

Tom's STEAK HOUSE

—Est. 1952

At Tom's, we've been perfecting the art of the charcoal broiler since 1952. Cooking over an open flame is where it all began. What started as a primal discovery, driven by our ancestors' instinctive pursuit of flavor, remains timeless. For more than seven decades, we've honored that tradition, because no method brings out the authentic taste of a great steak quite like the charcoal broiler.

Appetizers

JUMBO SHRIMP COCKTAIL	5pc	20
CHARCOAL BROILED SHRIMP	5pc	21
FLAMING SAGANAKI		14
1/2 SLAB BABY BACK RIBS		17
CHICKEN LIVER PATE		10
OYSTERS ROCKEFELLER	6pc	20
RAW OYSTERS	6pc	18
SHRIMP DEJONGHE	4pc	18
BAKED CLAMS DEJOHNGE	6pc	15
RAW CLAMS	6pc	13

Steaks

SERVED WITH HOUSE SALAD OR SOUP & BAKED POTATO

KING FILET MIGNON	10oz	54
QUEEN FILET MIGNON	7oz	45
BONE IN RIBEYE	20oz	56
T-BONE	22oz	55
NEW YORK STRIP	14oz	49
KING CUT ROAST PRIME RIB	13oz	47
QUEEN CUT ROAST PRIME RIB	10oz	44
MEDALLIONS OSCAR	2 x 4oz	59
JUMBO LUMP CRAB MEAT, ASPARAGUS, BEARNAISE SAUCE		
ATHENIAN SKIRT STEAK	12oz	45
CHOPPED TENDERLOIN STEAK	10oz	23

STEAK TEMPERATURES

- RARE - COOL RED CENTER
- MEDIUM RARE- WARM RED CENTER
- MEDIUM-PINK HOT CENTER
- MEDIUM WELL- PINK CENTER / BROWN
- WELL DONE- BROWN HOT CENTER

Lunchtime Suggestions

SERVED WITH FRENCH FRIES

Tom's FAMOUS BURGER	16
8oz STEAKHOUSE PATTY GROUND IN HOUSE SERVED WITH LETTUCE, TOMATO, ONION ON A BRIOCHE BUN & PICKLE	
CHARBROILED CHICKEN SANDWICH	17
CHARBROILED CHICKEN BREAST SERVED WITH MOZZARELLA CHEESE LETTUCE, TOMATO ONION ON A BRIOCHE BUN & PICKLE	
PATTY MELT	17
8oz STEAKHOUSE PATTY GROUND IN HOUSE SERVED WITH AMERICAN CHEESE & SAUTEED ONIONS ON MARBLE RYE BREAD & PICKLE	
BAKED RUBEN	17
THIN SLICED CORNED BEEF SERVED WITH SWISS CHEESE, SAUERKRAT ON MARBLE RYE BREAD	
PHILLY STEAK SANDWICH	17
7OZ TENDERLOIN STRIPS SERVED WITH MOZZARELLA CHEESE, GREEN PEPPERS, ONIONS ON A FRENCH ROLL	
PRIME RIB FRENCH DIP	24
6OZ THIN SLICED PRIME RIB SERVED WITH SIDE OF AUJUS, GIARDINERA, CREAMY HORSERADISH ON A FRENCH ROLL	
SAGANAKI FILET SLIDERS	24
3 x 2oz THREE 2OZ FILET MEDALLIONS TOPPED WITH SAGANAKI CHEESE, ARUGULA ON BUTTERED SLIDER BUNS	
FILET MIGNON SANDWICH	25
4oz FILET MIGNON SERVED WITH AUJUS OPEN FACE ON MARBLE RYE	
RIBEYE STEAK SANDWICH	26
7oz RIBEYE SERVED WITH AUJUS OPEN FACE ON MARBLE RYE	

SANDWICH ADD ONS

CHEDDAR 1	MOZZARELLA 1
AMERICAN 1	SWISS 1
PEPPERJACK 1	BLUE CHEESE 2
SAGANAKI 4	FETA 3
BACON 2	SAUTEED ONION 1.50

ADD A SALAD OR SOUP:

SALADS - HOUSE 3; GREEK 5; CAESER 5
SOUP OF THE DAY 3

Entrees

SERVED WITH HOUSE SALAD OR SOUP & BAKED POTATO

COLORADO LAMB CHOPS	4 x 4oz W/ MINT JELLY	60
ATHENIAN STYLE		62
PORK CHOPS	2 x 8oz	28
ATHENIAN STYLE		30
1/2 CHICKEN	PLEASE ALLOW 45 MINUTES FOR PREPERATION	27
ATHENIAN STYLE		29
FULL SLAB BABY BACK RIBS		30
BEEF LIVER & ONIONS		23

