

APPETIZERS



FRENCH ONION SOUP AU GRATIN

A steaming broth of caramelized onions and aromatics. Topped with an Emmentaler cheese and gratinéed until golden.

\$5.25

CLASSIC SHRIMP COCKTAIL

Tail on shrimp, poached in a flavorful bouillon, served with lettuce garnish, accompanied by a robust cocktail sauce and lemon wedge.

\$8.25

SPINACH ARTICHOKE DIP

Artichokes and fresh spinach sautéed with a garlic Romano cream sauce and gratinéed in our stone oven, served with a portion of oven flat bread for dipping.

\$6.25

SOUP DU JOUR

A simmering hot bowl of one of our chef prepared house specialities. These soups are made fresh daily.

\$5.25

GLAZED SPICY SIZZLED SHRIMP

Zesty seasoned tail on shrimp, oven fired and glazed with a sweet mango lime sauce.

\$8.25

PAN-SEARED CRAB CAKE

Premium fin and claw crab meat bound in a rich seasoned mixture. Lightly breaded and sautéed in clarified butter until golden brown. Served with a cool chive dill crème sauce and arugula accent.

\$7.95

STARTER SALADS

THE PULLMAN PLACE SALAD

Fresh tossed greens garnished with juicy tomatoes, crunchy cucumbers and the dressing of your choice.

\$5.25

WALNUT APPLE SALAD

A blend of tender romaine and arugula, dressed with balsamic vinaigrette, topped with toasted walnuts, sweet apple batons, cherry tomatoes and crumbled blue cheese.

\$7.25

ENTRÉE SALADS



GRILLED CHICKEN CAESAR

Crisp romaine lettuce and seasoned croutons tossed in Caesar dressing and Romano cheese, then piled high with grilled marinated chicken strips and garnished with juicy cherry tomatoes and black olives.

\$12.25

GRILLED SHRIMP CAESAR

Crisp Romaine lettuce tossed and seasoned with croutons tossed with Caesar dressing and Romano cheese topped with a grilled skewer of shrimp, then garnished with juicy cherry tomatoes and black olives.

\$13.25

BLACKENED SALMON CAESAR

Crisp Romaine lettuce and seasoned croutons tossed with Caesar dressing and Romano cheese, then topped with a full eight-ounce fillet of spicy Cajun blackened salmon. Garnished with cherry tomatoes and olives.

\$15.25

SALAD OF SEARED BEEF TIPS

Pan-seared beef loin tips served over peppery Arugula greens; dressed with Balsamic vinaigrette and topped with blue cheese, toasted walnuts and juicy cherry tomatoes.

\$14.25

PASTA

SPAGHETTI SICILIANO

An all vegetable Mediterranean delight this pasta dish combines the bold flavors of sun-dried tomatoes, garlic, capers, kalamata olives and tomatoes. Garnished with feta cheese and scallions.

\$12.25

ADD chicken for \$4.95 or shrimps for \$6.95 extra

CHICKEN PASTA PESTO

Piping hot fusilli pasta simmered in a pesto cream sauce with artichoke hearts and roasted peppers, tossed with sliced grilled chicken breast and a garnish of toasted pine seeds.

\$14.25

STEAK TIPS STROGANOFF

Bite size portions of succulent beef tenderloin tips quickly sautéed with mushrooms and minced gherkins in Burgundy wine and beef broth and finished with sour cream. Served over fusilli pasta and garnished with a drizzle of sour cream.

\$15.25

SHRIMP SCAMPI PASTA

Black tiger shrimp sautéed with garlic, Chardonnay and herbs, in a rich buttery sauce with cherry tomatoes and a touch of pesto. Served tossed over piping hot linguini pasta.

\$16.25

SEAFOOD



Seafood dishes are served your choice of baked potato, mashed potato or rice pilaf and the vegetable of the day.

BLACKENED SALMON

An eight ounce fillet of Atlantic Salmon dusted with a spicy Cajun seasoning and fired hot to seal in the flavor; topped with a medallion of lemon infused butter.

\$17.50

SEAFOOD GRATIN

A hearty baked casserole of scallops, shrimp and crayfish bound in a simmering white wine sauce. All nestled within a bed of whipped roasted garlic mashed potatoes.

\$16.50

POULTRY

Poultry dishes are served your choice of baked potato, mashed potato or rice pilaf and the vegetable of the day.

OVEN ROASTED HALF CHICKEN

Roasted marinated half chicken, served with whole shallots and slow cooked in our stone oven served in its own juice and lemon garnish.

\$12.50

CHICKEN BREAST FLORENTINE

A ten ounce pan-seared wing-on breast of chicken finished with a white wine cream sauce filled with wilted leaf spinach.

\$12.50

PORK

Pork dishes are served your choice of baked potato, mashed potato or rice pilaf and the vegetable of the day.

JÄGERSCHNITZEL

Tender cutlets of pork loin seared and topped with a robust sauce of wild mushrooms with a subtle hint of bacon and leeks.

\$ 14.50

CHICAGO STYLE PORK CHOP

This thick cut bone-in chop is marked on the grill and finished in our stone oven to make for a juicy, flavorful cut. Garnished with an apple and bacon relish.

\$15.50

STEAKS



All of our U.S.D.A. choice grade steaks are served your choice of baked potato, mashed potato or rice pilaf and the vegetable of the day.

CHEF RECOMMENDATIONS:

Add items to your order like sautéed mushroom ragout, caramelized onions, pepper crust or house infused herb butter for \$1.95.

GRILLED SIRLOIN STEAK

This ten ounce selection is perfectly suited for grilling to accentuate the natural savory flavor.
\$18.95

DOUBLE CUT NEW YORK STRIP

A ten ounce portion of our lean flavorful favorite, simply seasoned and grilled to your liking.
\$19.95

PAN-SEARED CRUSTED RIB EYE

This twelve ounce well marbled steak is seasoned with crushed peppercorns and seared to perfection.
\$22.95

THE PULLMAN PLACE FILET

A hearty ten ounce hand butchered filet Mignon, grilled and oven roasted for peak flavor.
\$24.95

ENHANCE YOUR STEAK :

Make any steak a surf & turf order with a grilled skewer of marinated shrimp, Creole shrimp or a pan seared crab cake for that extra indulgence of the best of both worlds.
add \$7.95

KID'S MENU

\$4.95

BAKED PASTA GOURMET

Tender bite size pasta noodles baked in a stone oven with tomato sauce.

KINDER JÄGERSCHNITZEL

A single pork cutlet pan seared and sauced with mushroom gravy.

GRILLED CHICKEN BREAST

A petite portion of grill marinated boneless chicken.