

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	20
BAKED CLAMS DEJOHNGE	6pc	16
RAW CLAMS	6pc	13

Steaks

SERVED WITH HOUSE SALAD OR SOUP & BAKED POTATO

KING FILET MIGNON	10oz	55
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	49
QUEEN CUT ROAST PRIME RIB	10oz	44
MEDALLIONS OSCAR	2 x 4oz	59
JUMBO LUMP CRAB MEAT, ASPARAGUS, BEARNAISE SAUCE		
ATHENIAN SKIRT STEAK	12oz	45
CHOPPED TENDERLOIN STEAK	10oz	26

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
8oz STEAKHOUSE PATTY GROUND IN HOUSE SERVED WITH LETTUCE, TOMATO, ONION ON A BRIOCHE BUN & PICKLE	
CHARBROILED CHICKEN SANDWICH	18
CHARBROILED CHICKEN BREAST SERVED WITH MOZZARELLA CHEESE LETTUCE, TOMATO ONION ON A BRIOCHE BUN & PICKLE	
PATTY MELT	18
8oz STEAKHOUSE PATTY GROUND IN HOUSE SERVED WITH AMERICAN CHEESE & SAUTEED ONIONS ON MARBLE RYE BREAD & PICKLE	
BAKED RUBEN	18
THIN SLICED CORNED BEEF SERVED WITH SWISS CHEESE, SAUERKRAT ON MARBLE RYE BREAD	
PHILLY STEAK SANDWICH	18
7OZ TENDERLOIN STRIPS SERVED WITH MOZZARELLA CHEESE, GREEN PEPPERS, ONIONS ON A FRENCH ROLL	
PRIME RIB FRENCH DIP	25
6OZ THIN SLICED PRIME RIB SERVED WITH SIDE OF AUJUS, GIARDINERA, CREAMY HORSE RADISH ON A FRENCH ROLL	
SAGANAKI FILET SLIDERS	25
3 x 2oz THREE 2OZ FILET MEDALLIONS TOPPED WITH SAGANAKI CHEESE, ARUGULA ON BUTTERED SLIDER BUNS	
FILET MIGNON SANDWICH	26
4oz FILET MIGNON SERVED WITH AUJUS OPEN FACE ON MARBLE RYE	
RIBEYE STEAK SANDWICH	26
7oz RIBEYE SERVED WITH AUJUS OPEN FACE ON MARBLE RYE	

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 4; GREEK 6; CAESER 5
CUP SOUP OF THE DAY 4; CUP FRENCH ONION 5

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		32
BEEF LIVER & ONIONS		26

Salads & Soup

DINNER SALAD	8
CAESER SALAD	14
GREEK SALAD	15
SHRIMP LOUIS	27
5PC SHRIMP COCKTAIL SERVED OVER SHREDDED ICEBERG LETTUCE, CARROT & RED CABBAGE, CAPERS, ASPARAGUS, BOILED EGG, CAROUSEL DRESSINGS	
SOUP OF THE DAY	8
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	33
HOLLAND DOVER SOLE	WITH ALMOND BUTTER 59
ORANGE ROUGHY	30
SHRIMP DEJONGHE	6pc 32
COLD WATER LOBSTER TAILS	90
SURF & TURF	QUEEN FILET & LOBSTER TAIL 89

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, TAJIN RIM

MANHATTAN

BASIL HAYDEN, SWEET VERMOUTH, BITTERS, LUXARDO CHERRY

PALOMA

AGUA SOL REPOSADO TEQUILA, MEXICAN SQUIRT, LIME SERVED IN THE GLASS BOTTLE

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

ERATH RESPLENDANT, OR	13 50
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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	

Seltzer & THC

HIGH NOON VODKA PEACH, GRAPEFRUIT - PINEAPPLE	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 IL	150

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