

Tommy Bahama®

RESTAURANTS

SEASONAL MENU

STARTERS

- GV ROASTED BEET SALAD** 17
Goat Cheese, Mango, Papaya, Fennel, Pomegranate Vinaigrette

ENTRÉES

- G MOJO MARY'S CHICKEN** 31
Shiitake Mushroom-Shallot Demi, Remoulade Salad
- G MISHIMA RANCH WAGYU RIBEYE*** 59
Chimichurri, Lemon Arugula, Root Vegetable Gratin
- LEMON PACIFIC SOLE** 37
Butternut Squash Risotto, Banana Curry Butter, Sweet Potato Fritte
- MACADAMIA NUT CRUSTED PACIFIC HALIBUT** 39
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.

