of organic mixed greens topped with tomatoes, crimini mushrooms, croutons, cubed English cucumbers, and served with choice of dressing.</i>	7.95 side 4.95

Add Grilled Shrimp, Chicken or Salmon to any salad for 8.95

Sides 4.75

<i>Baby Glazed Carrots</i>	<i>White Cheddar Grits</i>
<i>Grilled pineapple & Mango Salad</i>	<i>Steamed Asparagus w/ Hollandaise</i>
<i>Sauteed Haricot Verts</i>	<i>Sauteed Swiss Chard</i>
<i>Wilted Spinach</i>	<i>Yukon Mashed Potatoes</i>
<i>Garden Risotto</i>	<i>Angel Hair with Herb Butter</i>
<i>Basmati Rice</i>	

Split Plate Charge \$4. On Parties of 6 or more, an 18% gratuity is added unless requested otherwise.

Randy Rayburn
Owner/Wine Director
New Interior Design by Nancy Inman from Inman Designs

ENTREES

MIDTOWN PASTA tossed lightly in pesto and topped with marinara sauce and Gorgonzola cheese. <i>Grilled Shrimp, Chicken or Salmon add 8.95</i>	14.95
GRILLED RAINBOW TROUT Bob White Springs trout with fried green tomatoes, goat cheese, corn and crab ragout.	19.95
ROASTED RACK OF LAMB porcini-herb crusted with a mix of pan roasted sweet potatoes and butternut squash deglazed in whiskey, Swiss Chard and a mint demi glace.	28.95
GRILLED SALMON on a bed of cremini mushroom risotto with grilled asparagus, and sun dried tomato ragout.	22.95
PAN SEARED HALIBUT over a warm grilled pineapple & mango salad with asparagus and blood orange vinaigrette.	29.95
SEARED DAYBOAT SCALLOPS served with lobster brie "mac and cheese", steamed asparagus and lobster cream sauce.	27.95
GRILLED PORK TENDERLOIN served with arugula, julian green apples tossed in blue cheese dressing with garlic-demi sauce.	23.95
BLACK AND BLUE TUNA over sautéed Asian vegetables, and a Dijon mustard sauce topped with crispy wontons.	29.95
GRILLED CHICKEN herb marinated with basmati rice and citrus demi topped with rhubarb and watercress salad.	19.95
JUMBO LUMP CRAB CAKES served with sweet corn succotash, steamed asparagus, remoulade and hollandaise.	22.95
VEAL "3" WAYS a tasting of the Piccata, Oscar Style and Saltimbocca classic Midtown dishes.	26.95
VEAL "PICCATATA STYLE" sautéed in butter with white wine, lemon juice and capers, served with fresh herb-buttered angel hair pasta.	23.95
VEAL "OSCAR STYLE" scaloppini topped with fresh lump crabmeat and asparagus, served with sauce Béarnaise and fresh garden vegetable risotto.	26.95
VEAL "SALTIMBOCCA STYLE" 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.	25.95
BOWTIE PASTA tossed with Roma tomato, chiffonade of basil, baby spinach, white wine reduced in a chicken stock finished with parmesan cheese.	16.95
GRILLED BLACK ANGUS TENDERLOIN FILET with grilled Yukon potatoes and asparagus, mirrored in red wine demi accented with garlic cream sauce topped with truffled zucchini.	8oz. 29.95 5oz. 23.95
<i>Oscar Style add 8.95 each</i>	
<i>Make it a Surf & Turf with Baked or Grilled 8oz. Maine Lobster Tail</i>	8oz. MKT 5oz. MKT