Tommy Bahama®

RESTAURANTS

FALL SEASONAL DINNER MENU

STARTERS

Ⓥ HOUSE SKILLET BISCUITS 12
Maldon Sea Salt, Honey Butter, Pimento Cheese

CRAB RANGOON 22
Lump Crab, Sweet Potato, Pickled Plums, Slaw, Plum Sauce

AHI TATAKI 23
Shichimi Crust, Pomegranate Ponzu, Pickled Mushrooms & Ginger

ENTRÉES

SEABASS TOM YUM 54
Sweet & Sour Broth, Charred Pineapple, Bok Choy, Tomato, Poached Mushrooms

WAGYU SHAKING BEEF 51
Sushi Rice, Charred Tomatoes, Roasted Peppers, Watercress, Tamarind Chimichurri

MACADAMIA NUT CRUSTED HALIBUT 47
Hawaiian Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc

COCKTAILS

TROPIC LIKE IT'S HOT 18
Mr Pickles, Falernum, Passionfruit, Almond Orgeat, Lemon, Nutmeg

THE ACCOMPLICE 18
Espolòn Blanco, Montelobos Mezcal, Blood Orange, Almond Orgeat, Lime, Pink Salt

LIFE ON HOLIDAY 19
Appleton Signature, Smith & Cross, Banana, Passionfruit, Cream, Cold Brew, Cinnamon

WINE

PONZI LAUREL WOOD PINOT NOIR 26 | 99
Willamette Valley, Oregon

Ⓥ VEGETARIAN Ⓖ GLUTEN FREE

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

20% Gratuity added to parties of 7 or more

GUEST WIFI:
B3rryPr0per!

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