

The Tobacco Company Restaurant Cobblestone Dinner Menu

\$50

ALL-INCLUSIVE OF TAX (11%) AND GRATUITY (17%)
INCLUDING BEVERAGE SERVICE OF WATER, ICED TEA, SODA AND COFFEE

Starters

She-Crab Soup

A Tobacco Company tradition.

Prepared with delicate crab, dry sherry and diced peppers.

Good Company Salad

*Wild field greens, shredded carrots, cherry tomatoes and sliced cucumbers
with your choice of dressing.*

Soup Du Jour

Prepared fresh daily by our chefs.

Entrée Selections

Slow Roasted Prime Rib

*A signature entrée for over 30 years. Slow roasted Certified Angus Beef Prime Rib
served with buttery whipped potatoes and Au Jus.*

Company Chicken

*Sautéed breast of chicken with artichokes, sun-dried tomatoes
and shiitake mushrooms in a sherry cream sauce.*

Served with buttery whipped potatoes.

Faroe Island Salmon

*Grilled Northern Atlantic Salmon accompanied by
fried yellow tomatoes, roasted potatoes and a warm asparagus salad
with granny smith apples and fresh basil.*

Molasses Glazed Pork Tenderloin

*Served with whipped sweet potatoes, roasted broccolini
and homemade apple butter.*

Choice of Dessert

Key Lime Pie

*Florida key lime pie
in a gingersnap-pecan crust.
Topped with whipped cream.*

Double Chocolate Cheesecake

*Layered chocolate mousse
with chocolate shavings
and a hint of raspberry.*

The Tobacco Company Restaurant James River Menu

\$60

ALL-INCLUSIVE OF TAX (11%) AND GRATUITY (17%)
INCLUDING BEVERAGE SERVICE OF WATER, ICED TEA, SODA AND COFFEE

Appetizers, Served Family Style

Steak Sashimi

Four ounce filet blackened with seasoning and seared rare.
Served sliced over wasabi mashed potatoes and drizzled with beer mustard sauce.

Coconut Shrimp

Large black tiger shrimp battered in flaky coconut and deep fried.
Served with Cajun tartar sauce and chili mango sauce.

Choice of Soup or Salad

Soup Du Jour

Prepared fresh daily by our chefs.

Good Company Salad

Wild field greens, shredded carrots,
cherry tomatoes and sliced cucumbers
with your choice of dressing.

She-Crab Soup

A Tobacco Company tradition. Prepared with
delicate crab, dry sherry and diced peppers.

Caesar Salad

Crisp romaine, imported Romano cheese
and garlic croutons in our Caesar dressing.

Choice of Entrée

Slow Roasted Prime Rib

Our signature slow roasted Certified Angus Beef Prime Rib served with buttery whipped potatoes and Au Jus.

Company Chicken

Sautéed breast of chicken with artichokes, sun-dried tomatoes and shiitake mushrooms in a sherry cream sauce.
Served with buttery whipped potatoes.

Faroe Island Salmon

Grilled Northern Atlantic salmon accompanied by fried yellow tomatoes, roasted potatoes
and a warm asparagus salad with granny smith apples and fresh basil.

Molasses Glazed Pork Tenderloin

Served with whipped sweet potatoes, roasted broccolini and homemade apple butter.

Seared Scallops

Pan seared diver sea scallops over a roasted green pepper risotto and finished with caramelized grape tomato butter.
Served with crisp flat bread.

Choice of Dessert

Key Lime Pie

Florida key lime pie in a gingersnap-pecan crust
topped with fresh whipped cream.

Double Chocolate Cheesecake

Layered chocolate mousse with chocolate shavings
and a hint of raspberry.

The Tobacco Company Restaurant Commonwealth Dinner Menu

\$70

Price includes applicable sales tax of 11% as well as 17% service charge. Prices are subject to change.

Appetizers, Served Family Style

Steak Sashimi

*Four ounce filet blackened with seasoning and seared rare.
Served sliced over wasabi mashed potatoes and drizzled with beer mustard sauce.*

Fried Oysters

Hand Breaded Fresh Local Oysters served with Spicy Aioli and Red Pepper Vinaigrette.

Ahi

*Ruby red tuna dipped in Asian spices and sesame seeds, seared rare.
Served sliced over oriental slaw with pickled ginger and wasabi and drizzled with a beer mustard sauce.*

Choice of Soup or Salad

Soup Du Jour

Prepared fresh daily by our chefs.

The Wedge

*One half of a head of trimmed butter lettuce
served with Maytag blue cheese vinaigrette, applewood smoked
bacon, and tomato relish.*

She-Crab Soup

*A Tobacco Company tradition. Prepared with delicate crab, dry
sherry and diced peppers.*

Caesar Salad

*Crisp romaine, imported Romano cheese and garlic croutons in
our Caesar dressing.*

Choice of Entrée

Slow Roasted Prime Rib

Our signature slow roasted Certified Angus Beef Prime Rib served with buttery whipped potatoes and Au Jus.

Company Chicken

*Sautéed breast of chicken with artichokes, sun-dried tomatoes and shiitake mushrooms in a sherry cream sauce.
Served with buttery whipped potatoes.*

Company Crab Cake

*Seared jumbo lump crab cakes delicately crafted by hand and held together only by egg and a pinch of bread crumbs.
Served with pancetta spoon bread and topped with fennel salad and citrus butter.*

Braised Lamb Shank

Served with oven roasted cherry tomatoes, black eyed peas, and collard greens. Topped with red wine syrup and natural Au Jus.

Seared Scallops

*Pan seared diver sea scallops over a roasted green pepper risotto and finished with caramelized grape tomato butter.
Served with crisp flat bread.*

Choice of Dessert

Peach Melba Cheese Pie

*Mary Martin's famous recipe
served on raspberry sauce with sliced peaches.*

Double Chocolate Cheesecake

*Layered chocolate mousse with chocolate shavings
and a hint of raspberry.*

Key Lime Pie

*Florida key lime pie in a gingersnap-pecan crust
topped with fresh whipped cream.*