



The Tower Room

APPETIZERS



THAI EGG ROLLS 8

Julienned Squash, Zucchini, Carrots, Napa Cabbage, Lemon Grass and Thai Noodles in Crispy Shell
Served with a Peanut-Sesame Dipping Sauce

LOBSTER BEIGNETS 10

Served with a Spicy Pepper Aioli

CHICKEN EN CROUTE 9

Chicken Breast Sautéed with Brandy, Mushrooms, and Shallots Placed in a Crispy Pastry Shell

CRAB CAKES 12

Blue Lump Crab Pan Seared with House Made Remoulade Sauce

SOUPS AND SALADS



SIMPLE SALAD 5

Field Greens, Roma Tomatoes, English Cucumber, Champagne Vinaigrette and Crispy Tobacco Onions

TOWER ROOM TRADITIONAL CAESAR 7

Romaine Hearts, Anchovy with Fresh Parmesan and Herb Croutons

COBB SALAD 8

Chopped Mixed Greens, Black Forest Virginia Ham, Cheese, Apple Wood Smoked Bacon and Hard Boiled Egg

GRILLED TUNA NICOISE 14

Yellow Fin Tuna, Onion, Tomato, Potato, French Green Beans, Black Olives, with Champagne Vinaigrette

BIBB SALAD WEDGE 8

Maytag Blue Cheese, Apple Wood Smoked Bacon with House Made Blue Cheese Dressing

SOUP DE JOUR 6

HOUSE SOUP 6

French Onion with Gruyere and Butter Croutons



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ENTREES



FILET OF BEEF 28

Garlic Whipped Potatoes, Grilled Asparagus and Green Peppercorn Demi- Glace

COWBOY RIBEYE 28

Grilled Bone-In Ribeye with Steak Fries and Broccolini, Topped with a Herb Compound Butter

PORK CHOP 24

Grilled, Served with Sorghum Sweet Potatoes, Fall Vegetables, and an Apple Cider Butter Sauce

CHICKEN PENNE 20

Sliced Grilled Chicken Breast, Rosemary, Shallots, Artichoke Hearts, and Fresh Parmesan

ALASKAN HALIBUT 22

Pan Seared, Served with Herb Mashed Potatoes, Steamed Spinach and a Beurre Rouge Sauce

ATLANTIC SALMON 22

Pan Seared, Served with Steamed Broccolini atop a bed of Creamy Pesto Fettuccini

TILAPIA 21

Dusted with Porcini Mushrooms, Sautéed, Served with Hotel Potatoes and a Lemon Caper Pan Sauce

Chef Kevin Rains

*Contact our Catering Department for all your Special Events
Parties of six or more shall be on one check and a 20% gratuity will be added.*

SIDES



Farmer's Market Vegetables 3

Baked Potato 5

Garlic Whipped Potatoes 4

Grilled Asparagus 4

DESSERTS



Chocolate Molten Cake 6.95

Served with French Vanilla Ice Cream

Bananas Foster Flambé 9.75

Bananas Caramelized in Butter and Brown Sugar set Afire
Table Side, served on top of Vanilla Bean Ice Cream and
Sprinkled with Cinnamon

New York Style Cheesecake 6.95

The Tower Room Bread Pudding 6.95

Our version of the New Orleans classic served a la Mode
or with Buffalo Trace Kentucky Bourbon Sauce

AFTER DINNER DRINKS



Irish Coffee

Irish whiskey, Bailey's and Coffee

Keoke Coffee

Kahlua, Crème de Cacao, Brandy and Coffee

Millionaire's Coffee

Bailey's, Kahlua, Frangelico and Coffee

Grand Marnier

Courvosier VSOP

Tawny Port