

MIDTOWN CAFÉ

APPETIZERS

LEMON ARTICHOKE SOUP <i>blended artichokes and lemons in a creamy chicken broth.</i>	5.99
SOUP OF THE DAY	5.99
ROASTED RED PEPPER HUMMUS <i>served with crispy grilled pita and topped with feta cheese & cilantro.</i>	8.99
LOBSTER RAVIOLI <i>tossed in brown butter sage cream sauce and fresh Parmesan.</i>	14.99
SHRIMP AND GRITS <i>with blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served on creamy TN white cheddar grits.</i>	10.99
TUNA TARTAR <i>served with seaweed salad tossed in yuzu vinaigrette & avocado topped with fried sesame wonton & wasabi caviar.</i>	11.99
BLACK PEPPER CRUSTED VENISON CARPACCIO <i>Served with buttered toast points, truffled whole grain mustard & blackened parmesan crisp.</i>	13.99
FRESH LUMP CRAB CAKES <i>served with remoulade and hollandaise.</i>	one 8.99 two 15.99

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>	7.99 side 4.99
ARUGULA SALAD <i>with pickled beets and julienne cucumbers tossed in ginger vinaigrette & topped with crispy parsnips.</i>	9.99
MIXED ORGANIC GREENS <i>tossed in honey citrus vinaigrette with Mandarin oranges, strawberries, cashew nuts & feta cheese topped with crispy onions.</i>	8.99
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>	7.99 side 4.99

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

Sides 4.99

*Baby Glazed Carrots
Cream Spinach
Polenta Cake
Wilted Spinach
Garden Risotto
Broccolini
Sautéed Swiss Chard
Spring Vegetables
Caramelized Apples*

*White Cheddar Grits
Steamed Asparagus w/ Hollandaise
Red Pepper Potato Hash
Yukon Mashed Potatoes
Angel Hair with Herb Butter
Sautéed Sweet Potato
Caramelized Vegetables
Twice Baked Potato*

ENTREES

- GRILLED RAINBOW TROUT** *Bob White Springs trout with fried green tomatoes, goat cheese, corn and crab ragout.* 19.99
- 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
- PAN SEARED HALIBUT** *over a creamy polenta cake with sautéed ratatouille & foie gras beurre blanc.* 27.99
- BLACK & BLUE TUNA** *served with sautéed Asian vegetables Dijon mustard sauce topped with Crispy wontons.* 32.99
- SEARED DAYBOAT SCALLOPS** *served with lobster brie “mac and cheese”, steamed asparagus and lobster cream sauce.* 27.99
- CITRUS SLOW ROASTED CHICKEN** *with twice-baked potato, glazed baby carrots & chicken jus.* 18.99
- PAN SEARED DUCK BREAST** *served with sautéed sweet potato, caramelized vegetables, espresso demi topped with spicy peach chutney.* 23.99
- MIDTOWN PASTA** *tossed lightly in pesto and topped with marinara sauce and Gorgonzola cheese.* 15.99
Grilled Shrimp, Chicken or Salmon add 8.95
- GRILLED PORK CHOP** *served with gouda cheddar stone ground grits, broccolini, cranberry marmalade & caramelized apples.* 24.99
- ROASTED HALF RACK OF LAMB** *over red potato hash, sautéed swiss chard and truffle demiglace.* 24.99
- VEAL “3” WAYS** *a tasting of the Piccata, Oscar Style and Saltimbocca classic Midtown dishes.* 27.99
- VEAL “PICCATATA STYLE”** *sautéed in butter with white wine, lemon juice and capers, served with fresh herb-buttered angel hair pasta.* 25.99
- VEAL “OSCAR STYLE”** *scaloppini topped with fresh lump crabmeat and asparagus, served with sauce Béarnaise and fresh garden vegetable risotto.* 27.99
- 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.* 25.99
- GRILLED BLACK ANGUS TENDERLOIN FILET** *over crushed truffled fingerling potatoes, roasted spring vegetables & red wine demi glace.* 8oz. 29.99
5oz. 23.99

OSCAR STYLE ADD 8.99 EACH

MAKE IT A SURF & TURF WITH BAKED OR GRILLED 8OZ. MAINE LOBSTER TAIL

8oz. *MKT*

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