

# TOM & JACK'S

## LOUNGE

Since 1964

### SMALL TALK

**Black Bean Salsa** Black beans, corn, black eyes peas, tomatoes, onions, jalapeno peppers, and cilantro. Served with tortilla chips. \$5.59

**P.E. Island Mussels** PEI mussels, sauteed with fresh basil, oregano and garlic in a white wine and lemon broth. \$8.99

**Calamari** Tempura battered calamari served with a Chinese garlic chili mayo. \$7.59

**Coconut Shrimp** Breaded and fried shrimp served with a sweet chili dipping sauce. \$7.29

**Artichoke Spinach Dip** A creamy mixture of artichokes, spinach and cheeses. Served piping hot with tortilla chips and pita \$7.79

**Grouper Fritters** Crispy fried grouper pieces served with an orange tartar dipping sauce. \$8.59

**Chicken Pesto Flatbread** Brushed with basil pesto, topped with chicken, pine nuts and asiago cheese; then baked to a crisp. \$6.29

**Classic Shrimp Cocktail** Six chilled shrimp served with a zesty cocktail sauce. \$7.29

### BISTRO ITEMS

**Open Face Steak** 8 oz. sirloin served on a grilled focaccia crostini then smothered with a mushroom bordelaise. Served with garlic whipped potatoes. \$12.79

**Blackened Tilapia Sandwich** Blackened tilapia fillet served on grilled ciabatta bread with lettuce, red onion and a zesty mayo, with a vegetable side. \$9.59

**Balsamic Chicken** Balsamic marinated chicken breast, topped with asiago and served with sauteed vegetables and rice. \$9.79

**Alpine Swiss Burger** Half pound angus burger topped with Swiss cheese and portabella mushrooms. Served with hand-cut fries. \$8.29

**Maine Crab Cakes** Pan seared and oven roasted crab cakes served with pineapple tartar sauce and grilled asparagus. \$10.99

### BRUSCHETTA

**Sweet Chili Shrimp** Broiled shrimp, fresh avocado, pineapple and mango on focaccia crostini's, drizzled with a sweet chili sauce. \$7.99

**Fresh Tomato and Basil** Grilled focaccia crostini's topped with fresh buffalo mozzarella cheese and balsamic and basil marinated tomatoes. \$6.59

### PASTA

**Lobster and Asparagus Angelhair** Succulent lobster and fresh asparagus tossed with angelhair in a light lemon cream sauce. \$16.99

**Margarita** Tomatoes, chicken, buffalo mozzarella, and angelhair tossed with olive oil, garlic, white wine and basil. \$12.79

**Wild Mushroom and Spinach Penne** Fresh tomatoes, spinach, mushrooms and garlic in a tomato sauce with whole wheat penne pasta. \$10.99

**Martini Chicken Pasta** Chicken, vodka, garlic, green olives, pimentos and a hint of lime with linguini. \$13.999

**Cajun Shrimp and Sausage** Spicy sausage and shrimp simmered in a cajun cream sauce and tossed with fettuccine, yellow peppers, onions, tomatoes and mushrooms. \$13.79

**Fettuccini Alfredo** TJ's rich alfredo sauce and fettuccini. Served with your choice of grilled chicken, blackened chicken or grilled vegetables. \$13.99

### STEAK & SEAFOOD

**New York Strip Steak** Hand trimmed center cut; served with a baked sweet potato. \$18.99

**Filet Mignon** House cut tenderloin, finished with a bearnaise sauce; served with a baked sweet potato. \$19.99

**Prime Rib of Beef** AVAILABLE FRIDAY & SATURDAY  
Slow roasted and served with au jus and a side of garlic whipped potatoes. Prince \$14.99 House \$16.99 King \$19.99

**Crispy Walleye** Lightly floured and pan seared walleye topped with a lemon thyme beurre blanc and served with a side of garlic whipped potatoes. \$15.59

**Coconut Shrimp** Six breaded and fried shrimp served with a sweet chili sauce, grilled pineapple, rice and a vegetable garnish. \$15.99

