Tommy Bahama®

RESTAURANTS

FALL SEASONAL DINNER MENU

STARTERS

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

CRAB RANGOON 20
Lump Crab, Pineapple Ginger Dipping Sauce, Carrot Salad

AHI TATAKI 22
Sesame Seed Crust, Ponzu, Wakame, Pickled Cucumber & Onions

ENTRÉES

GROUPER TOM YUM 45
Sweet & Sour Broth, Charred Pineapple, Bok Choy, Tomato, Poached Mushrooms

SHAKING BEEF 49
Sushi Rice, Charred Tomatoes, Roasted Peppers, Watercress, Tamarind Chimichurri

MACADAMIA NUT CRUSTED SNAPPER 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, Montelobos Mezcal, Blood Orange, Almond Orgeat, Lime, Pink Salt

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

WINE

PONZI LAUREL WOOD 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:
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