

MIDTOWN CAFÉ

Dinner Menu

APPETIZERS

- SPINACH & CHIPOTLE HUMMUS** served with warm pita
& topped with feta cheese 14
- SHRIMP & GRITS** shrimp tossed with blackened seasoning, bacon, mushrooms,
tomatoes and scallions served on stone ground smoked Gouda cheese grits ★ 19
- CRAB CAKES** served with lemon dill sauce and remoulade one 18 / two 28
- CHICKEN CROQUETTES** served with sweet pea sauce 14
- SUNSET GRILL'S ORIGINAL NACHOS** baked in our own unique blend of cheese
& spices served with grilled chicken, black beans, fresh jalapenos, and a side of fresh salsa 19
- CRISPY BRUSSELS SPROUTS** tossed in honey lime vinaigrette with apples,
candied walnuts, Mandarin oranges and TN white cheddar cheese 17
- FRIED GREEN TOMATOES** with chipotle aioli 14

SOUPS & SALADS

- LEMON ARTICHOKE SOUP** artichokes and lemons blended bowl 9
in a creamy chicken broth 1qt 36
- MIDTOWN CAESAR** crisp romaine lettuce tossed in our Caesar dressing, entree 14
topped with house-made croutons and Parmesan cheese side 9
*anchovies upon request
- SPINACH SALAD** tossed in pepper jelly vinaigrette with cashews, pickled red entree 14
onions, Mandarin oranges and red grapes topped with smoked Gouda cheese ★ side 9
- MIDTOWN HOUSE** a blend of organic mixed greens topped with mushrooms, entree 14
croutons, cubed English cucumbers, and served with choice of dressing side 9
(Citrus Soy Ginger, Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette)

ADD TO ANY SALAD

Grilled chicken, blackened chicken, shrimp, or salmon ** 13
Crumbled Gorgonzola bleu cheese 2

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

Gluten Free Dishes ★

Randy Rayburn – Proprietor
Doug Stevenson – Service Director
Ryan Duke - Host

Max Pastor – Executive Chef
Gina Kochevar – Beverage Director
Amanda Gordon - Host

** “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.” D0124

DINNER ENTREES

<i>SHRIMP & GRITS shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes & scallions served on stone ground smoked gouda cheese grits ★</i>	29
<i>TN RAINBOW TROUT with roasted red potatoes, sautéed spinach and crawfish cream sauce ★</i>	29
<i>GRILLED SALMON on a bed of mushroom risotto with grilled asparagus and sun-dried tomato ragout ** ★</i>	29
<i>CRAB CAKES (2) served with julienned vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade</i>	29
<i>SEARED DAYBOAT SEA SCALLOPS served over lobster mac and cheese with steamed asparagus and lobster cream sauce **</i>	44
<i>BLACKENED GROUPER served with smoked Gouda cheese grits, French green beans and citrus beurre blanc ★</i>	29
<i>CHICKEN SCALOPPINI 8oz breast pounded thin and sautéed in garlic butter with white wine, lemon juice, capers, mushrooms & demi-glaze, served with rice pilaf and asparagus</i>	29
<i>CHICKEN “SALTIMBOCCA” 8oz breast layered with Benton’s Tennessee ham, provolone cheese, Parmesan cheese, over a bed of Yukon mashed potatoes and fried spinach with red wine glaze</i>	31
<i>ROASTED PORK TENDERLOIN marinated & dry rubbed Memphis style, served with mushroom risotto, grilled asparagus and cherry demi **</i>	29
<i>VEAL “PICCATA” sautéed in butter with white wine, lemon juice & capers, served with fresh herb-buttered angel hair pasta</i>	44
<i>VEAL “OSCAR” scaloppini topped with fresh lump crab meat, asparagus & béarnaise sauce with fresh garden vegetable risotto</i>	44
<i>VEAL “SALTIMBOCCA” layered with Benton’s Tennessee ham, provolone cheese, Parmesan cheese and fried spinach over a bed of Yukon gold mashed potatoes with red wine glaze</i>	44
<i>VEAL “3” WAYS a tasting of the Piccata, Oscar and Saltimbocca</i>	49
<i>MIDTOWN MEATLOAF 10oz served with tomato herb gravy, Yukon gold mashed potatoes and French greens beans</i>	19
<i>GRILLED BLACK ANGUS BEEF TENDERLOIN FILET** with truffle butter.</i>	8oz 44
<i>Choose Yukon mashed potatoes, truffle potato hash, or roasted red potatoes</i>	5oz 34

*Steak temperatures: Rare– cool red center. Medium Rare – warm red-pink center;
Medium– warm, pink center. Medium Well- warm, light pink center
Well – cooked throughout (no pink).*

Gluten Free Dishes ★

ADDITIONS

<i>Angel Hair with Herb Butter 7</i>	<i>Creamy Spinach 7</i>
<i>French Green Beans ★ 7</i>	<i>Broccolini ★ 7</i>
<i>Mushroom Risotto ★ 12</i>	<i>Yukon Truffle Potato Hash 7</i>
<i>Julienned Vegetables ★ 7</i>	<i>Sautéed Spinach ★ 7</i>
<i>Stone Ground Smoked Gouda Cheese Grits★ 7</i>	<i>Béarnaise Sauce ★ 7</i>
<i>Roasted Red Potatoes ★ 7</i>	<i>Hollandaise ★ 7</i>
<i>Steamed Broccoli ★ 7</i>	<i>Steamed Asparagus with Hollandaise ★ 12</i>
<i>Yukon Gold Mashed Potatoes ★ 7</i>	<i>Lobster “Mac and Cheese” 20</i>

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