

MIDTOWN CAFÉ  
Dinner Menu

APPETIZERS

<b>SPINACH &amp; CHIPOTLE HUMMUS</b> served with warm pita & topped with feta cheese	14
<b>SHRIMP &amp; GRITS</b> shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes and scallions served on stone ground smoked Gouda cheese grits ★	19
<b>CRAB CAKES</b> served with lemon dill sauce and remoulade	one 18 two 28
<b>CHICKEN CROQUETTES</b> served with sweet pea sauce	14
<b>SUNSET GRILL'S ORIGINAL NACHOS</b> baked in our own unique blend of cheese & spices served with grilled chicken, black beans, fresh jalapenos, and a side of fresh salsa	19
<b>CRISPY BRUSSELS SPROUTS</b> tossed in honey lime vinaigrette with apples, candied walnuts, Mandarin oranges and TN white cheddar cheese	17
<b>FRIED GREEN TOMATOES</b> with chipotle aioli	13

SOUPS/SALADS

<b>LEMON ARTICHOKE SOUP</b> artichokes and lemons blended in a creamy chicken broth	8oz 9 1qt 36
<b>MIDTOWN CAESAR</b> crisp romaine lettuce tossed in our Caesar dressing, topped with house-made croutons and parmesan cheese *anchovies upon request	entree 12 side 9
<b>SPINACH SALAD</b> tossed in pepper jelly vinaigrette with cashews, pickled red onions, Mandarin oranges and red grapes topped with smoked Gouda cheese ★	entree 12 side 9
<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, Balsamic Vinaigrette)	entree 12 side 9

ADD TO ANY SALAD

Grilled chicken, blackened chicken, shrimp, salmon, or marinated beef tips **	12
Crumbled Gorgonzola bleu cheese	1

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

★ 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 - Proprietor  
Doug Stevenson - Service Director  
Ryan Duke - Host

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

ENTREES

<b>SHRIMP &amp; GRITS</b> <i>shrimp tossed with blackened seasoning, bacon, mushrooms, tomatoes &amp; scallions served on stone ground smoked gouda cheese grits</i> ★	29
<b>TN RAINBOW TROUT</b> <i>locally from Bucksnort, TN with roasted red potatoes, sautéed spinach and crawfish cream sauce</i> ★	29
<b>GRILLED SALMON</b> <i>on a bed of mushroom risotto with grilled asparagus and sun dried tomato ragout</i> ★**	29
<b>CRAB CAKES (2)</b> <i>served with julienned vegetables, stone ground smoked Gouda cheese grits, lemon dill sauce and remoulade</i>	29
<b>SEARED DAYBOAT SEA SCALLOPS</b> <i>served over lobster mac and cheese with steamed asparagus and lobster cream sauce</i> **	44
<b>BLACKENED GROUPER</b> <i>served with smoked Gouda cheese grits, French green beans and citrus beurre blanc</i> ★	29
<b>CHICKEN SCALOPPINI</b> <i>8oz breast pounded thin and sautéed in garlic butter with white wine, lemon juice, capers, mushrooms &amp; demi-glaze, served with rice pilaf and asparagus</i>	29
<b>CHICKEN “SALTIMBOCCA”</b> <i>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
<b>ROASTED PORK TENDERLOIN</b> <i>marinated &amp; dry rubbed Memphis style, served with mushroom risotto, grilled asparagus and cherry demi</i> **	29
<b>VEAL “PICCATA STYLE”</b> <i>sautéed in butter with white wine, lemon juice &amp; capers, served with fresh herb-buttered angel hair pasta</i>	44
<b>VEAL “OSCAR STYLE”</b> <i>scaloppini topped with fresh lump crab meat, asparagus &amp; béarnaise sauce with fresh garden vegetable risotto</i>	44
<b>VEAL “SALTIMBOCCA STYLE”</b> <i>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
<b>VEAL “3” WAYS</b> <i>a tasting of the Piccata, Oscar Style and Saltimbocca</i>	46
<b>MIDTOWN MEATLOAF 10oz</b> <i>served with tomato herb gravy, Yukon gold mashed potatoes and French greens beans</i>	19
<b>COCA-COLA® BBQ BEEF SHORT RIB</b> <i>served with mushroom risotto, grilled asparagus and Coca-Cola® BBQ sauce</i> ★	29
<b>GRILLED BLACK ANGUS BEEF TENDERLOIN FILET**</b> <i>with truffle butter.</i>	8oz. 44
<i>Choose Yukon mashed potatoes, truffle potato hash, or roasted red potatoes</i>	5oz. 34

ADDITIONS

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

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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). \*Not responsible for well-done steaks.