

MIDTOWN CAFE

APPETIZERS

LEMON ARTICHOKE SOUP <i>artichokes and lemons blended in a creamy chicken broth</i>	5.99
SOUP OF THE DAY	5.99
SPINACH & CHIPOTLE HUMMUS <i>served with crispy grilled pita & topped with feta cheese</i>	9.99
BEEF CARPACCIO <i>with toast points, shaved aged goat cheese and truffle mustard</i>	12.99
SHRIMP & GRITS <i>blackened shrimp tossed with bacon, mushrooms, tomatoes, and scallions served on stone ground smoked Gouda cheese grits *</i>	12.99
#1 AHI TUNA TARTAR <i>served with seaweed salad tossed in sesame soy marinade & avocado topped with crispy sesame wonton and wasabi caviar</i>	9.99
FRESH LUMP CRAB CAKES <i>served with lemon dill sauce</i>	one 9.99 two 19.99

SALADS

MIDTOWN CAESAR <i>crisp leaves of Romaine lettuce tossed in our Caesar dressing, topped with house-made croutons and Parmesan cheese</i>	7.99
<i>Anchovies on request</i>	Half 4.99
SPINACH SALAD <i>tossed in pepper jelly vinaigrette with cashews, pickled red onions, orange mandarin and red grapes topped with smoked gouda cheese *</i>	9.99
MIXED ORGANIC GREENS <i>tossed in blueberry vinaigrette with strawberries, candied walnuts and mango topped with TN white cheddar cheese *</i>	8.99
MIDTOWN HOUSE <i>a blend of organic mixed greens topped with tomatoes, domestic mushrooms, croutons, cubed English cucumbers, and served with choice of dressing</i>	7.99
	Half 4.99

Add Grilled Shrimp, Chicken or Salmon to any salad for 9.99

ADDITIONS

Crab Oscar Style	9.99	Two Pan Seared Sea Scallops	16.99
Grilled Salmon	9.99	6oz Lobster Tail	19.99
Grilled Shrimp	9.99	Grilled Chicken	9.99
Lobster "mac and cheese"	9.99		

*On parties of 6 or more, and 20% gratuity is added unless requested otherwise.
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. Shuttle reservations must be made in person or by phone. Please no shuttle reservations by internet.

SEARED DAYBOAT SEA SCALLOPS served with lobster brie "mac and cheese", steamed asparagus and lobster cream sauce	29.99
BLACK & BLUE #1 AHI TUNA served with sautéed asian vegetables and dijon soy sauce topped crispy wontons	34.99
FRESH LUMP CRAB CAKES served with roasted vegetables, stone ground smoked gouda cheese grits and lemon dill sauce	26.99
GRILLED SALMON on a bed of domestic mushroom risotto with grilled asparagus and sun dried tomato ragout *	22.99
SHRIMP AND GRITS blackened shrimp tossed with bacon, mushrooms, tomatoes and scallions served on stone ground smoked Gouda cheese grits *	25.99
GRILLED RAINBOW TROUT Bob White Springs trout with roasted red potatoes, sautéed haricot verts and crawfish cream sauce	21.99
CHICKEN PICCATA pounded thin and sautéed in butter with white wine, lemon juice and capers, served with angel hair pasta and asparagus	21.99
MIDTOWN PASTA tossed lightly in pesto and topped with marinara sauce and gorgonzola cheese Add Grilled Shrimp, Chicken or Salmon for 9.99	15.99
POTATO GNOCCHI PRIMAVERA with zucchini, yellow squash, carrots, roma tomatoes and mushrooms tossed in white wine and garlic butter sauce Add Grilled Shrimp, Chicken or Salmon for 9.99	19.99
ROASTED PORK TENDERLOIN marinated Memphis style served with sweet mashed potato, asparagus and roasted pineapple sauce	19.99
VEAL "3" WAYS a tasting of the Piccata, Oscar Style and Saltimbocca	33.99
VEAL "PICCATA STYLE" sautéed in butter with white wine, lemon juice and capers, served with fresh herb-buttered angel hair pasta	29.99
VEAL "OSCAR STYLE" scaloppini topped with fresh lump crab meat, asparagus and béarnaise sauce with fresh garden vegetable risotto	33.99
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	29.99
GRILLED PRIME USDA TENDERLOIN FILET with truffle butter and choice of two side dishes	8oz. 39.99 5oz. 27.99
12oz USDA RIBEYE STEAK with truffle butter and choice of two side dishes	29.99
12oz USDA STEAK NEW YORK STRIP STEAK with truffle butter and choice of two side dishes	29.99

SIDES 4.99

Smoke Gouda Cheese Grits	Cream Spinach
Steamed Asparagus with Hollandaise	Angel Hair with Herb Butter
Broccoli	Garden Risotto
Twice Baked Potato	Lobster "mac and cheese" \$9.99

**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.**

*** Gluten Free Dishes**