

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

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| 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

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

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|---------------------------------------------------------|----|
| 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 |



Entrees

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| 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 |

Seafood

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| CHARGRILLED BRANZINO | 42 |
| 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

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| Tom's FAMOUS BURGER 8oz | 17 |
| CHARBROILED CHICKEN SANDWICH | 18 |
| PRIME RIB FRENCH DIP 6oz | 25 |
| SAGANAKI FILET SLIDERS 3 x 2oz | 24 |
| FILET MIGNON SANDWICH 4oz | 26 |
| 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 | 13 |
| GREEK SALAD | 14 |
| 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 | 7 |
| <i>FRIED IN BEEF TALLOW</i> | |
| 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



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

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|------------------------------------------------------------------------------------------|---|-------------------------------------------------------------------|---|
| 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
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
Ramazzotti 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

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|--------------------------------------|----|
| TUTELA PROSECCO, ITALY 200 ML | 13 |
| MIONETTO PROSECCO ROSE, ITALY 187 ML | 13 |
| CANDONI MOSCATO, ITALY 187 ML | 13 |

Pinot Grigio

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|----------------------------|---|----|
| 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

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

Red Wine

Cabernet

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|--------------------------------------|----|-----|
| 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

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|----------|----|----|
| 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

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|---------------------------------|----|----|
| 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 |