

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	22
RAW OYSTERS 6pc	19
SHRIMP DEJONGHE 4pc	18
BAKED CLAMS DEJOHNGE 6pc	16
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	25

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	17
<i>8oz STEAKHOUSE PATTY GROUND IN HOUSE SERVED WITH LETTUCE, TOMATO, ONION ON A BRIOCHE BUN & PICKLE</i>	
CHARBROILED CHICKEN SANDWICH	18
<i>CHARBROILED CHICKEN BREAST SERVED WITH MOZZARELLA CHEESE LETTUCE, TOMATO ONION ON A BRIOCHE BUN & PICKLE</i>	
PATTY MELT	18
<i>8oz STEAKHOUSE PATTY GROUND IN HOUSE SERVED WITH AMERICAN CHEESE & SAUTEED ONIONS ON MARBLE RYE BREAD & PICKLE</i>	
BAKED RUBEN	18
<i>THIN SLICED CORNED BEEF SERVED WITH SWISS CHEESE, SAUERKRAT ON MARBLE RYE BREAD</i>	
PHILLY STEAK SANDWICH	18
<i>7OZ TENDERLOIN STRIPS SERVED WITH MOZZARELLA CHEESE, GREEN PEPPERS, ONIONS ON A FRENCH ROLL</i>	
PRIME RIB FRENCH DIP	25
<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	26
<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	
<i>CHEDDAR 1</i>	<i>MOZZARELLA 1</i>
<i>AMERICAN 1</i>	<i>SWISS 1</i>
<i>PEPPERJACK 1</i>	<i>BLUE CHEESE 2</i>
<i>SAGANAKI 4</i>	<i>FETA 3</i>
<i>BACON 2</i>	<i>SAUTEED ONION 1.50</i>
ADD A SALAD OR SOUP:	
<i>SALADS - HOUSE 3; GREEK 5; CAESER 5</i>	
<i>SOUP OF THE DAY 3</i>	

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	13
GREEK SALAD	14
SHRIMP LOUIS	27
<i>5PC SHRIMP COCKTAIL SERVED OVER SHREDDED ICEBERG LETTUCE, 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	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>	
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

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

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

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