



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*<sup>®</sup> 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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