

## MIDTOWN CAFE

### APPETIZERS

<b>SPINACH &amp; CHIPOTLE HUMMUS</b> served with crispy grilled pita & topped with feta cheese	10.99
<b>BEEF CARPACCIO</b> with toast points, shaved aged goat cheese and truffle mustard **	12.99
<b>SHRIMP &amp; GRITS</b> shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes and scallions served on stone ground smoked Gouda cheese grits ★	15.99
<b>CRAB CAKES</b> served with lemon dill sauce and remoulade **	one 12.99 two 21.99
<b>POLENTA FRIES</b> served with tomato-basil ketchup	9.99

### SOUPS/SALADS

<b>LEMON ARTICHOKE SOUP</b> artichokes and lemons blended in a creamy chicken broth	6.49
<b>SOUP OF THE DAY</b>	6.49
<b>MIDTOWN CAESAR</b> crisp leaves of Romaine lettuce tossed in our Caesar dressing, topped with house-made croutons and Parmesan cheese Anchovies on request	9.99 Half 6.99
<b>SPINACH SALAD</b> tossed in pepper jelly vinaigrette with cashews, pickled red onions, orange mandarin and red grapes topped with smoked gouda cheese ★	9.99 Half 6.99
<b>MIXED ORGANIC GREENS</b> tossed in blueberry vinaigrette with strawberries, candied walnuts and mango topped with TN white cheddar cheese ★	9.99 Half 6.99
<b>MIDTOWN HOUSE</b> a blend of organic mixed greens topped with mushrooms, croutons, cubed English cucumbers, and served with choice of dressing (Citrus Soy Ginger, Ranch, Bleu Cheese, Honey Mustard, 1000 Island, Balsamic Vinaigrette)	8.99 Half 6.99

**Add Grilled Shrimp; Chicken; Salmon 10.99 \*\* to any salad**

**A 20% gratuity may be added to parties of 6 or more unless otherwise requested  
Split plate charge \$6**

**We offer shuttle service to the Schermerhorn, TPAC, Ryman, and Bridgestone performances. This service is complimentary with a minimum \$30 purchase per person. If the table average is not met there will be an additional charge per person. Shuttle reservations must be made in person or by phone.  
Please no shuttle reservations by internet.**

**★ Gluten Free Dishes**

**\*\* “Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.”**

**Randy Rayburn - Owner  
Max Pastor - Chef  
Doug Stevenson - Service Director**

<b>SHRIMP &amp; GRITS</b> shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes and scallions served on stone ground smoked Gouda cheese grits ★	29.99
<b>BOB WHITE SPRINGS TN RAINBOW TROUT</b> with roasted red potatoes, Sautéed spinach and crawfish cream sauce ★	25.99
<b>GRILLED SALMON</b> on a bed of domestic mushroom risotto with grilled asparagus and sun dried tomato ragout ★**	26.99
<b>CRAB CAKES (3)</b> served with julienned vegetables, stone ground smoked gouda cheese grits, lemon dill sauce and remoulade	28.99
<b>SEARED DAYBOAT SEA SCALLOPS</b> served with lobster “mac and cheese”, steamed asparagus and lobster cream sauce **	39.99
<b>CHICKEN SCALOPPINI</b> pounded thin and sautéed in garlic butter with white wine, lemon juice, capers, mushrooms and demi-glaze served with rice pilaf and asparagus	25.99
<b>ROASTED PORK TENDERLOIN</b> marinated Memphis style served with domestic mushroom risotto, grilled asparagus and plum demi **	26.99
<b>VEAL “3” WAYS</b> a tasting of the Piccata, Oscar Style and Saltimbocca	39.99
<b>VEAL “PICCATA STYLE”</b> sautéed in butter with white wine, lemon juice and capers, served with fresh herb-buttered angel hair pasta	36.99
<b>VEAL “OSCAR STYLE”</b> scaloppini topped with fresh lump crab meat, asparagus and béarnaise sauce with fresh garden vegetable risotto	39.99
<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	36.99
<b>COCA-COLA BBQ BEEF SHORT RIB</b> served with Mushroom Risotto, Grilled Asparagus and Coca-Cola BBQ ★	29.99
<b>GRILLED PRIME USDA BEEF TENDERLOIN FILET</b> with truffle butter or Green pepper sauce. With your choice of Yukon mashed potato, truffle Hash Potato, or roasted red potatoes **	8oz. 39.99 5oz. 29.99

#### ADDITIONS

<b>Lobster “mac and cheese”</b>	<b>12.99</b>	<b>French Green Beans ★</b>	<b>6.99</b>
<b>Angel Hair with Herb Butter</b>	<b>6.99</b>	<b>Julienned Vegetables ★</b>	<b>6.99</b>
<b>Mushroom Risotto ★</b>	<b>9.99</b>	<b>Roasted Red Potatoes ★</b>	<b>6.99</b>
<b>Stone Ground smoked gouda cheese grits ★</b>	<b>6.99</b>	<b>Yukon Mashed Potato ★</b>	<b>6.99</b>
<b>Steam Broccoli ★</b>	<b>6.99</b>	<b>Yukon Truffle Hash Potato</b>	<b>6.99</b>
<b>Steamed Asparagus with Hollandaise ★</b>	<b>9.99</b>	<b>Béarnaise ★</b>	<b>3.99</b>
<b>Cream Spinach</b>	<b>6.99</b>	<b>Hollandaise ★</b>	<b>2.99</b>
<b>Sautéed Spinach ★</b>	<b>6.99</b>	<b>Green Pepper Corn Sauce ★</b>	<b>3.99</b>

**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.**