



## *Cobblestone Dinner Menu – \$45 per person*

### *Starters*

#### **She Crab Soup**

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

#### **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.

### *Entrees*

#### **Slow Roasted Prime Rib of Beef**

A signature entrée for over 35 years.  
12 ounces of slowly roasted prime rib, served with  
au jus, buttery whipped potatoes,  
and vegetable du jour.

#### **Glazed Pork Tenderloin**

Molasses glazed grilled pork tenderloin  
served with whipped sweet potatoes,  
roasted Brussels sprouts and homemade  
apple butter.

#### **Grilled Salmon**

Grilled Northern Atlantic salmon with a sweet  
corn, tomato, and avocado relish, grilled  
asparagus and a fig infused balsamic glaze.

#### **Company Chicken**

Lightly breaded and sautéed breast of chicken  
with artichokes, sun dried tomatoes, and  
shiitake mushrooms in a sherry cream sauce served  
with buttery whipped potatoes.

#### **Seasonal Vegetable Risotto**

Roasted green pepper risotto with sautéed baby spinach,  
roasted red peppers, asparagus, shallots, and cherry tomatoes.

### *Desserts*

#### **Key Lime Pie**

Florida key lime pie in a gingersnap-pecan crust,  
topped with whipped cream and  
served on raspberry sauce.

#### **Chocolate Cheesecake**

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

INCLUDES BEVERAGE SERVICE OF ICED TEA, SODA, AND COFFEE

TAX (11.3%) AND GRATUITY (20%) ARE NOT INCLUDED



*James River Dinner Menu – \$55 per person*  
*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.

*Starters*

**She Crab Soup**

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

**Soup du Jour**

Prepared fresh daily by our Chefs.

**Caesar Salad**

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

**Company Salad**

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

*Entrees*

**Slow Roasted Prime Rib of Beef**

A signature entrée for over 35 years. 12 ounces of slowly roasted prime rib, served with au jus, buttery whipped potatoes, and vegetable du jour.

**Grilled Salmon**

Grilled Northern Atlantic salmon with a sweet corn, tomato, and avocado relish, grilled asparagus and a fig infused balsamic glaze.

**Orange Roughy**

Blackened Orange Roughy with a jalapeño honey black bean cake, red and yellow tomato salsa, topped with cilantro lime crème fraiche.

**Company Chicken**

Lightly breaded and sautéed breast of chicken with artichokes, sun dried tomatoes, and shiitake mushrooms in a sherry cream sauce served with buttery whipped potatoes and vegetable du jour.

**Glazed Pork Tenderloin**

Molasses glazed grilled pork tenderloin served with whipped sweet potatoes, roasted Brussels sprouts and homemade apple butter.

**Seasonal Vegetable Risotto**

Roasted green pepper risotto with sautéed baby spinach, roasted red peppers, asparagus, shallots, and cherry tomatoes.

*Desserts*

**Key Lime Pie**

Florida key lime pie in a gingersnap-pecan crust, topped with whipped cream and served on raspberry sauce.

**Chocolate Cheesecake**

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

INCLUDES BEVERAGE SERVICE OF ICED TEA, SODA, AND COFFEE

TAX (11.3%) AND GRATUITY (20%) ARE NOT INCLUDED

# THE TOBACCO COMPANY RESTAURANT

## Commonwealth Dinner Menu – \$65 per person

### 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, over sesame ginger slaw with pickled ginger and wasabi and drizzled with a beer mustard sauce.

### Starters

#### She Crab Soup

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

#### Soup du Jour

Prepared fresh daily by our Chefs.

#### Caesar Salad

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

#### Wasabi Caesar Salad

A spicy twist on our classic Caesar. Crisp romaine, imported Parmesan cheese, and garlic croutons in wasabi Caesar dressing with bleu cheese crumbles.

### Entrees

#### Slow Roasted Prime Rib of Beef

A signature entrée for over 35 years. 12 ounces of slowly roasted prime rib, served with au jus, buttery whipped potatoes, and vegetable du jour.

#### Company Chicken

Lightly breaded and sautéed breast of chicken with artichokes, sun dried tomatoes, and shiitake mushrooms in a sherry cream sauce served with buttery whipped potatoes and vegetable du jour.

#### Seared Scallops

Pan seared diver sea scallops served over roasted green pepper risotto, with creamy pesto sauce.

#### Glazed Pork Tenderloin

Molasses glazed grilled pork tenderloin served with whipped sweet potatoes, roasted Brussels sprouts and homemade apple butter.

#### Company Crab Cake

Seared jumbo lump crab cakes with roasted butternut squash, grilled asparagus, a fried yellow tomato, and Cajun tartar sauce.

#### Seasonal Vegetable Risotto

Roasted green pepper risotto with sautéed baby spinach, roasted red peppers, asparagus, shallots, and cherry tomatoes.

### Desserts

#### Key Lime Pie

Florida key lime pie in a gingersnap-pecan crust, topped with whipped cream and served on raspberry sauce.

#### Chocolate Cheesecake

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

#### Peach Melba Cheese Pie

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

INCLUDES BEVERAGE SERVICE OF ICED TEA, SODA, AND COFFEE

TAX (11.3%) AND GRATUITY (20%) ARE NOT INCLUDED