



Tom Brown's Restaurant Event Menu

EACH ENTRÉE INCLUDES HOMEMADE DINNER ROLLS WITH HONEY BUTTER, LOADED BAKED POTATO,
NON-ALCOHOLIC BEVERAGE, AND A HOUSE SALAD.

Package 1 - \$55 Per Person

FRESH PAN SEARED JUMBO SEA SCALLOPS

The delicacy of the sea! Perfectly seasoned, pan-seared medium rare, and served with Cajun cream sauce.

RIBEYE

TB's Favorite!

HAND-CUT 14 oz boneless and well marbled.

TENDERLOIN TIPS

Filet Tenderloin Tips cooked about medium, topped with a red wine demi-glace reduction.

STEELHEAD SALMON OR MAHI-MAHI

Hand cut, lightly seasoned, and chargrilled medium.

Package 2 - \$75 Per Person

FILET MIGNON & SCALLOPS

8 oz center cut tenderloin paired with fresh pan-seared scallops.

RIBEYE & SHRIMP

Hand cut 14 oz boneless and well marbled ribeye paired with fresh Gulf shrimp (fried or grilled).

LAMB SHANK

Sous vide bone-in lamb shank served over garlic mashed potatoes with a side of sauteed vegetables. (No potato).

KING (CHINOOK) SALMON

Hand cut (skin on), lightly seasoned, and chargrilled medium.

BISON TENDERLOIN

8 oz, bacon wrapped, center cut tenderloin.

Package 3 - \$90 Per Person

LOBSTER TAIL(S)

Two lobster tails seasoned and broiled to perfection.
Served with clarified butter.

CHILEAN SEA BASS

Patagonian Toothfish.

Hand cut, lightly seasoned, and chargrilled medium.

FILET MIGNON AND LOBSTER

8 oz center-cut tenderloin paired with one broiled lobster tail.

ELK TENDERLOIN

New Zealand Elk drizzled with herb and wild mushroom-infused veal demi-glace.

ENTRÉE COMPLEMENTS

LOBSTER TAIL 38 | SCALLOPS 20 | SHRIMP (GRILLED OR FRIED) 10 | SAUTEED MUSHROOMS 7 | SAUTEED ONION 7





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APPETIZERS AND DESSERT OPTIONS ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

Appetizer Options - \$11 Each

FRIED MUSHROOMS

Hand-breaded fresh mushrooms served with horseradish sauce.

SPICY BALLS

Fried spicy pimento cheese served with spicy cilantro dressing.

FRIED GREEN TOMATOES

Hand sliced fresh green tomatoes served with house-made ranch.

Appetizer Options - \$15 Each

ESCARGOT

Extra large Burgundy's in garlic, butter, and spices. Served with toasted bread.

SEARED TUNA

Ahi tuna steak seared rare. Served with wasabi and soy sauce.

FRIED ALLIGATOR

Hand-breaded and fried, served with a side of wasabi mayo.

MEAN GREEN EGG ROLLS

Fried egg roll with pulled pork and collard greens, drizzled with white and mustard BBQ sauce.

FIRECRACKER SHRIMP

Hand-breaded, crispy fried Gulf shrimp coated with our firecracker sauce.

Appetizer Options - \$30 Each

CRAB CAKES

Hand-crafted and pan-seared. Served with remoulade sauce.

FRIED CRAB CLAWS

Hand-breaded and served with cocktail sauce.





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Dessert Options

SALTED CARAMEL VANILLA CRUNCH (11)

Light, buttery vanilla cake layered with salted caramel crunch and creamy custard

BLUEBERRY WHITE CHOCOLATE CHEESECAKE (9)

Blueberry cobbler white chocolate cheesecake with graham cracker crust.

TOM'S CHESSABERRY (13)

Brown butter cake topped with vanilla bean ice cream and drizzled with warm fresh berry compote.

CHOCOLATE MOLTEN CAKE (10)

Served hot and topped with ice cream, drizzled with fudge.

CRÈME BRULEE (9)

Classic, served with fresh berries.

