

Plated Dinner Menus

These menus are plated and are selected by guests at the time of the Dinner.

Dinner Menu "A"

Salad

Tommy's House Salad

Entrée Selection

Broiled Fresh Fish Du Jour

Topped with seasonal etouffee and served with fresh seasonal vegetables.

Fresh Char-Grilled Colossal Gulf Shrimp

*Five colossal grilled shrimp served on a bed of rice pilaf and accompanied with lemon cream sauce
And fresh seasonal vegetables.*

New York Strip (prepared medium)

*Our fourteen ounce New York Strip topped with port wine and mushroom sauce and served
with fresh seasonal vegetables.*

Grilled or Blackened Boneless Chicken Breast

*Topped with creamy white wine sauce, sautéed mushrooms
and fresh gulf shrimp*

All entrée selections are accompanied with fresh vegetable du jour

Dessert Selection

Homemade Vanilla Cheesecake

Topped with fresh strawberries

Tommy's Homemade New Orleans Bread Pudding

Accompanied with crème Anglaise

\$42.00++

Dinner Menu "B"

Starters

House Salad or Caesar Salad

Entrée Choices

Broiled Rainbow Trout with Crabmeat Stuffing

Topped with lemon and Caper Butter and served with fresh seasonal vegetables

Broiled Fish Du Jour & Fresh Gulf Shrimp

Served on a bed of rice pilaf and fresh seasonal vegetables.

Beef Tenderloin

*A eight ounce beef tenderloin (prepared to order)
Served with Port Wine mushroom sauce and served with
Fresh seasonal vegetables.*

Grilled Chicken Breast and Shrimp

White Wine Cream Sauce, Rice Pilaf, Sautéed mushrooms and fresh seasonal vegetables.

Dessert Choices

Homemade Vanilla Cheesecake

with Fresh Strawberries

Tommy's homemade New Orleans Bread Pudding

with Cream Anglaise and Caramel Sauce

Chocolate Espresso Mousse Cake

\$48.00++