

Plated Dinner Menus

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

Dinner Menu "C"

Starters

Tommy's Seafood Gumbo
Caesar Salad
Tommy's House Salad w/ House Dressing

Entrée Selection

Broiled Rainbow Trout

*Filled with jumbo lump crabmeat stuffing and topped with
Fresh lemon & caper butter sauce. Served with fresh seasonal vegetables.*

Fresh Gulf Shrimp & Redfish

Served on a bed of rice pilaf and accompanied with lemon cream sauce. Served with fresh seasonal vegetables.

Beef Filet Mignon Au Poivre (prepared to order)

A eight ounce beef tenderloin served with three colossal grilled Gulf shrimp. Served with fresh seasonal vegetables.

Grilled or Blackened Boneless Chicken Breast & Grilled Shrimp

*Topped with creamy white wine sauce, sautéed mushrooms
and three colossal grilled gulf shrimp, Rice Pilaf, fresh seasonal vegetables.*

Dessert Selection

(Choose One)

Homemade Vanilla Cheesecake

Topped with fresh strawberries

Tommy's Homemade New Orleans Bread Pudding

Accompanied with crème Anglaise

Layered Chocolate Espresso Mousse Cake

\$58.00 ++

Dinner Menu "D"

Starters

Tommy's Seafood Gumbo
Caesar Salad
Tommy's House Salad with House Dressing

Entrée Selection

Broiled Seafood Platter

*Broiled Rainbow trout, blackened redfish, seared scallops and grilled jumbo shrimp
Served with rice pilaf, carrot soufflé and asparagus.*

Grilled Beef Tenderloin w/ Grilled Shrimp

*Eight ounce Beef Tenderloin grilled and served with Port Wine Sauce,
Rice Pilaf, asparagus, fresh seasonal vegetables and three colossal grilled shrimp.*

Lobster Tail w/ Beef Tenderloin

*Six ounce lobster tail served with clarified butter and a
Six ounce beef tenderloin with a Port Wine sauce.
Served with Rice Pilaf, asparagus, fresh seasonal vegetables.*

Dessert

Homemade Vanilla Cheesecake

Topped with fresh strawberries

Tommy's Homemade New Orleans Bread Pudding

Accompanied with crème Anglaise

Layered Chocolate Espresso Mousse Cake

\$65.00 ++