

# *The Tobacco Company Restaurant Cobblestone Dinner Menu*

**\$45**

ALL-INCLUSIVE OF TAX (11%) AND GRATUITY (17%)  
INCLUDING BEVERAGE SERVICE OF 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 a baked potato 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 brocolini  
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 Dinner Menu*

**\$60**

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.*

*Coconut Shrimp*

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

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*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.*

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*Choice of Entrée*

*Slow Roasted Prime Rib*

*Our signature slow roasted Certified Angus Beef Prime Rib  
served with a baked potato 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 brocolini 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.*

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*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.*

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## *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.*

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## *Choice of Entrée*

### *Slow Roasted Prime Rib*

*Our signature slow roasted Certified Angus Beef Prime Rib served with a baked potato 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.*

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## *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.*