

*\* shared*

arugula, snap pea, goat cheese & dried cherry salad, balsamic vinaigrette	9
the room wedge, smoked bacon, spicy pecans, blue cheese dressing, deviled egg	9
summer heirloom tomato salad, green bean and red onion salad, ranch dressing	11
fried oysters, hot and spicy mustard relish, peppered peppers	12
peekytoe crab parfait, fennel panna cotta, spicy tomatoes	8
spicy shrimp chowder, cilantro, lime	10
warm gougeres stuffed with bacon, swiss cheese, pickled onions and arugula	22
chilled jumbo prawns, cocktail sauce	

*\**

*skewered*

lime marinated chicken wings, tamarind sauce, cilantro chutney	12
beer marinated ribeye cap, silver dollar mushrooms, chimichurri	10
waygu hot dog, spicy brown mustard, chili ketchup, sweet relish, pickled cauliflower	11
cilantro marinated scallops, braised fennel, cucumber-carrot slaw	9

*\* pork & pineapple skewer*

	13
<i>plated</i>	21
peppercorn crusted burger, smoked bacon, blue cheese, tobacco onions, french fries	24
tomato and caper braised lamb shank, mashed potatoes	26
braised sliced short rib, stir fried vegetables, spicy beef broth	23
grilled house steak, rosemary roasted new potatoes, red wine sauce	25
grilled poussin, savoy cabbage, roasted carrot, bacon lardons, sherry vinegar	29
seared flounder, crab and bacon fondue, mashed potatoes, braised fennel	23
grilled swordfish, sautéed broccolini, olive, capers, candied lemon and tomato relish	22
salmon milanese, chopped salad, balsamic vinegar, extra virgin olive oil	
peppercorn crusted tuna, fennel puree, slow roasted tomato coulis	

*\* broiled*

7 oz petit filet	26
12 oz filet	38
18 oz Kansas City strip loin	34
21 oz grilled cowboy ribeye	39
22 oz porterhouse	37
14 oz double cut pork chop	26
whole Maine lobster by the pound	mkt

*\* sauced*

house steak sauce (date and sherry vinegar)	4
fiery hot chimichurri verde	
béarnaise	
red wine sauce	
peppercorn brandy sauce	

*\* veged*

sauteed asparagus, balsamic reduction	7
baked acorn squash, maple syrup & brown butter	
wild mushrooms, madeira cream, brioche toast	
sautéed baby spinach with garlic	
creamed spinach & leeks	
Room cauliflower, grain mustard, cheddar	
<i>* cheese</i>	7

*carbed*

baked sweet potato, whipped butter, smoked sea salt	
sour cream smashed bliss potatoes	
baked Idaho potato (loaded+3)	

*\* added*

spice roasted king crab	14
Australian lobster tail –8oz	39
jumbo prawns –3	15
oscar: crab, asparagus, bearnaise	12
carpetbagger: fried oysters, bearnaise	12

*\* rolled, sliced and riced*

compliment your sushi with a cup of sake.

*sushi bar appetizers*

miso marinated black cod, bibb lettuce, garlic chips	15
fluke sashimi, sirachi, cilantro, ponzu jelly	14
venison tataki, ginger, scallion, shiso, garlic ponzu	12
snow crab wrapped in cucumber, jalapeno sauce	16
tomo's toro tartare, ossetra caviar	25
the Room platter, Tomo's best of the day	70
<i>sushi/sashimi (2 pieces per order)</i>	
big eye tuna	6
hamachi	6
salmon	8
fluke	8
freshwater eel	8
japanese snapper, shiso	5
japanese smoked salmon, scallions	
snow crab	7
fresh wasabi prepared on a shark skin grater	10
<i>rolls</i>	7
spicy tuna	8
california roll with snow crab	
eel cucumber	
tomo's special Room roll, 2 styles	

\* *dessert*

8

chocolate fondue, brioche french toast, fruit, marshmallows,  
profiteroles +8

pistachio crème brulee

bananas foster, rum, vanilla ice cream

warm pineapple upside down cake, pineapple granite, brown sugar ice  
cream

chocolate layer cake, mint chocolate chip ice cream