

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
<i>JUMBO LUMP CRAB MEAT, ASPARAGUS, BEARNAISE SAUCE</i>	
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

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

Lunchtime Suggestions

SERVED WITH HOUSEMADE BEEF TALLOW STEAK FRIES

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

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
ATHENIAN HALF CHICKEN ALLOW 35 MINUTES	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
<i>5PC SHRIMP COCKTAIL SERVED WITH ICE-BERG, ROMAINE, SHREDDED CARROT & RED CABBAGE, CAPERS, ASPARAGUS, BOILED EGG, CAROUSEL DRESSINGS</i>	
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

Cocktails

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

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
ARCHETYPE NEW ZEALAND	12 46

Chardonnay

SAND POINT CA	10 38
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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	LUCKY DOG	7
	SEÑORITA'S 5MG THC	9	RYTHM 5MG THC	9

Red Wine

Cabernet

UNKNOWN AUTHOR , 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
PRISONER RED BLEND, NAPA	75

Chianti

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