

# APPETIZERS

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## 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 served with a cool chive dill crème sauce and arugula accent.

\$8.25

# STARTER SALADS

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## THE PULLMAN PLACE SALAD

Fresh tossed greens garnished with juicy tomatoes, crunchy cucumbers, seasoned croutons 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

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## 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 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 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

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## BROCCOLI ALFREDO

Steaming fusilli pasta tossed in a creamy garlic Alfredo sauce with florets of fresh broccoli topped with a sprinkle of Romano cheese.

\$11.25

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

## PASTA PESTO

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

\$11.25

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

## 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

## BEEF BOLOGNESE

Red wine beef bolognese ragout with linguine pasta is tossed in infused basil oil and garnished with romano cheese for a rustic, yet vibrant taste.

\$15.25

# SEAFOOD

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## 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 citrus infused butter.

Served with rice pilaf and vegetable of the day.

\$17.25

## 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 mashed potatoes.

\$16.25

# POULTRY & BEEF

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Served with your choice of baked potato, mashed potato or rice pilaf and vegetable of the day.

## OVEN ROASTED HALF CHICKEN

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

\$13.25

## SHEPHERD'S PIE

Casserole of beef ragout, romano cheese, seasonal vegetables, potato crust and finished with a touch of sour cream and herbs.

\$15.25

# SCHNITZEL

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Served with your choice of baked potato, mashed potato or rice pilaf and 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.

\$ 14.25

## SCHNITZEL

A half-pound cutlet of tender turkey breast breaded and fried. Served with a lemon crown garnish.

\$15.25

# STEAKS



## ENHANCED MENU OPTIONS:

Enhance your order with our delicious sautéed mushrooms, caramelized onions, pepper corn crust, house steak sauce, bleu cheese crumbles, house-made tangy red wine sauce or house infused herb butter for \$1.95.

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

### PAN-SEARED CRUSTED RIB EYE

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

\$22.95

### NEW YORK STRIP STEAK

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

\$19.95

### GRILLED SIRLOIN STEAK

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

\$18.95

### PULLMAN FILET MIGNON

An 8-ounce filet of beef tenderloin grilled and oven roasted to your choice of doneness for peak flavor.

\$22.95

## ENHANCE YOUR STEAK :

Turn any steak into a seafood combo with a grilled skewer of marinated shrimp, Creole shrimp or a crab cake for that extra indulgence of the best of both worlds. Add \$7.95

# KID'S MENU

### PASTA GOURMET

Tender bite size pasta noodles in a tomato sauce.

\$4.95

### KINDER SCHNITZEL

A single turkey cutlet breaded and fried.

\$4.95

### GRILLED CHICKEN BREAST

A petite portion of grill marinated boneless chicken.

\$4.95

### SLOPPY JOE

Savory homemade meat sauce on a toasted bun.

\$4.95