

Tommy Bahama®

RESTAURANTS

SEASONAL MENU | 2024

STARTERS

- ✓ **MUSHROOM LETTUCE WRAPS** 20
Walnuts, Hoisin Vinaigrette, Ko Chu Jang, Miso, Crispy Vermicelli
- ① **STEAMED LITTLE NECK CLAMS** 22
Portuguese Sausage, Grilled Pineapple, Garlic Butter, Lemon, Grilled Sourdough

ENTRÉES

- ① **AHI TUNA*** 48
Pumpkin Seed Crust, Kobocho Squash Croquette, Campari Tomatoes, Green Beans, Miso Caramel
- JIDORI HALF CHICKEN** 40
Coconut-Hoisin Glaze, Edamame & Sweet Corn Succotash
- Ⓞ **MISHIMA RANCH WAGYU RIBEYE*** 67
Yuzu Chimichurri Butter, Brussel Sprouts, Roasted Potatoes
- MACADAMIA NUT CRUSTED MAHI MAHI** 48
Hawaiian Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc

DESSERT

- ✓ **PUMPKIN CHEESECAKE** 15
Rum Caramel, Whipped Cream

COCKTAILS

- COCONUT EGGNOG** 19
Jim Beam, Cruzan Coconut, Fresh Nutmeg
- PEAR-A-DISE** 19
Mr. Pickles Gin, St. George Spiced Pear, Cinnamon Syrup
- PLEASED AS PUNCH** 19
Punchers Chance, Amaretto, Salted Honey-Pumpkin Syrup, Blood Orange, Angostura
- GRAND ENTRANCE** 18
Haku Vodka, Tangerine Syrup, Lime, Fever Tree Soda

GUEST WIFI:
4Cr@bC@kes!

✓ VEGETARIAN Ⓞ GLUTEN FREE ① GLUTEN FREE UPON REQUEST

*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.

