

# Tommy Bahama®

## RESTAURANTS

### SEASONAL MENU

#### STARTERS

- GV ROASTED BRUSSEL SPROUTS** 17  
Whipped Ricotta, Quince Vinaigrette, Pumpkin Seed Gremolata, Pomegranate

#### ENTRÉES

- CRAB & SHRIMP GUMBO** 32  
Blackened Chicken, Andouille Sausage, Basmati Rice, Fried Okra

- G MISHIMA RANCH WAGYU RIBEYE\*** 59  
Chimichurri, Lemon Arugula, Root Vegetable Gratin

- G BLACK GROUPER** 42  
Creole Spice, Harissa, Root Vegetable Gratin, Apple-Fennel Salad

- MACADAMIA NUT CRUSTED SNAPPER** 41  
Hawaiian Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc

#### DESSERT

- APPLE & PEAR GALETTE** 12  
Rum Caramel Sauce, Almonds, Vanilla Ice Cream

#### COCKTAILS

- COCONUT EGGNOG** 17  
Jim Beam, Cruzan Coconut, Fresh Nutmeg

- PEAR-A-DISE** 17  
Mr. Pickles Gin, St. George Spiced Pear, Cinnamon Syrup

- PLEASED AS PUNCH** 17  
Punchers Chance, Amaretto, Salted Honey-Pumpkin Syrup, Blood Orange, Angostura

- GRAND ENTRANCE** 16  
Haku Vodka, Tangerine Syrup, Lime, Fever Tree Soda

**GUEST WIFI:**  
4Cr@bC@kes!

**V** VEGETARIAN **G** GLUTEN FREE **U** 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.

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