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

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

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* *JUMBO LUMP CRAB MEAT, ASPARAGUS, BEARNAISE SAUCE*	59
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

STEAK ADD ONS
PEPPERCORN 1
BLUE CHEESE 2
HORSERADISH 2
PARMESAN 2
BEARNAISE SAUCE 2
OSCAR 15



Entrees

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
SHORT RIB RIGATONI	29

Seafood

ATLANTIC SALMON	33
HOLLAND DOVER SOLE WITH ALMOND BUTTER	66
ORANGE ROUGHY	30
SHRIMP DEJONGHE *6pc*	32
COLD WATER LOBSTER TAILS	96
SURF & TURF *QUEEN FILET & LOBSTER TAIL*	92

Snacktime Suggestions

SERVED WITH FRENCH FRIES

Tom's FAMOUS BURGER *8oz*	18
CHARBROILED CHICKEN SANDWICH	18
PRIME RIB FRENCH DIP *6oz*	25
SAGANAKI FILET SLIDERS *3 x 2oz*	25
FILET MIGNON SANDWICH *4oz*	26
RIBEYE STEAK SANDWICH *7oz*	26

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
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

Sides

BAKED POTATO	4
HOUSEMADE STEAK FRIES *FRIED IN BEEF TALLOW*	7
ASPARAGUS	9
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*

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

A GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 5 OR MORE

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
FAUST *NAPA* 99
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

Spirits



Vodka

Tom's Steakhouse
Absolut
Aspen
Belvedere
Effen Black Cherry
Grey Goose
Ketel One
Ketel Citroen
Nue
Tito's
Smirnoff
Stoli Cucumber

Tequila

Blanco

Agua Sol
Casamigos
Cuervo Tradicional
Cuervo Familia Plata
Don Julio
El Nacimiento
Flecha Azul
Patron

Anejo

Cuervo Familia Cristalino
El Nacimiento
Patron Cristalino

Reposado

Agua Sol
Casamigos
Clase Azul
Cuervo Familia
Don Julio
Flecha Azul
El Nacimiento
Patron

Extra Anejo

Cuervo Familia

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
Hennesey 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

Gin

Beefeater
Bombay Saphire
Hendrick's
Still G.I.N.
Tanqueray

Scotch

Balvenie 12yr
Dewars White label
Glenfiddich 12yr
Glenlivet 12yr
Glenmorangie 10yr
Glenrothes 12yr
Glenrothes 18yr
Johnie Walker Black
Macallan 12yr

Cordials / Liquers

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
Luxardo Sambucca
Rumpleminze
Select