

## WWW.PULLMANSRESTAURANT.COM

# - SOUP & SALADS -

## **SOUP** Cup 4 | Crock 6.5

Chef's Choice • Lobster Bisque • French Onion Roasted Red Pepper and Smoked Gouda

#### **PULLMANS CHOPPED SALAD**

Lettuce, chicken, tomato, onion, bacon, bleu cheese crumbles, sunflower seeds, and tortilla strips; with ranch - 12.5

#### **CAESAR SALAD**

Romaine lettuce and Parmesan tossed in Caesar dressing. Topped with blackened or plain salmon, grilled shrimp, or grilled chicken - 14

#### HARVEST SALAD

Spinach, craisins, slivered almonds, goat cheese, green apple, and sliced beet; with Apple vinaigrette 11.5 | Add chicken +2.5

## **BERRY WALNUT SALAD**

Chicken, walnuts, bleu cheese crumbles, strawberries, and mixed greens. Strawberry poppyseed dressing - 12.5

#### **ASIAN SALAD\***

Arugula, sunflower seeds, slivered almonds, bell pepper, onion, and carrots; with choice of blackened tuna, salmon, or shrimp. Served with Asian sesame dressing - 14.5

## - STARTERS -

#### **BRUSHCHETTA**

Bruschetta mix with fresh mozzarella, balsamic glaze, and crostini - 10.5

#### **BACON-WRAPPED SHRIMP**

Applewood smoked bacon, wrapped around jumbo shrimp. Served with bang bang sauce - 12.5

#### SPINACH ARTICHOKE DIP

Cream cheese, spinach, sour cream, Parmesan, onion, garlic, and artichoke. Served with corn tortilla chips - 10.5

#### CHICKEN QUESADILLA

Chicken, flame roasted corn and black bean blend, tomato, and pepper jack cheese - 12

#### WHITE CHEDDAR CHEESE CURDS

Served with ranch or marinara - 10

#### **COMBO PLATTER**

Chicken tenders, cheese curds, and onion strips. Served with ranch and honey mustard - 13

# - SANDWICHES -

Served with French fries, coleslaw, or fresh fruit (+1.5) Sweet potato fries, cheese curds, or steamed broccoli; (+2) cup of soup

#### FRIED WALLEYE SANDWICH

Breaded walleye and provolone on a toasted premium roll - 12

#### STEAK TENDERLOIN SANDWICH\*

**Certified Angus Beef**® tenderloin, sautéed mushroom and onion, and provolone on a toasted ciabatta roll - 15

## FRENCH DIP

Sliced roast beef and provolone on a toasted hoagie roll - 11 | Mushroom and onion + 1.50

#### CHICKEN AVOCADO CLUB

Chicken, avocado, bacon, onion, tomato, garlic aioli, and provolone on a toasted premium roll - 12.5

#### **CHICKEN RANCH WRAP**

Chicken breast, chopped romaine, tomato, bacon, cheddar cheese, and ranch in a flour tortilla - 12

#### **SOUTHWESTERN WRAP**

Chicken, pepper jack cheese, lettuce, tomato, guacamole, and flame roasted corn and black bean blend in a tomato basil tortilla - 12

#### **TURKEY CAJUN CLUB**

Roasted turkey, bacon, arugula, tomato, pepper jack, onion, and Cajun aioli on toasted ciabatta roll - 12.5

#### SHRIMP PO' BOY

Seasoned and deep fried petite shrimp, shredded romaine lettuce, diced tomato, red onion, and a horseradish remoulade; on a toasted hoagie roll - 12.5



# - BURGERS -

Half pound *Certified Angus Beef* ®
Served with French fries, coleslaw, or fresh fruit (+1.5) Sweet potato fries, cheese curds, and steamed broccoli; (+2) cup of soup

### **PULLMANS BURGER\***

Bacon, cheddar cheese, onion strips, and bistro sauce on a toasted jalapeno cheddar bun - 12.5

