

Tommy Bahama's®

TROPICAL CAFÉ The Ultimate Island Experience

Eclectic with a tropical twist, *Tommy Bahama's Tropical Café* offers a relaxed, elegant island ambience along with truly inspired cuisine. Their *life is one long weekend* mindset turns the island experience from wishful thinking to a tasty reality with a "cosmopolitan collection of dishes inspired by diverse getaways to Jamaica, Barbados and beyond". Signature dishes, such as their award-winning Tommy's World Famous Coconut Shrimp, Tommy's Rib Rack and mouthwatering Pina Colada Cake tempt the palette while an array of cocktails, beer and wine work to slake your thirst. *Tommy Bahama's Tropical Café* combines a tranquil environment and good food with an emphasis on hospitality to make for the perfect place to recharge or unwind while indulging in a unique dining experience. The experience is sure to feel like a getaway, whether you're on vacation or looking for a vacation from your everyday life.

FIRST COURSE: CHOICE OF

TORTOLA TORTILLA SOUP - A savory blend of ground corn tortillas, grilled chicken, & island spices, finished with lime sour cream.

TOMMY'S CLASSIC CAESAR SALAD - Crisp whole leaf hearts of romaine, Grana Padana parmesan cheese, and garlic croutons.

CRAB CALLAWAY - Lump crab cake with a light coconut crust, served with a sweet chili mustard sauce and Asian slaw.

TOMMY'S WORLD FAMOUS COCONUT SHRIMP - Two crispy coconut encrusted jumbo shrimp served with papaya-mango chutney and Asian slaw.

Wine Pairing*

Pine Ridge Chenin/Viognier, Napa

Nobilo Sauvignon Blanc, Napa

SECOND COURSE: CHOICE OF

SABA STEAK SALAD - Pineapple-ginger marinated tenderloin medallions over mixed greens with a tamarind vinaigrette, shiitake chips, roma tomatoes, grilled potatoes, and garlic aioli.

SHOAL BAY SNAPPER - Macadamia nut encrusted yellowtail snapper, grilled broccolini and a wasabi soy butter sauce.

TOMMY'S RIB RACK - Half rack of baby back ribs with blackberry brandy barbeque sauce, garlic smashed potatoes, with Asian slaw.

SANIBEL STUFFED CHICKEN - Parmesan encrusted chicken breast stuffed with herbed cream cheese and roasted red peppers, grilled broccolini, & a roasted red pepper cream sauce.

Wine Pairing*

Sonoma Cutrer "Russian River" Chardonnay, Sonoma

A to Z Pinot Noir, Oregon

THIRD COURSE: CHOICE OF

PINA COLADA CAKE - Layers of moist vanilla cake soaked with Myers Dark Rum, chopped pineapple, covered with white chocolate mousse and toasted coconut.

WHA'JAMAICAN CHOCOLATE CAKE - Flourless chocolate espresso cake with white chocolate crème anglaise.

KEY LIME PIE - real key lime juice, graham cracker crust & fresh whipped cream.

BLACKBEARD'S BUTTERSCOTCH - Butterscotch, chocolate ganache, & fresh whipped cream.

Wine Pairing*

Dr. Fischer Riesling, Germany

Mumm "Brut Prestige" Sparking, Napa NV

*Wine Pairing include three glasses of wine for \$20