### SALADS

**Roasted Salmon Salad** Oven roasted salmon served over field greens with fresh buffalo mozzarella, asparagus tips, tomatoes and a fresh basil and balsamic vinaigrette. \$11.59

**Chicken Caesar Salad** Romaine lettuce, croutons and grated parmesan cheese tossed with TJ's original caesar dressing, topped with a grilled chicken breast. \$9.79

**Caribbean Jerk Shrimp** Chopped Greens, black bean & corn salsa, balsamic dressing all topped with jerk shrimp. \$9.79

Add a house salad or ceasar salad to any dinner for 2.79

**FUGGETABOUTIT! TWO HOUR POWER HOUR 4-6 P.M.**  
Wednesday, Thursday, Friday \$5 Appetizers and \$4 Cocktails

[www.tjsrestaurants.com](http://www.tjsrestaurants.com)

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

# TOM & JACK'S

## LOUNGE

Since 1964

### NAKED FISH

All naked fish may be: Baked, Blackened or Pan-Seared.

Served with Chef's vegetable and rice, and your choice of Spicy Remoulade or Orange Tartar sauce.

|               |                      |
|---------------|----------------------|
| Salmon 14.99  | Grouper 15.99        |
| Tilapia 12.99 | Jumbo Scallops 15.99 |

\* Ask about our "STREAKER" of the month

Any of our fish may be dressed up with a designer preparation:

|                          |  |
|--------------------------|--|
| Provencal                | Tomatoes, basil, red peppers, garlic, capers and black olives; sauteed with olive oil and white wine. \$1.99 |
| Louisian Shrimp Sauce    | Petite shrimp, tomatoes, onions, garlic and cajun seasonings; sauteed with olive oil and white wine. \$2.99  |
| Island Fruit Salsa       | Pineapple, mango, avocado, fresh cilantro and a bit of zest. \$2.99  |
| Lemon Caper Beurre Blanc | A blend of fresh lemon, capers, white wine and butter. \$1.99  |

## BLUE PLATES

Something special for every night of the week.

  
MONDAY

**Bistro Burger** 8oz. grilled angus burger topped with white balsamic caramelized onions and brie cheese. Served with hand-cut pommes frites, lettuce and a pickle. \$4.99  
Glass of COPPER RIDGE MERLOT \$3.99

  
TUESDAY

**Chicken Champ** Sauteed chicken breast finished in a white wine, garlic, and mushroom sauce; served with red skins, and vegetable garnish. \$8.99  
\$2.00 off the MARTINI of your choice! Ask your server for a martini list.

  
WEDNESDAY

**Potato Crusted Tilapia** Our potato crusted tilapia oven roasted to golden brown; served with rice and a vegetable garnish. \$9.59  
Glass of SAUVIGNON BLANC only \$3.00  
or .99 BUD LIGHT draught

  
THURSDAY

**Orange-Bourbon Glazed Sirloin Steak** Our 8oz. sirloin steak broiled to perfection and glazed with our famous orange-bourbon sauce; served with garlic whipped potatoes and a vegetable garnish. \$9.99  
\$2.00 off any MARGARITA!

  
FRIDAY

**Wedding Stuffed Grouper** A tender grouper roulade with crab cake stuffing, topped with a lemon-caper beurre blanc. Served aside garlic whipped potatoes and a vegetable garnish. \$11.99  
Twin Grouper Roulades only \$14.99  
Glass of RASPBERRY ZINFANDEL only \$3.00

  
SATURDAY

**Portabella New York Strip Steak** 12 oz. seasoned New York Strip Steak cooked to temperature and topped with sauteed portabella mushrooms in a bordelaise sauce. Served with garlic whipped potatoes and a vegetable garnish. \$16.99  
Glass of PINOT NOIR to compliment your steak \$4.99

**SALUTE!** Large parties are a blast at TJ's... Book a private room!

\* 18% GRATUITY MAY BE ADDED TO PARTIES OF EIGHT OR MORE