

# MIDTOWN CAFÉ

## APPETIZERS

<b>LEMON ARTICHOKE SOUP</b> <i>blended artichokes and lemons in a creamy chicken broth.</i>	5.95
<b>SOUP OF THE DAY</b>	5.95
<b>WILD MUSHROOM TART</b> <i>with caramelized onions, goat cheese and balsamic reduction.</i>	9.95
<b>SHRIMP AND GRITS</b> <i>with blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served on creamy TN white cheddar grits.</i>	10.95
<b>HAWAIIAN TUNA TARTAR</b> <i>cured with lemon zest and extra virgin olive oil, topped with avocado and a sour dough crostini.</i>	12.95
<b>BEEF CARPACCIO</b> <i>served with shaved aged goat cheese, truffled whole grain mustard and buttered toast points.</i>	11.95
<b>FRESH LUMP CRAB CAKES</b> <i>served with remoulade and hollandaise</i>	one 8.95 two 15.95

## SALADS

<b>MIDTOWN CAESAR</b> <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
<b>ROASTED BEET SALAD</b> <i>with arugula, pickled red onions, spicy walnuts, tossed in beet~shallot vinaigrette topped with a goat cheese medallion.</i>	11.95
<b>MIDTOWN HOUSE</b> <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>Yellow Wax Beans</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>

*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

<b>MIDTOWN PASTA</b> tossed lightly in pesto and topped with marinara sauce and Gorgonzola cheese. <i>Grilled Shrimp, Chicken or Salmon add 8.95</i>	14.95
<b>GRILLED RAINBOW TROUT</b> Bob White Springs trout with fried green tomatoes, goat cheese, corn and crab ragout.	19.95
<b>GRILLED DOUBLE LAMB CHOPS</b> with a mix of pan roasted sweet potatoes and butternut squash deglazed in whiskey, Swiss Chard and a mint demi glace.	28.95
<b>GRILLED SALMON</b> on a bed of cremini mushroom risotto with grilled asparagus, and sun dried tomato ragout.	22.95
<b>SEARED DAYBOAT SCALLOPS</b> served with lobster brie "mac and cheese", steamed asparagus and lobster cream sauce.	27.95
<b>ROASTED PORK PORTERHOUSE</b> over white sweet potato chips, yellow wax beans with a apple smoked bacon and medjool date demi.	23.95
<b>BLACK AND BLUE TUNA</b> over sautéed Asian vegetables, and a Dijon mustard sauce topped with crispy wontons.	29.95
<b>SLOW ROASTED CHICKEN</b> Ashley Farms organic chicken with Yukon mashed potatoes, roasted fall vegetables and rich pan jus.	18.95
<b>JUMBO LUMP CRAB CAKES</b> served with sweet corn succotash, steamed asparagus, remoulade and hollandaise.	22.95
<b>VEAL "3" WAYS</b> a tasting of the Piccata, Oscar Style and Saltimbocca classic Midtown dishes.	26.95
<b>VEAL "PICCATATA STYLE"</b> sautéed in butter with white wine, lemon juice and capers, served with fresh herb-buttered angel hair pasta.	23.95
<b>VEAL "OSCAR STYLE"</b> scaloppini topped with fresh lump crabmeat and asparagus, served with sauce Béarnaise and fresh garden vegetable risotto.	26.95
<b>VEAL "SALTIMBOCCA STYLE"</b> 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
<b>SHRIMP &amp; DUCK CONFIT CARBONARA</b> with English peas, applewood bacon tossed in parmesan cream sauce on top of farfalle pasta.	19.95
<b>GRILLED 12OZ. RIBEYE</b> over assorted fingerling sour cream mashed potatoes, a parsley and garlic demi, topped with house made Vidalia onion rings.	29.95
<b>GRILLED BLACK ANGUS TENDERLOIN FILET</b> with Yukon mashed potatoes, English peas and baby carrots and a house made steak sauce	8oz. 29.95 5oz. 23.95
<i>Oscar Style add 8.95 each</i>	
<i>Make it a Surf &amp; Turf with Baked or Grilled 8oz. Maine Lobster Tail</i>	8oz. MKT 5oz. MKT