



BUMBLEBERRY — FLATS —



The Friendliest House on the River

— BY CHEF DOMINIC TEDESCO —

All Parties of 6 or More Will Have a Gratuity of 18 %

**Let Us Cater Your Next Event Full Line of
Catering and Event Center All Occasions**

All pasta, entrees, and seafood served with side salad

All sandwiches and burgers served with fries or side salad

Sandwiches

TRIPLE STACK CLUB 15

Three layers of toasted bread, stacked high with oven roasted turkey, smoked ham, crispy bacon, fresh lettuce, tomatoes, avocado and creamy mayo

ALBACORE TUNA MELT 15

house-made tuna salad, cheddar cheese, fresh tomato grilled on sourdough bread

THE REUBEN 15

house-made shredded corned beef with fresh sauerkraut, melted Swiss cheese 1000 Island dressing on marble rye

GRILLED CHICKEN SANDWICH * 15

grilled chicken breast, roasted red peppers, fresh mozzarella, sauteed spinach tomato, red onions on roasted tomato and cheese focaccia bread

DOMINICS FAMOUS MEATBALL SUB 15

Dominics family meatballs simmered in marinara sauce, served on crusty sub roll with melted mozzarella and provolone cheese

BEST EVER PRIME CHEESESTEAK 17

thin shaved prime rib grilled with sweet sauteed peppers and onions smothered in creamy cheese sauce and white American cheese served on a warm crusty sub roll **ALSO AVAILABLE IN CHICKEN**

ITALIAN SUB 15

layers of salami, ham, pepperoni, provolone cheese, served on a crusty sub roll with shredded lettuce tomatoes, red onions, pepper relish, olive oil and balsamic glaze

PULLED PORK SANDWICH 15

Slow roasted pulled pork piled high on roasted tomato and cheese focaccia bun topped with BBQ sauce, crispy fried thin onions, house-made sweet and spicy pickles

All pasta served with side salad and garlic bread

Pasta

SPAGHETTI AND MEATBALL 16

Thin spaghetti perfectly cooked and tossed in our marinara sauce and topped with house made all beef meatballs

FETTUCCHINE ALFREDO 14

tender fettuccine pasta tossed in a velvety alfredo sauce

Add grilled chicken * 5 Add Fresh Salmon 8

BAKED PENNE 16

Penne pasta tossed in marinara sauce topped with dollops of ricotta cheese and mozzarella baked until golden

WILD MUSHROOM FETTUCCHINE 17

Fettuccine pasta cooked al dente tossed with blend of wild mushrooms in a porcini cream sauce and zest of lemon

PASTA BOLOGNESE 17

Rigatoni pasta tossed in house made meat sauce topped with shaved parmesan cheese

SHRIMP SCAMPI * 25

Jumbo shrimp sauteed in extra virgin olive oil, butter, garlic, cream, a touch of wine and juice of a lemon, tossed with linguine fresh parsley sprinkled with parmesan cheese and lemon zest

Entrees

MAUI TERIYAKI SIRLOIN * 25

8 ounce center cut top sirloin marinated in a blend of teriyaki, ginger, garlic, and soy, grilled to your liking with grilled pineapple, mango salsa and a house-made Hawaiian glaze served with rice and seasonal vegetables

COUNTRY FRIED STEAK 22

A tender beef steak breaded and fried until golden and crispy. Smothered with our creamy sausage gravy served with biscuit and seasonal vegetables

SLOW SMOKED BABY BACK RIBS

Full Rack 33 Half Rack 25

Fall off the bone baby back ribs, slow cooked and basted with our signature rub and barbecue sauce. served with bourbon baked beans, cole slaw and sweet corn on the cob and cornbread casserole

16 OZ PRIME RIBEYE * 46

Premium 16-ounce ribeye seasoned and grilled to your preferred temperature served with baked potato seasonal vegetables

CHICKEN WITH ARTICHOKES, TOMATOES & OLIVES * 19

Pan seared chicken breast, with artichokes hearts, kalamata olives, heirloom cherry tomatoes, simmered in a white wine sauce served with linguine pasta

ROASTED TURKEY DINNER 18

Tender slices of slow roasted turkey breast, served atop savory sage stuffing, whipped mash potatoes, finished with our house made turkey gravy and cranberry compote

Seafood

MESQUITE GRILLED RAINBOW TROUT * 26

Mesquite grilled rainbow trout with fresh herbs and lemon served with corn succotash, steamed rice and chimichurri sauce

PAN SEARED FRESH SALMON * 25

Fresh Atlantic salmon pan seared served with medley of vegetables and steamed rice finished with a lemon butter sauce

SOUTHERN FRIED CATFISH DINNER * 22

Golden-fried catfish fillets, served alongside slow - simmered collard greens and our homemade cornbread casserole

