

# Tommy Bahama®

RESTAURANTS

## SEASONAL MENU | WINTER 2024

### STARTERS

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

### ENTRÉES

- 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 HAWAIIAN SNAPPER** 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:**  
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🍄 VEGETARIAN   🍷 GLUTEN FREE   🍲 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.

