

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 BLAK OPAL WAGYU RIBEYE* 70
Chimichurri, Lemon Arugula, Root Vegetable Gratin

GV 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 **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.

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