

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

WE SERVE USDA CERTIFIED BLACK ANGUS WET AGED BEEF FROM THE MIDWEST. ALL BEEF IS AGED FOR A MINIMUM OF 28 DAYS THEN HAND CUT IN HOUSE

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 <i>JUMBO LUMP CRAB MEAT, ASPARAGUS, BEARNAISE SAUCE</i>	59
ATHENIAN SKIRT STEAK 12oz	45
CHOPPED TENDERLOIN STEAK 10oz	23



Entrees

COLORADO LAMB CHOPS 4 x 4oz W/ MINT JELLY ATHENIAN STYLE	60 62
PORK CHOPS 2 x 8oz ATHENIAN STYLE	28 30
ATHENIAN HALF CHICKEN ALLOW 35 MINUTES	29
FULL SLAB BABY BACK RIBS	30
BEEF LIVER & ONIONS	23

Seafood

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

Snacktime Suggestions

SERVED WITH FRENCH FRIES

Tom's FAMOUS BURGER 8oz	16
CHARBROILED CHICKEN SANDWICH	17
PRIME RIB FRENCH DIP 6oz	24
SAGANAKI FILET SLIDERS 3 x 2oz	24
FILET MIGNON SANDWICH 4oz	25
RIBEYE STEAK SANDWICH 7oz	26

ADD A SALAD OR SOUP:
SALADS - HOUSE 3; GREEK 5; CAESER 5
SOUP OF THE DAY 3

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

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

STEAK ADD ONS
PEPPERCORN 1
BLUE CHEESE 2
HORSERADISH 2
PARMESAN 2
BEARNAISE SAUCE 2
OSCAR 15

Salads & Soup

DINNER SALAD	7
CAESER SALAD	12
GREEK SALAD	13
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

Sides

BAKED POTATO	4
HOUSEMADE STEAK FRIES <i>FRIED IN BEEF TALLOW</i>	7
ASPARAGUS	8
SAUTEED ONIONS	5
SAUTEED MUSHROOMS	7

ALL STEAKS, ENTREES, & SEAFOOD INCLUDE THE FOLLOWING
HOUSE SALAD OR SOUP OF THE DAY
-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-
BAKED POTATO WITH HOUSEMADE CHEESE & CHIVE SAUCE

A GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 5 OR MORE

Cocktails

Tom's OLD FASHIONED

BEAR FIGHT BOURBON, BITTERS, DEMARARA SYRUP, LUXARDO CHERRY

ESPRESSO MARTINI

TOM'S STEAKHOUSE VODKA, COPA DE ORO, REAL VANILLA, ESPRESSO

PEARFECTION

GREY GOOSE L'POIRE, ELDERFLOWER LIQUER, PEAR NECTAR

MANGO PEACH MARGARITA

PATRON REPOSADO, GRAND MARNIER, LIME

MANHATTAN

BASIL HAYDEN, SWEET VERMOUTH, BITTERS, LUXARDO CHERRY

NEGRONI

STILL G.I.N., SWEET VERMOUTH, CAMPARI, ORANGE PEEL



15

15

15

15

15

15

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
SENORITA'S 5MG THC	9	RYTHM 5MG THC	9

Spirits

Vodka

Tom's Steakhouse
Absolut
Aspen
Belvedere
Effen Black Cherry
Grey Goose
Ketel One
Ketel Citroen
Nue
Tito's
Smirnoff
Stoli Cucumber

Gin

Beefeater
Bombay Sapphire
Hendrick's
Still G.I.N.
Tanqueray

Tequila

Blanco
Casamigos
Cuervo Tradicional
Don Julio
Patron
Flecha Azul
Reposado
Casamigos
Clase Azul
Patron
Flecha Azul
El Nacimiento
Añejo
Don Julio
Patron Cristalino
Flecha Azul

Bourbon Whiskey

Angel's Envy
Basil Hayden
Basil Hayden Dark Rye
Bear Fight
Buffalo Trace
Bulleit
Gentlemen Jack
Jack Daniel's
Jefferson's
Knob Creek
Makers Mark
Southern Comfort
Tin Cup
Woodford Reserve

Brandy Cognac

B&B
Christian Bros
Courvosier VS
Hennessy VS
Metaxa Gran Fine

Rum

Bacardi
Bacardi Limon
Captain Morgan
Malibu
Myers Dark Rum

Import Whisky

Bushmills 10yr
Canadian Club
Crown Royal
Crown Royal Apple
J&B
Jameson
Tullamore Dew
Seagram's VO
Seagrams 7

Scotch

Balvenie 12yr
Chivas 12Yr
Dewars White label
Glenfiddich 12yr
Glenlivet 12yr
Glenmorangie 10yr
Glenrothes 12yr
Glenrothes 18yr
Johnnie Walker Black
Macallan 12yr
Monkey Shoulder
Torabhaig

Cordials / Liqueurs

Aperol
Amaretto Disarrono
Bailey's
Campari
Cointreau
Copa De Oro
Drambuie
Fabrizia Limoncello
Fernet Branca
Frangelico
Grand Marnier

Jagermeister
Kahlua
Licor 43
Licor 43 Chocolate
Malort
Midori
Ouzo 12
Pama
Ramazotti Sambucca
Rumpleminze
Select

White Wine

Champagne

MOET & CHANDON IMPERIAL BRUT, FRANCE	85
VEUVE CLICQUOT YELLOW LABEL, FRANCE	120
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

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