Salads & Soup

DINNER SALAD	7
CAESER SALAD	12
GREEK SALAD	13
SHRIMP LOUIS	26
5PC SHRIMP COCKTAIL SERVED WITH ICE-BERG, ROMAINE, SHREDDED CARROT & RED CABBAGE, CAPERS, ASPARAGUS, BOILED EGG, CAROUSEL DRESSINGS	
SOUP OF THE DAY	6
BAKED FRENCH ONION	9

SALAD ADD ONS

GRILLED CHICKEN BREAST 5
SHRIMP 4 EACH
SALMON 17
FILET MIGNON (4oz) 20

-HOUSE SALAD SERVED WITH OUR ORIGINAL RECIPE HOUSEMADE DRESSING CAROUSEL
FRENCH - OUR FAVORITE
RUSSIAN - SWEET DRESSING BLENDS WELL WITH FRENCH
GARLIC - BLENDS WELL WITH EITHER OF THE ABOVE
-WE RECOMMEND BLENDING ALL THREE-

Seafood

SERVED WITH HOUSE SALAD OR SOUP & BAKED POTATO

ATLANTIC SALMON	30
HOLLAND DOVER SOLE	WITH ALMOND BUTTER 59
ORANGE ROUGHY	30
SHRIMP DEJONGHE	6pc 30
COLD WATER LOBSTER TAILS	90
SURF & TURF	QUEEN FILET & LOBSTER TAIL 89

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. NOT ALL INGREDIENTS ARE LISTED

Cocktails

Tom's OLD FASHIONED	15
<i>BEAR FIGHT BOURBON, BITTERS, DEMARARA SYRUP, LUXARDO CHERRY</i>	
ESPRESSO MARTINI	15
<i>TOM'S STEAKHOUSE VODKA, COPA DE ORO, REAL VANILLA, ESPRESSO</i>	
PUMPKIN SPICE ESPRESSO MARTINI	15
<i>TOM'S STEAKHOUSE VODKA, COPA DE ORO, REAL VANILLA, ESPRESSO, PUMPKIN SPICE CREAM</i>	
PEARFECTION	15
<i>GREY GOOSE L'POIRE, ELDERFLOWER LIQUER, PEAR NECTAR</i>	
MANGO PEACH MARGARITA	15
<i>PATRON REPOSADO, GRAND MARNIER, LIME</i>	
MANHATTAN	15
<i>BASIL HAYDEN, SWEET VERMOUTH, BITTERS, LUXARDO CHERRY</i>	
NEGRONI	15
<i>STILL G.I.N., SWEET VERMOUTH, CAMPARI, ORANGE PEEL</i>	

White Wine

Champagne

MOET & CHANDON IMPERIAL BRUT, FRANCE	85
VEUVE CLICQUOT YELLOW LABEL, FRANCE	99
DOM PERIGNON BRUT, FRANCE	299

Sparkling Wine

BARIANO PROSECCO, ITALY 187 ML	12
MIONETTO PROSECCO ROSE, ITALY 187 ML	13
CHANDONI MOSCATO, ITALY 187 ML	13

Pinot Grigio

RUFFINO LUMINA DOCG, ITALY	9	35
TERLATO FRIULI DOC, ITALY		48

Sauvignon Blanc

LES CARRIERES DE MEZY FRANCE	10	38
KIM CRAWFORD NEW ZEALAND	12	46

Chardonnay

SAND POINT CA	10	38
POST & BEAM by FAR NIENTE, NAPA		50

Riesling & Rose

ST CHRISTOPHER RIESLING SPATLESE, DE	10	38
SAND POINT ROSE CA	10	38

Beer

MILLER LITE	4.50	CORONA	5.50
COORS LIGHT	4.50	MODELO	5.50
MILLER HIGH LIFE	4.50	HEINEKEN	5.50
REVOLUTION ANTI-HERO	4.50	HEINEKEN OO	5.50
YUENGLING LAGER	5.50	STELLA	5.50
YUENGLING FLIGHT	5.50	PERONI	5.50
GUINNESS 5.50			
HIGH NOON 7			

Red Wine

Cabernet

BONANZA by CAYMUS, CA	12	46
DECOY LIMITED, ALEXANDER		48
UNSHACKLED by PRISONER, CA	15	58
POST & BEAM by FAR NIENTE, NAPA		65
JORDAN ALEXANDER		99
CAYMUS NAPA		130

Merlot

DECOY CA	12	46
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Pinot Noir

MEIOMI CA	12	46
WENTE RIVA RANCH, ARROYO SECO, CA	16	62

Interesting Reds

OZV ZINFANDEL, LODI, CA	10	38
QUILT THREADCOUNT RED BLEND, CA	12	46
TERRAZAS DE LOS ANDES MALBEC, AR		50
PRISONER RED BLEND, NAPA		75

Chianti

GABBIANO CLASSICO, ITALY	10	38
RUFFINO CLASSICO TAN LABEL, ITALY		49