Tommy Bahama®

RESTAURANTS

FALL SEASONAL DINNER MENU

STARTERS

Ⓥ HOUSE SKILLET BISCUITS 10
Maldon Sea Salt, Honey Butter, Pimento Cheese

CRAB RANGOON 19
Lump Crab, Sweet Potato, Pickled Plums, Slaw, Plum Sauce

AHI TATAKI 22
Shichimi Crust, Pomegranate Ponzu, Pickled Mushrooms & Ginger

ENTRÉES

TEXAS REDFISH TOM YUM 39
Sweet & Sour Broth, Charred Pineapple, Bok Choy, Tomato, Poached Mushrooms

WAGYU SHAKING BEEF 48
Sushi Rice, Charred Tomatoes, Roasted Peppers, Watercress, Tamarind Chimichurri

MACADAMIA NUT CRUSTED TEXAS REDFISH 43
Hawaiian Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc

COCKTAILS

TROPIC LIKE IT'S HOT 16
Mr Pickles, Falernum, Passionfruit, Almond Orgeat, Lemon, Nutmeg

THE ACCOMPLICE 16
Espolòn Blanco, MontelobosMezcal, Blood Orange, Almond Orgeat, Lime, Pink Salt

LIFE ON HOLIDAY 17
Appleton Signature, Smith & Cross, Banana, Passionfruit, Cream, Cold Brew, Cinnamon

WINE

PONZI LAURELWOOD PINOT NOIR 24 | 91
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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