



Paradise Prix Fixe

\$30

Starter Plates

HEIRLOOM TOMATO SOUP

Garlic, bay leaf, basil, peppercorn mélange

NOB HILL CAESAR SALAD

Romaine hearts, Pecorino Romano parmesan, garlic croutons

TOMMY'S WORLD FAMOUS COCONUT SHRIMP

Papaya-mango chutney

PACIFIC GROVE ARTICHOKE

Lemon tarragon aioli

Entrée Plates

CHANNEL ISLAND CHICKEN

Supreme cut breast, mango-mustard glaze, roasted fingerling potatoes, string beans

Suggested wine: Au Bon Climat Chardonnay ~15

TOMMY'S RIB RACK

Baby back pork ribs, blackberry brandy BBQ sauce, Hawaiian sea salt fries

Suggested wine: Barbera d'Asti Superiore "Le Orme", Michele Chiarlo ~9

PACIFIC PALISADES SOLE

Pan roasted, risotto, yuzu-lilikoi butter sauce

Suggested wine: St. Supery Sauvignon Blanc ~12

Sweet Plates

PINA COLADA CAKE

White chocolate mousse, pineapple, Myer's Dark Rum

KEY WEST KEY LIME PIE

Real key lime juice, fresh whipped cream

MULHOLLAND MALTED

Chocolate malted pie in a chocolate cake, malted whipped cream,
English toffee crunch

Follow us at www.twitter.com/TBIslandGrille
Reservations Suggested: 949.760.8686