

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
- GV MISHIMA RANCH WAGYU RIBEYE*** 59
Chimichurri, Lemon Arugula, Root Vegetable Gratin
- U GULF FLOUNDER** 36
Crab Stuffed, Pear Butter, Butternut Squash, Cous Cous
- MACADAMIA NUT CRUSTED TEXAS REDFISH** 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 **GV** 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.

