

## APPETIZERS

**AHI TUNA TACOS\*** Wonton Shell, Island Slaw, Wasabi-Avocado Crème **13**

**WORLD FAMOUS COCONUT SHRIMP** Papaya-Mango Chutney **16.5/11.5**

**MACADAMIA CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy, Flatbread **12.5**

**DUO OF DIPS** Craft Beer Cheese, Guacamole, House-Made Chips **11.5**

**SHISHITO PEPPERS** Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **12**

**FILET MIGNON FLATBREAD\*** Bacon, Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **16**

**SEARED SCALLOP SLIDERS\*** Chipotle Aioli, Basil, Roma Tomatoes, Crispy Onions, Island Slaw **14.5**

**COCONUT CRUSTED CRAB CAKES** Lump Blue Crab, Thai Chili Sauce **16**

## SOUPS, BOWLS & SALADS

**CHICKEN TORTILLA SOUP** Puréed Vegetables, Tortillas, Roasted Corn Salsa **7.5/5.5**

**LUMP BLUE CRAB BISQUE** Sherry, Cream, Herb Crushed Croutons **9.5/6.5**

**BUNGALOW SALAD** Roasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **8.5**

**AHI TUNA BOWL\*** Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Sesame Soy Vinaigrette **18.5**

**MISO GLAZED ORGANIC KING SALMON BOWL\*** Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Mango Salsa, Crispy Wontons, Citrus Miso Vinaigrette **18.5**

**ROASTED VEGETABLE BOWL** Seasonal Vegetables, Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Sesame Soy Vinaigrette **12.5**

**GRILLED CHICKEN & MANGO SALAD** Roasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **16.5**

**LUMP BLUE CRAB & AVOCADO SALAD** Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **20**

**THE CLASSIC CAESAR** Whole Leaf Romaine Hearts, Grana Padano, Rustic Croutons **11**  
+ Grilled Shrimp **16.5** + Grilled Chicken Breast **15.5**

**CHAR-GRILLED FILET MIGNON SALAD\*** Grilled Potatoes, Romas, Roasted Mushrooms, Garlic Aioli, Tamarind Vinaigrette **19.5**

## SIDES • 6

**GRILLED ASPARAGUS**

**ROASTED BROCCOLINI**

**CAULIFLOWER-POTATO MASH**

**WARM FARRO SALAD**

**RUSSET POTATO FRIES**

**ALMOND RICE**

**CHARRED BABY BOK CHOY**

**MISO CARROTS**

**JERK YUCCA FRIES**

We are proud to be a restaurant partner of the Monterey Bay Aquarium Seafood Watch Program.

## BURGERS & SANDWICHES

**ALL-AMERICAN BURGER\*** American Cheese, House Made Pickles, Garlic Aioli, L|T|O, Fries **15**

**MUSHROOM BACON BURGER\*** Gruyère, Garlic Aioli, Wild Arugula, Fries **16.5**

**CUBAN SANDWICH** House Roasted Pork, Black Forest Ham, Gruyère, Pickles, Sriracha Mustard, Jerk Yucca Fries **14**

**HOUSE ROASTED PORK SLIDERS** Blackberry Brandy BBQ, Island Slaw, Crispy Onions, Fries **13.5**

**GRILLED CHICKEN BREAST SANDWICH** Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Jerk Yucca Fries **14**

**CRISPY COD SANDWICH** Beer Batter, Honey Roasted Onions, Island Tartar, Fries **16.5**

## ENTRÉES

**CILANTRO & GINGER CRUSTED MAHI MAHI** Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil **28.5**

**GRILLED BABY BACK PORK RIBS** Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/20**

**KONA COFFEE CRUSTED RIBEYE\*** Cauliflower “Steak”, Lemon Arugula, Garlic Butter **36**

**MACADAMIA NUT CRUSTED SNAPPER** Hawaiian Red Sea Salt, Grilled Asparagus, Almond Rice, Wasabi Soy Beurre Blanc **29.5**

**FILET MIGNON\*** Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

**PARMESAN CRUSTED SANIBEL CHICKEN** Herb Cheese, Red Pepper Cream Sauce, Cauliflower-Potato Mash, Broccolini **27.5**

**BLACKENED MAHI MAHI TACOS** Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **18**

**MISO GLAZED ORGANIC KING SALMON\*** Caramelized Shiitake Mushrooms, Charred Baby Bok Choy, Tomato Relish, Citrus Miso Vinaigrette **30**

**SEARED AHI TUNA\*** Chili & Brown Sugar Crust, Vegetable Succotash, Wasabi-Edamame Purée **31**

**ROASTED SEASONAL VEGETABLES** Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Miso Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19**  
+ Shrimp **25.5** + Grilled Chicken Breast **23**

**THAI SHRIMP & SCALLOPS\*** Lemongrass, Coconut Curry Reduction, Almond Rice **28.5**

Although our kitchen is not gluten-free, our culinary team will make every attempt to meet your individual dietary needs. Please notify our staff of any severe or life-threatening food allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## GLUTEN-SENSITIVE

**GUACAMOLE** House-Made Chips **11.5**

**SHISHITO PEPPERS** Feta, Roasted Corn Salsa, Cashews, Gochujang Sauce **12**

**BLACKENED MAHI MAHI TACOS** Bibb Lettuce “Tortillas”, Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream, Soft Plantains **18**

**GRILLED CHICKEN & MANGO SALAD** Roasted Almonds and Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon Basil Vinaigrette **16.5**

**LUMP BLUE CRAB & AVOCADO SALAD** Shredded Romaine, Vine-Ripe Tomatoes, Feta, Red Onions, Lime-Caper Vinaigrette **20**

**GRILLED BABY BACK PORK RIBS** Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash **29.5/20**

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**FILET MIGNON\*** Roasted Mushrooms, Blue Cheese, Cauliflower-Potato Mash **38/31.5**

**CILANTRO & GINGER CRUSTED MAHI MAHI** Crispy Furikake Rice Cake, Shrimp Broth, Sautéed Squash & Carrots, Chili Oil **28.5**

## VEGETARIAN

**DUO OF DIPS** Craft Beer Cheese, Guacamole, House-Made Chips **11.5**

**MACADAMIA CRUSTED GOAT CHEESE** Mango Salsa, Sweet Soy, Flatbread **12.5**

**ROASTED SEASONAL VEGETABLES** Warm Farro Salad, Cauliflower “Steak”, Lemon Arugula, Miso Carrots, Haricot Vert, Shiitakes, Roasted Broccolini **19**

**ROASTED MUSHROOM FLATBREAD** Garlic Aioli, Honey Roasted Onions, Lemon Arugula, Gruyère, Roasted Mushrooms **14**

**ROASTED VEGETABLE BOWL** Seasonal Vegetables, Red Quinoa, Farro, Baby Lettuce, Island Slaw, Roasted Corn Salsa, Avocado, Toasted Almonds, Sesame Seeds, Crispy Wontons, Sesame Soy Vinaigrette **12.5**

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# Tommy Bahama®

RESTAURANT • BAR • STORE

## TOWN SQUARE - LAS VEGAS

6635 Las Vegas Blvd. South

Las Vegas, NV 89119

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Tommy Bahama is the perfect location for any special event. It's a celebration of the island lifestyle — a place that is always full of warm smiles, gentle laughter and relaxed conversation; a place to wind down and recharge; a place where special celebrations are a nightly occurrence and it's easy to make life one long weekend.

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Menu subject to change without notice. Last updated March 2019

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