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*	61
T-BONE *22oz*	59
NEW YORK STRIP *14oz*	51
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*	47
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

Lunchtime Suggestions

SERVED WITH HOUSEMADE BEEF TALLOW STEAK FRIES

Tom's FAMOUS BURGER 18
8oz STEAKHOUSE PATTY GROUND IN HOUSE SERVED WITH LETTUCE, TOMATO, ONION ON A TURANO BRIOCHE BUN & PICKLE

CHARBROILED CHICKEN SANDWICH 18
CHARBROILED CHICKEN BREAST SERVED WITH MOZZARELLA CHEESE LETTUCE, TOMATO ONION ON A TURANO BRIOCHE BUN & PICKLE

PATTY MELT 18
8oz STEAKHOUSE PATTY GROUND IN HOUSE SERVED WITH AMERICAN CHEESE & SAUTEED ONIONS ON TURANO MARBLE RYE BREAD & PICKLE

BAKED RUBEN 18
THIN SLICED CORNED BEEF SERVED WITH SWISS CHEESE, SAUERKRAT ON TURANO MARBLE RYE BREAD

PHILLY STEAK SANDWICH 18
7OZ TENDERLOIN STRIPS SERVED WITH MOZZARELLA CHEESE, GREEN PEPPERS, ONIONS ON A TURANO FRENCH ROLL

PRIME RIB FRENCH DIP 25
6OZ THIN SLICED PRIME RIB SERVED WITH SIDE OF AUJUS, GIARDINERA, CREAMY HORSERADISH ON A TURANO FRENCH ROLL

SAGANAKI FILET SLIDERS *3 x 2oz* 25
THREE 2OZ FILET MEDALLIONS TOPPED WITH SAGANAKI CHEESE, ON TURANO SLIDER BUNS WITH TOM'S BUTTER

FILET MIGNON SANDWICH 26
4oz FILET MIGNON SERVED WITH AUJUS OPEN FACE ON TURANO MARBLE RYE

RIBEYE STEAK SANDWICH 26
7oz RIBEYE SERVED WITH AUJUS OPEN FACE ON TURANO 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

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-

Entrees

SERVED WITH HOUSE SALAD OR SOUP & BAKED POTATO

COLORADO LAMB CHOPS *4 x 4oz W/ MINT JELLY*	65
..... ATHENIAN STYLE	67
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

Seafood

SERVED WITH HOUSE SALAD OR SOUP & BAKED POTATO

ATLANTIC SALMON	33
HOLLAND DOVER SOLE WITH ALMOND BUTTER	66
ORANGE ROUGHY	30
SHRIMP DEJONGHE *6pc*	32
COLD WATER LOBSTER TAILS	95
SURF & TURF *QUEEN FILET & LOBSTER TAIL*	92

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

Cocktails

Tom's OLD FASHIONED 15
BEAR FIGHT BOURBON, BITTERS, DEMARARA SYRUP, LUXARDO CHERRY

ESPRESSO MARTINI 15
TOM'S STEAKHOUSE VODKA, COPA DE ORO, REAL VANILLA, ESPRESSO

PEARFECTION 15
GREY GOOSE L'POIRE, ELDERFLOWER LIQUER, PEAR NECTAR

APPLE CIDER MARGARITA 15
DOBEL DIAMANTE REPOSADO PRIVATE SELECTION, APPLE CIDER, APPLE SPICE

MANHATTAN 15
BASIL HAYDEN, SWEET VERMOUTH, BITTERS, LUXARDO CHERRY

PALOMA 15
AGUA SOL REPOSADO TEQUILA, MEXICAN SQUIRT, LIME SERVED IN THE GLASS BOTTLE

NEGRONI 15
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 00	5.50
YUENGLING LAGER	5.50	STELLA	5.50
YUENGLING FLIGHT	5.50	PERONI	5.50

GUINNESS 5.50

Seltzer

HIGH NOON VODKA 7
PEACH, GRAPEFRUIT - PINEAPPLE

LUCKY ONE VODKA 7
LEMONADE

JOSE CUERVO TEQUILA 7
CLASSIC MARGARITA - STRAWBERRY MARGARITA - PALOMA - PINK LEMONDADE

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
CANDONI 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

Riesling & Rose

ST CHRISTOPHER RIESLING SPATLESE, *DE*	10	38
STEMMARI ROSE *ITALY*	11	42

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

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