

Celebrate your Wedding Anniversary at The Tobacco Company Restaurant

*Choose one of our Wedding Anniversary Packages
specifically designed for a romantic dining experience.*



Romance Package - \$105

**Enjoy a 3 course meal with a
toast of Bubbly**

Starter Selections

She Crab Soup

Soup du Jour

Good Company Salad

Entrée Selections

Slow Roasted Prime Rib

Company Chicken

Faroe Island Salmon

Glazed Pork Tenderloin

Dessert

Butter Cake for Two

Toast

2 Glasses of Sparkling Wine

Forever Package - \$150

**Enjoy a 4 course meal with a
glass of wine selected by our
Director of Wine and a toast
of Bubbly**

Starter Selections

She Crab Soup

Soup du Jour

Good Company Salad

Caesar Salad

Appetizer Selections

Fried Yellow Tomatoes

Coconut Shrimp

Entrée Selections

Slow Roasted Prime Rib

Company Chicken

Faroe Island Salmon

Glazed Pork Tenderloin

Seared Scallops

Dessert

Butter Cake for Two

Toast

2 Glasses of Wine

2 Glasses of Sparkling Wine

Diamond Package - \$210

**Enjoy a 4 course meal with a
bottle of wine selected by our
Director of Wine and a toast of
Bubbly**

Starter Selections

She Crab Soup

Soup du Jour

Butter Bib Salad

Caesar Salad

Appetizer Selections

Fried Yellow Tomatoes

Fried Oysters

Ahi Tuna

Entrée Selections

Slow Roasted Prime Rib

Company Chicken

Company Crab Cake

Braised Lamb Shank

Seared Scallops

Dessert

Butter Cake for Two

Toast

Bottle of Wine

2 Glasses of Sparkling Wine

Forever is all inclusive and so
are our Anniversary Packages.

11% Tax and 17% Gratuity
included in all packages.

All Packages come with:

❖ *A Personalized Dinner Menu with your names*

❖ *2 Glasses of Sparkling Wine*

❖ *Our Signature Butter Cake for Two Dessert*

Reservations must be made 48 hours in advance by calling 804-782-9555.

Romance Anniversary Package

Choice of Soup or Salad

She-Crab Soup

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

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.

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.

Shared Dessert

Butter Cake for Two

*Our signature dessert. Creamy moist and delicious.
Blended with extra butter and cream cheese before baking.
Served warm with fresh cinnamon, whipped cream,
strawberries and chocolate sauce.*

Forever Anniversary Package

Appetizers

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.

Shared Dessert

Butter Cake for Two

Our signature dessert. Creamy moist and delicious.
Blended with extra butter and cream cheese before baking.
Served warm with fresh cinnamon, whipped cream,
strawberries and chocolate sauce.

Diamond Anniversary Package

Appetizers

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.

She-Crab Soup

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

The Wedge

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

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.

Shared Dessert

Butter Cake for Two

Our signature dessert. Creamy moist and delicious.
Blended with extra butter and cream cheese before baking.
Served warm with fresh cinnamon, whipped cream,
strawberries and chocolate sauce.