**All day breakfast
2 eggs any style 2 bacon or 2 sausage
and toast 15**

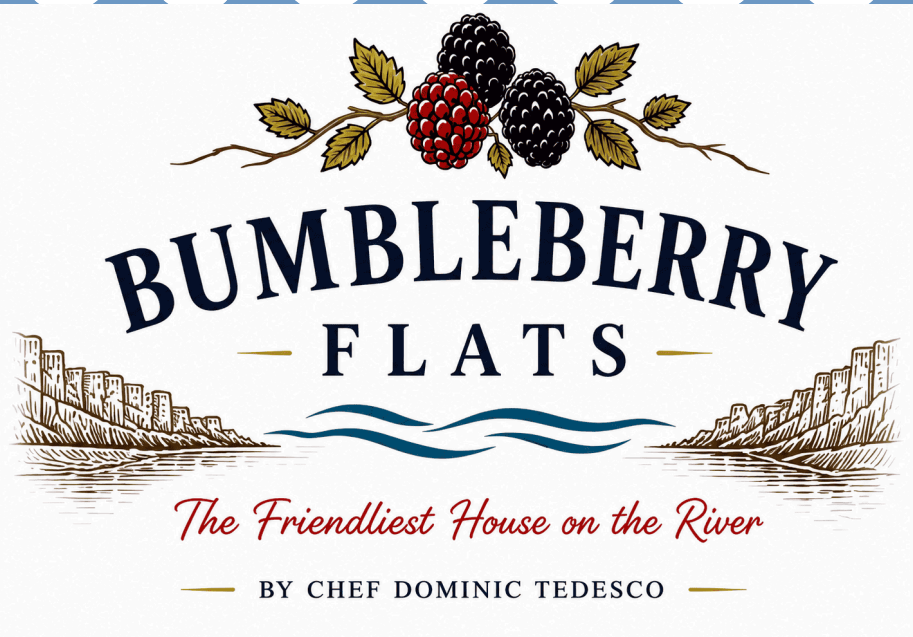
Cocktails

THE ULTIMATE BLOODY MARY 20

24 oz Vodka or Tequilla Bloody Mary, fried chicken, waffle, fried green tomato slider, pickle spear, a jumbo shrimp, olives, cocktail onions and a hardboiled egg

BOTTOMLESS MIMOSAS 21

Choice of orange or cranberry juice served with house champagne (1-&-1/2-hour limit)



Lunch 11am-Close

Dinner 3pm-Close

Appetizers

MACHO NACHOS 17
Tortilla chips, ground seasoned taco beef, black olives, queso sauce, pico de gallo, jalapenos sour cream, guacamole

LOADED PULLED PORK FRIES 17
Crispy french fries, slow roasted pulled pork, queso sauce, bacon crumbles, BBQ sauce green onions

FRIED GREEN TOMATOES (SEASONAL) 14
Fresh sliced tomatoes breaded and fried golden served with hot honey sauce and ranch dressing

FRIED BRUSSEL SPROUTS 12
Fresh brussel sprouts fried crispy and tossed in sweet chile sauce and dusted with grated parmesan cheese

PICKLE FRIES 13
Crisp dill pickle spears hand breaded and fried to golden served with our chipotle ranch dressing

BUMBLEBERRY SHRIMP COCKTAIL 18
10 jumbo shrimp poached until tender, served with house-made cocktail sauce and fresh lemons

DOMINICS FAMOUS WINGS 15
Marinated and baked until tender and fried to crispy then tossed in you favorite sauce (plain, buffalo, hot, BBQ, hot honey, lemon pepper, garlic parmesan) served with ranch or blue cheese dressing carrot and celery

CHICKEN TENDERS 15
breaded and fried crispy chicken tenders tossed in your favorite sauce (plain, buffalo, hot, BBQ, hot honey, lemon pepper, garlic parmesan) served with ranch or blue cheese dressing

STEAMED MUSSELS * 15
fresh mussels sauteed in in wine, butter, fresh parsley and garlic served with toasted bread and lemons

CRISPY FISH TACOS 12
Three golden fried, beer battered whitefish nuggets tucked into warm corn tortillas and topped with crisp shredded cabbage, Pico de Gallo, mango salsa, avocado crema, and drizzle of zesty chipotle aioli. Served with lime wedges

MEATBALLS 13
Dominic’s homemade meatballs simmered in marinara sauce and topped with melted mozzarella

Soup and Salads

SOUP OF THE DAY 6
Ask your server

DOMINIC'S AWARD WINNING CHILI 6

HOUSE SALAD 6
Baby greens, romaine, iceberg, red onions, tomatoes, cucumbers, black olives croutons or Caesar salad

CAESAR SALAD 9
Fresh cut romaine, croutons, Caesar dressing shaved parmesan
Add grilled chicken breast * **6.00**
Add grilled salmon * **8.00**

ARUGALA AND BEET SALAD 16
baby arugula, romaine, golden beets red beets, feta crumbles, dried cherries, tomatoes, sliced green apples, fresh mint, cilantro, candied pecans and lemon vinaigrette

SOUTHWEST FIESTA CHICKEN SALAD 17
Iceberg and romaine lettuce, tortilla chips, grilled chicken, kidney beans, jalapeño, tomatoes, onions, avocado and cheddar cheese

ASIAN SALAD 19
Grilled chicken, romaine, napa cabbage, mandarin oranges, green bell peppers, bean sprouts, green onions, cilantro, toasted cashews, crispy noodles house made asian dressing

COBB SALAD 19
Grilled chicken, romaine, iceberg, avocado, bacon, blue cheese, boiled eggs, tomatoes, red onions, black olives

Burgers

THE PIONEER BURGER * 14
hand-formed ground steakburger grilled to your liking, American cheese, shredded lettuce, tomato, red onion and our burger sauce on a sesame roll

STEAKHOUSE BURGER * 15
Hand-formed ground steak burger, grilled onions, bacon, fried onion straws, shredded lettuce, tomato with steak sauce served on roasted onion bun

***Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness