

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
HOUSE SMOKED SALMON DIP with Toast Points Topped with Capers and onions	11.99
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
FRESH LUMP CRAB CAKES served with remoulade and hollandaise	one 8.99 two 15.99
LOBSTER BITES Lobster Tail Meat flash Fried Drizzled with Honey- Mango Mustard Sauce	15.99
DUCK CONFIT EGG ROLL Braised Duck meat with Bok Choy, Red Cabbage, Carrots, Oriental herb & Spices Served with Tangy Soy Ginger Sauce	9.99

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 raspberry vinaigrette, Strawberries, Mangos, Candied Spicy Walnuts Topped with TN White Cheddar Cheese	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

TN White Cheddar Grits	Rice Pilaf
Cream Spinach	Angel Hair with Herb Butter
Steamed Asparagus w/ Hollandaise	Sautéed Swiss Chard
Truffled Potato Hash	Broccolini
Yukon Mashed Potatoes	Haricot verts
Garden Risotto	

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 reservations on the web.

SEARED DAYBOAT SCALLOPS served with lobster brie "mac and cheese", steamed asparagus and lobster cream sauce.	27.99
BLACK & BLUE TUNA served with sautéed Asian vegetables Dijon soy sauce topped with Crispy wontons.	32.99
PAN SEARED HALIBUT over Grilled Pineapple Salsa and Grilled Asparagus Sauced with Blood Orange Vinaigrette	28.99
JUMBO LUMP CRAB CAKES served with sweet corn succotash, steamed asparagus, remoulade and hollandaise.	23.99
GRILLED SALMON on a bed of cremini mushroom risotto with grilled asparagus, and sun dried tomato ragout.	22.99
GRILLED RAINBOW TROUT Bob White Springs trout with fried green tomatoes, goat cheese, corn and crab ragout.	19.99
CITRUS SLOW ROASTED CHICKEN with rice pilaf, haricot verts & chicken jus.	18.99
MIDTOWN PASTA tossed lightly in pesto and topped with marinara sauce and Gorgonzola cheese. Add Grilled Shrimp, Chicken or Salmon for 8.99	15.99
GRILLED PORK CHOP served with TN White Cheddar grits, Sautéed Swiss chard & spice apples.	21.99
VEAL "3" WAYS a tasting of the Piccata, Oscar Style and Saltimbocca classic Midtown dishes.	29.99
VEAL "PICCATATA STYLE" sautéed in butter with white wine, lemon juice and capers, served with fresh herb-buttered angel hair pasta.	26.99
VEAL "OSCAR STYLE" scaloppini topped with fresh lump crab meat and asparagus served with sauce Béarnaise and fresh garden vegetable risotto.	28.99
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.	26.99
GRILLED TENDERLOIN FILET over truffled potato hash, broccolini and baby carrots sauced with a red wine demi glace	8oz.29.99 5oz.23.99
14oz PRIME RIBEYE with truffled potato hash and grilled asparagus	25.99
12oz PRIME NEW YORK STRIP with truffled potato hash and grilled asparagus	25.99

ADDITIONS

Crab Oscar Style	8.99	Pan Seared Scallops	9.99
Grilled Salmon	8.99	6oz Lobster Tail	19.99
Grilled Shrimp	8.99	Grilled 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.**