

Tommy's

BEVERLY HILLS

STARTERS

AVOCADO HUMMUS (VG) PEANUT SALSA MACHA, SESAME, SOY, GARLIC, ZA'ATAR FRY BREAD 18

CHARRED ARTICHOKE (VG) TARRAGON AIOLI, LEMON 22

ANTIPASTI PLATTER 3 CURED MEATS AND 3 CHEESES, served with accompaniments 39

SQUASH BLOSSOMS HOUSE MADE RICOTTA, YUZU KOSHO BAGNA CAUDA, LIME, PARMESAN 19

CRUDO* HAMACHI, CUCUMBER DASHI, MELON, BASIL, LEMON 27

POACHED OYSTERS* CHAMPAGNE, BÉARNAISE, UNI, CAVIAR 19

BBQ OCTOPUS STONE FRUIT, MUSTARD, MINT, LEMON 30

BEEF TARTARE* BLACK TRUFFLE, MUSTARDS, SHALLOTS, EGG YOLK, TOASTED BREAD 25

SALADS

MARKET LETTUCE (VG) AVOCADO, LIME, SESAME, SEAWEED, YOGURT 18

HEIRLOOM TOMATO (V) PLUM, CREAMY FETA, PICKLED ONIONS, PLUM GASTRIQUE, MINT 25

CASTELFRANCO CAESAR DRESSING, POMEGRANATE, LEMONPEPPER BREADCRUMB, PARMESAN 22

PASTA

PAPPARDELLE (VG) SUMMER SQUASH, POBLANO, COCONUT, CILANTRO, LIME 24

CACIO E PEPE (V) CASARECCE, PECORINO, PARMESAN 26

AGNOLOTTI (V) CORN, BLACK TRUFFLE, PECORINO, LIME 45

TAGLIATELLE (V) MOREL MUSHROOMS, PARMESAN CREAM, GARLIC, SHALLOTS 39

BOLOGNESE* CAVATELLI, PORK, VEAL, EGG YOLK, PARMESAN 34

'CARBONARA'* SQUID INK CARBONARA, UNI, TROUT ROE, BOTTARGA, BASIL, CHIPOTLE 39

❖ GLUTEN FREE AND SPAGHETTI SQUASH PASTA SUBSTITUTE AVAILABLE ON REQUEST

MAINS

BRANZINO PRESERVED LEMON, DILL, SWEET GARLIC, OLIVE OIL 45

HALIBUT WILD, LINE CAUGHT, PICCATA, CAPERS, LEMON, WHITE WINE, BUTTER 48

HONEY-GLAZED CRISPY CHICKEN CITRUS MARINADE, YUZU KOSHO HOT SAUCE, LIME 40

BURGER DRY AGE PATTY, PORTUGESE BUN, CHIPOTLE AIOLI, LETTUCE, TOMATO, PICKLES, FRENCH FRIES, 28

DRY AGE NEW YORK* 12OZ, BLACK PEPPERCORN, CARAMELIZED ONION JUS, 66

RIBEYE* 20OZ, BONE-IN, DRY AGED, CARAMELIZED ONION JUS 96

CHICKEN PARMESAN TOMATO SUGO, MOZZARELLA, BASIL, LEMON 38

VEAL MILANESE, ARUGULA, CHARRED LEMON, PARMESAN 58

WAGYU* 4OZ MIYAZAKI | A5 JAPANESE WAGYU
MAITAKE MUSHROOM - MARSALA, BALSAMIC, SCALLION, CRISPY SHALLOTS 80

SIDES

BROCCOLINI (VG) PEANUTS, LEMON, CALABRIAN CHILI 14

CHARRED GREEN BEANS (VG) PRESERVED LEMON, ALMONDS, CALABRIAN HONEY, CHIVES 14

GRILLED MAITAKE MUSHROOM (VG) MARSALA, BALSAMIC, SCALLION, CRISPY SHALLOTS 18

FRENCH FRIES (V) HOUSE CUT, CHIPOTLE AIOLI 14

CORN RISOTTO (V) MARSCAPONE, PARMESAN 18

CRISPY CAULIFLOWER (V) TARRAGON AIOLI 14

(V) – VEGETARIAN (VG) – VEGAN

(GF) Most dishes can be made gluten-free upon request, please ask your server for gluten-free options.

CHEF VARTAN ABGARYAN AND TEAM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESSES ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS