



SCAN TO VIEW OUR DRINK MENU!



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- STARTERS -

BRUSCHETTA

Bruschetta mix with fresh mozzarella, fresh basil, and balsamic glaze. Served with crostini - 12



BACON-WRAPPED SHRIMP

Applewood smoked bacon wrapped around jumbo shrimp. Served with bang bang sauce - 14

SPINACH ARTICHOKE DIP

Cream cheese, spinach, sour cream, Parmesan, onion, garlic, and artichoke. Served with corn tortilla chips - 12

FORMAGGIO PIZZA FRIES

Pizza crust, premium pizza cheese, grated Parmesan, extra virgin olive oil, side red sauce - 14

WHITE CHEDDAR CHEESE CURDS

Served with ranch - 11

COMBO PLATTER

Chicken tenders, cheese curds, and onion rings. Served with ranch and honey mustard - 14.5

- SOUP & SALADS -

SOUP Cup 5 | Crock 6.5

Lobster Bisque • French Onion
Roasted Red Pepper and Smoked Gouda

CAESAR SALAD

Romaine lettuce, garlic croutons, and shredded Parmesan cheese tossed in Caesar dressing. Topped with plain or blackened salmon, or grilled chicken - 15

CITRUS SALAD

Mixed greens, grilled chicken, mandarin oranges, toasted slivered almonds, raisins, Granny Smith apple slices, and gorgonzola cheese crumbles. Served with apple vinaigrette dressing - 13.5

BERRY WALNUT SALAD

Mixed greens, grilled chicken, candied walnuts, sliced strawberries, and gorgonzola crumbles. Served with strawberry poppy seed dressing - 13.5



TROLLEY CAR SALAD*

Fresh spinach, sunflower seeds, toasted slivered almonds, bell pepper, red onion, and shredded organic carrots, with choice of blackened tuna, grilled salmon, or black and white sesame tuna - 16

- SANDWICHES -

Served with House chips, French fries, coleslaw, or fresh fruit. Substitute sweet potato fries, cheese curds, or onion rings (+1.5)

FRIED WALLEYE SANDWICH

Breaded walleye, lettuce, and provolone cheese on a toasted hoagie, with a side of tartar - 14



STEAK TENDERLOIN SANDWICH*

Certified Angus Beef[®] tenderloin, sautéed mushroom and onion, and provolone on a toasted ciabatta roll - 16

FRENCH DIP

Sliced roast beef, provolone, mushrooms, and onions on a toasted hoagie roll - 13.5

PORTOBELLO MUSHROOM

Vegetarian option! Large portobello cap, spinach, garlic aioli, onion, tomato, Swiss, avocado, and balsamic glaze on a toasted ciabatta roll - 14

CHICKEN RANCH WRAP

Chicken, lettuce, tomato, bacon, cheddar cheese, and ranch in a flour tortilla - 13

SOUTHWESTERN WRAP

Chicken, pepper jack cheese, lettuce, tomato, guacamole, and fresh pico de gallo in a tomato basil tortilla - 13



SHRIMP PO' BOY

Cajun seasoned and deep-fried petite shrimp, shredded lettuce, pico de gallo, and horseradish remoulade on a hoagie roll - 13

TURKEY AVOCADO CLUB

Oven browned sliced turkey breast, provolone cheese, applewood smoked bacon, red onion, tomato, sliced avocado, and garlic aioli on a toasted ciabatta roll - 13

CHICKEN SALAD SANDWICH

Chicken salad, fresh spinach, red onion, and Swiss cheese on nine-grain bread - 12

SPICY CHICKEN SANDWICH

Breaded and deep-fried chicken breast, sliced jalapeno peppers, pepper jack cheese, and bang bang sauce on a toasted soft semmel roll - 13



PULLMAN'S SIGNATURE DISHES!

***NOTICE:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



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- BY LAND OR BY SEA -

Served with mashed potatoes, French fries, wild rice, baked potato, coleslaw, or steamed broccoli.
Substitute asparagus, cheese curds, sweet potato fries, or onion rings (+1.5)

TENDERLOIN*

Grilled, butcher's preferred center cut beef tenderloin filet - 31

NEW YORK STRIP*

12 oz. hand cut choice Certified Angus Beef strip loin - 30



CHICKEN MARSALA

Chicken breasts, portobello mushroom, onion, garlic, and Parmesan cheese with Chef's Marsala wine sauce - 18.5

BRUSCHETTA CHICKEN

Chicken, melted provolone, house bruschetta mix, basil, and balsamic glaze - 18.5

SALMON

8 oz. Atlantic salmon filet with choice of white wine dill sauce, blackened, or Thai ginger glazed - 21

SHRIMP PLATTER

Jumbo shrimp, hand breaded and deep fried. Served with cocktail sauce - 20

HADDOCK

Deep fried with house tartar, or broiled with butter - 19

- BURGERS -

Half pound *Certified Angus Beef*® Served with House chips, French fries, coleslaw, or fresh fruit.
Substitute sweet potato fries, cheese curds, or onion rings (+1.5)



PULLMANS BURGER*

Bacon, cheddar cheese, onion ring, and bistro sauce on a toasted premium roll - 14

MAPLE BOURBON BBQ BURGER*

Applewood smoked bacon, Swiss, maple bourbon BBQ sauce, and a fried onion ring on a toasted premium roll - 14

CARAMELIZED ONION BURGER*

Caramelized onions, fresh spinach, goat cheese, and garlic aioli on a toasted ciabatta roll - 14

BRUSCHETTA BURGER*

Pesto, house bruschetta mix, fresh mozzarella cheese, basil ribbons, and balsamic glaze on a toasted premium roll - 14

- PASTA -

CHICKEN ALFREDO

Grilled chicken breast strips and Parmesan cheese tossed with linguini noodles in our house Alfredo sauce - 18

LOBSTER RAVIOLI

Lobster and three cheese ravioli, lobster and black pepper cream sauce - 19

TUSCAN SHRIMP

Sautéed shrimp, mushroom, spinach, asparagus, onion, and sun dried tomato; tossed with penne noodles in a garlic cream sauce - 19.5

- PIZZAS -



PIZZALAD

Pesto, diced chicken breast, house bruschetta mix, and premium pizza cheese; topped with a chopped Caesar salad - 15

WORKS

Red sauce, Italian sausage, pepperoni, tomato, onion, bell pepper, mushroom, and mozzarella blend - 16

MARGHERITA

Red sauce, sliced tomato, fresh mozzarella, fresh basil leaves, and balsamic drizzle - 15

- SIGNATURE SELECTIONS -



PULLMANS TENDERLOIN*

Bacon-wrapped center cut filet, topped with bacon and gorgonzola sauce; served with mashed potatoes and grilled asparagus - 33



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 - 19



BLACKENED CITRUS SALMON

Blackened Norwegian salmon filet topped with house fruit salsa; served over long grain wild rice with steamed broccoli florets - 22.5



AHI TUNA*

Wild caught Saku grade tuna; blackened and topped with scallions, or sesame seed crusted with soy sauce. Served over wild rice with grilled asparagus - 23



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