

ANGUS CHEESE BURGER - \$8.95

With cheddar cheese, tomato, lettuce & red onion

KICK ASS BURGER - \$9.95

Kobe beef burger topped with braised mushrooms, Dijon mustard, blue cheese, red onion and arugola served on freshly baked ciabatta bread

PRIME FILET MIGNON SANDWICH - \$12.95

Grilled filet mignon medallion with tomato, fresh mozzarella, arugola and blue cheese mayo served on home baked focaccia

SEARED AHI TUNA CARPACCIO - \$9.95

Pepper corned, seared and sliced on a bed of arugola Drizzled with Tommy's own extra virgin olive oil, lemon juice and capers

MOSAIC OF HEIRLOOM TOMATOES CAPRESE - \$8.95

Fresh mozzarella and fresh sliced tomato, drizzled with extra virgin olive oil, reduced balsamic vinegar and basil

MENAGE A TROIS - \$9.95

Fried calamari, scallops and prawns

SAGANAKI - \$7.95

Oven roasted kephalatyri cheese served flambé with garlic toast points

MARYLAND CRAB CAKES - \$12.95

With corn relish, mustard aioli

MAINE LOBSTER BISQUE - \$8.95

With fresh diced lobster, cognac and saffron

ROASTED WILD MUSHROOM RAVIOLI - \$10.95

Portobello, cremini, porcini and oyster mushroom filled ravioli,
Truffle - parmesan sauce

Wines by The Glass

Chardonnay, Lusso, Sicily	8.5
Chardonnay, Artesa, Carneros	10.5
Pinot Grigio, Splendido	9.0
Riesling, Pariso, Monterey	9.0
Maximus Meritage Merlot, Pinot Noir, Primitivo	11.0
Merlot, Michael Sullburg, Reserve California	10.0
Salice Salentino, Ribo Negroamaro	10.0
Syrah, Lusso, Sicily	8.5
Meritage, Luxus 5, Sicily	14.0
Pinot Noir, MacMurray, Sonoma	9.5
Cabernet, Trincherro, Lake County	9.5

SALMON SALAD - \$10.95

Served with baby spring mix salad tossed with candied pine nuts,
May-Tag blue cheese and balsamic vinaigrette

ESCARGOT BOURGUIGNON - \$9.95

Baked with garlic herb butter and white wine sauce, served with
Garlic bruschetta

GRILLED CHICKEN CEASAR - \$10.95

Crispy romaine lettuce tossed with our house made dressing and herb garlic croutons served in
a parmesan basket with herb crusted grilled chicken

TOMMY'S FILET MIGNON BRUSCHETTA - \$9.95

Toasted garlic ciabatta bruschetta topped with grilled filet mignon,
blue cheese mayo, fresh tomato and basil

KOBE BEEF STACKS - \$10.95

Braised Kobe short ribs served on crisp potato cake

OSSO BUCO RAVIOLI - \$10.95

Hand made ravioli filled with deboned veal shank in a
brown butter-sage sauce

WARM ARTICHOKE AND ARUGOLA SALAD - \$7.95

Grilled roman artichokes salad with arugola in a lemon-olive oil
dressing topped with toasted almonds

AHI POKE WITH WON-TON CRISP - \$8.95

Diced ahi tuna in a sesame oil marinade with red chile flakes

MUSHROOM SOUFLE TORTE - \$8.95

Béchamel in a light parmesan tomato sauce