

# 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

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

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



## Entrees

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

## Seafood

<b>CHARGRILLED BRANZINO</b>	42
<b>ATLANTIC SALMON</b>	30
<b>HOLLAND DOVER SOLE</b> WITH ALMOND BUTTER	59
<b>ORANGE ROUGHY</b>	30
<b>SHRIMP DEJONGHE</b> 6pc	30
<b>COLD WATER LOBSTER TAILS</b>	90
<b>SURF &amp; TURF</b> <i>QUEEN FILET &amp; LOBSTER TAIL</i>	89

## Snacktime Suggestions

*SERVED WITH FRENCH FRIES*

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

<b>DINNER SALAD</b>	7
<b>CAESER SALAD</b>	12
<b>GREEK SALAD</b>	13
<b>SOUP OF THE DAY</b>	6
<b>BAKED FRENCH ONION</b>	9

**SALAD ADD ONS**  
GRILLED CHICKEN BREAST 5  
SHRIMP 4 EACH  
SALMON 17  
FILET MIGNON (4oz) 20

## Sides

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



# 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		

# Seltzer & THC

HIGH NOON VODKA PEACH, GRAPEFRUIT	7	LUCKY ONE VODKA LEMONADE	7
JOSE CUERVO TEQUILA CLASSIC MARGARITA - STRAWBERRY MARGARITA - PALOMA - PINK LEMONADE	7		
SENORITA'S 5MG THC -PALOMA - JALAPENO MARGARITA	9	RYTHM 5MG THC -KUSH MANGO PINEAPPLE -SATIVA MANDARIN ORANGE	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  
Don Julio  
Patron  
Flecha Azul  
El Nacimiento  
**Añejo**  
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  
J&B  
Jameson  
Tullamore D.E.W  
Seagram's VO  
Seagrams 7

## Scotch

Balvenie 12yr  
Chivas 12Yr  
Dewars White label  
Glenfiddich 12yr  
Glenlivet 12yr  
Glenmorangie 10yr  
Glenrothes 12yr  
Glenrothes 18yr  
Johnie 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

TUTELA PROSECCO, ITALY 200 ML	13
MIONETTO PROSECCO ROSE, ITALY 187 ML	13
CANDONI 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
ERATH RESPLENDANT, OR		13 50

## 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
ETHOS COLUMBIA VALLEY, OR	15	58
ALEXANDER VALLEY VINEYARDS ALEXANDER		65
JORDAN ALEXANDER		99
CAKEBREAD NAPA		130
CAYMUS NAPA		140

## Merlot

DECOY CA	12	46
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## Pinot Noir

MEIOMI CA	12	46
ERATH RESPLENDANT, OR	15	58
WENTE RIVA RANCH, ARROYO SECO, CA		62

## Interesting Reds

OZV ZINFANDEL, LODI, CA	10	38
QUILT THREADCOUNT RED BLEND, CA	12	46
PRISONER RED BLEND, NAPA		75

## Chianti

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