## **MAPLE BOURBON BBQ BURGER\***

Applewood smoked bacon, Swiss, maple bourbon BBQ sauce, and fried onion strips on a toasted premium roll - 12.5

#### **CARMELIZED ONION BURGER\***

Caramelized onion, arugula, goat cheese, and garlic aioli on a toasted ciabatta roll - 12.5

#### PORTOBELLO MUSHROOM BURGER

**Vegetarian option!** Large portobello cap, spinach, garlic aioli, onion, tomato, Swiss, avocado, and balsamic glaze on a toasted ciabatta roll - 12

## - Pasta -

#### CHICKEN AND SHRIMP ALFREDO

Linguine, Alfredo, chicken, shrimp, and Parmesan cheese - 16.5

#### **LOBSTER RAVIOLI**

Lobster and three cheese ravioli, lobster and black pepper cream sauce - 18.5

#### **STIR FRY**

Choice of chicken, shrimp, or steak; broccoli, mushroom, bell pepper, onion, and stir fry sauce over jasmine rice - 16.5

## **TUSCAN SHRIMP**

Sautéed shrimp, mushroom, spinach, asparagus, onion, and sun dried tomato; tossed with penne noodles in a garlic cream sauce - 17.5

## **LEMON CHICKEN PASTA**

Chicken, artichoke, asparagus, onion, sun dried tomato, and spinach; tossed with penne noodles in a lemon and garlic cream sauce and topped with goat cheese crumbles - 17.5

# - BY LAND OR BY SEA -

Served with garlic mashed potatoes, French fries, jasmine rice, coleslaw, steamed broccoli, or baked potato. (+1.5) Asparagus, mushroom risotto, loaded potato, or cheese curds; (+2) cup of soup

#### **TENDERLOIN\***

Grilled, butcher's preferred 8 oz. beef tenderloin filet - 27

#### **NEW YORK STRIP\***

12 oz. hand cut, USDA choice strip loin - 26

## **CHICKEN MARSALA**

Chicken breasts, portobello mushroom, onion, garlic, and Parmesan cheese with Chef's Marsala wine sauce - 17.5

#### SALMON

8 oz. salmon filet with white wine dill sauce, blackened, or Thai ginger glazed - 19.5

#### **WALLEYF**

Broiled Canadian walleye, panko bread crumb topping, and Parmesan cheese - 19.5

#### SHRIMP PLATTER

Jumbo shrimp, hand breaded and deep fried. Served with cocktail sauce - 18

#### **HADDOCK**

Deep fried or broiled, with house tartar - 18

# - PIZZAS -

12" Wood Fired Crust

#### **PIZZALAD**

Pesto, chicken, tomato, and mozzarella blend, with a chopped Caesar salad on top. - 14

#### WORKS

Red sauce, Italian sausage, pepperoni, tomato, onion, bell pepper, mushroom, and mozzarella blend - 15

#### PHILLY CHEESESTEAK

Alfredo sauce, mushroom, caramelized onion, bell pepper, mozzarella blend, and roast beef - 14

# - SIGNATURE SELECTIONS -

## **PULLMANS TENDERLOIN\***

Bacon-wrapped 8 oz. filet, topped with bacon and bleu cheese sauce; served with mushroom risotto and grilled asparagus - 29

## **BRUSCHETTA CHICKEN**

Twin chicken breasts, fresh mozzarella, house bruschetta mix, basil, and balsamic glaze; served with garlic mashed and steamed broccoli - 17.5

## WILD MUSHROOM RAVIOLI

Crimini and portobello stuffed ravioli, sautéed mushroom and onion, sun dried tomato, and asparagus; topped with a garlic and herb cream sauce - 16.5

## **BLACKENED AHI TUNA\***

Wild caught Saku grade AA tuna; blackened and topped with chopped scallions. Served over jasmine rice with grilled asparagus - 20.5