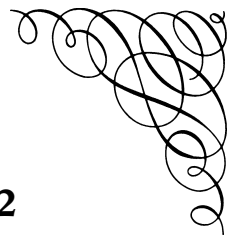


Tom's Steak House Since 1952

**1901 WEST NORTH AVENUE
MELROSE PARK, ILLINOIS 60160
(708) 345-2766 FAX (708) 345-2792**



A CHARCOAL BROILER

Which is, in short, broiling over an open fire, stands in our opinion as the remote starting point and the very genesis of our art. It was the primeval notion of our forefather's drive for progress; and motivated by an instinctive desire to eat with greater pleasure. It was the first culinary method ever employed and in our opinion has never been improved upon.

Please Read and Order Your Steak Accordingly
RARE, Red Cool Center
MEDIUM RARE, Red Warm Center
MEDIUM, Pink Hot Center
MEDIUM WELL or WELL DONE, Broiled Throughout
For the Fullest Enjoyment, we Recommend that Your Steaks
be Ordered Rare or Medium Rare.
We are Not Responsible for Well Done Steaks

Desserts

Ripieni: Season Fresh Fruit	Ice Cream.....	4.00
Sorbetto in Natural	Canolli	4.50
Fruit Shell	7.95	Tom's Brandy Ice
Tiramisu	7.95	11.00
Chocolate Cake	5.95	Sundae - Small
Cheesecake	5.95	5.75
		Sherbet.....
		4.00
CAKE FOR ANY OCCASION		5.00

Beverages

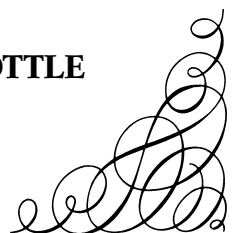
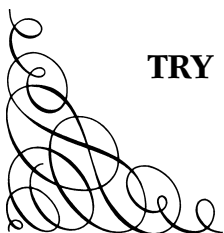
Coffee.....	2.00
Brewed Decaffeinated Coffee	2.00
Tea	2.00
Cappuccino	4.00
Espresso	4.00

MAY WE SUGGEST OUR HOUSE WINES THE BEST OF CALIFORNIA

GLASS	BOTTLE
CABERNET SAUVIGNON - MERLOT - CHARDONNAY	
IMPORTED	
BY THE GLASS OR BOTTLE	
LIEBFRAUMILCH	BEAUJOLAIS
(Germany)	(France)
TRY OUR WHITE ZINFANDEL BY THE GLASS OR BOTTLE	

See Our Wine List for More Selections

www.tomssteakhouse.com



Appetizers

SAGANAKI - Flamed at Your Table	7.95
OYSTER ROCKEFELLER	11.95
RAW OYSTERS (In a Half Shell)	9.95
BAKED CLAMS DE JONGHE	9.95
CHERRYSTONE CLAMS (In a Half Shell)	8.95
CHOPPED CHICKEN LIVERS	7.95
SHRIMP DE JONGHE	12.95
FRESH JUMBO SHRIMP COCKTAIL	11.95
CHARCOAL BROILED SHRIMP	
EN BROCHETTE COCKTAIL	14.95
CANADIAN BABY BAR-B-Q RIBS, Full Slab	17.95
POTATO SKINS	6.95
Two Potato Skin Halves Stuffed with Chopped Chicken, Topped with Cheddar Cheese and Baked	
POTATO SKINS	6.95
Two Potato Skin Halves Stuffed with Freshly Ground Beef (Filet Mignon), Topped with Bleu Cheese and Baked	
SOUP of the Day	Cup 3.00 Bowl 6.00

Sandwiches

<p>That Famous TOM'S BURGER .. 8.95 8 oz. Freshly Ground Beef (Filet Mignon) on Dark Rye or Bun, Sliced Tomato, Lettuce, Raw Onions and Baked Potato With Cheese \$1.00 Extra</p> <p>FRENCH DIP 8.95 Thin Slices of Roast Beef on Vienna Roll with Cup of Au Jus and Baked Potato</p> <p>BUTT STEAK SANDWICH..... 15.95 On Dark Rye Bread with Baked Potato</p>	<p>CHARCOAL BROILED MARINATED CHICKEN BREAST on a Bun 9.95 Topped with Melted Mozzarella Cheese and Garnish, Served with Baked Potato</p> <p>CAJUN CHICKEN BREAST 9.95 On a Bun with Baked Potato</p> <p>RIB-EYE STEAK SANDWICH.. 17.95 On Dark Rye Bread with Baked Potato</p> <p>FILET MIGNON SANDWICH 22.95 On Dark Rye Bread with Baked Potato</p>
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SOCK-EYED SALMON	9.95
Cottage Cheese, Hard Boiled Egg and Sliced Tomatoes	
WEIGHT WATCHER'S DIET PLATE	8.95
Chopped Sirloin, Cottage Cheese, Jello and Hard Boiled Egg	
STUFFED POTATO SKINS with Chopped Chicken	8.95
Three Potato Skin Halves Stuffed with Chopped Chicken, Topped with Cheddar Cheese and Baked, Served with Salad	
STUFFED POTATO SKINS with Ground Beef	8.95
Three Potato Skin Halves Stuffed with Ground Beef (Filet Mignon), Topped with Bleu Cheese and Baked, Served with Salad	

Salads

CHICKEN CAESAR SALAD	10.95
Romaine Lettuce Tossed with Our Caesar Dressing, Topped with Grilled Marinated Chicken Strips, Homemade Croutons & Grated Parmesan Cheese	
SHRIMP LOUIS	13.95
Shrimp on a Salad Bed, Hard Boiled Egg, Asparagus Tips and Capers, Served with a Side of Russian Island Dressing	
PLAIN CAESAR SALAD	6.95
GRECIAN STYLE SALAD	7.95
TOMATO & ONION SALAD	6.00
DINNER SALAD.....	6.00

ALL ENTRÉES INCLUDE THE FOLLOWING:

SOUP OF THE DAY OR OUR SALAD BOWL: All You can Eat. Blend Your Own Salad with Our Three Distinctive "Original Recipe" Dressings:
 With Sliced Tomato, \$1.50 Extra

1. French Dressing - Our Favorite
 2. Russian Cream - A Sweet Dressing - Blends Well with French
 3. Sweet Sour Dressing - Lots of Garlic - Blends Well with Either of Above
- With Bleu Cheese, \$1.50 Extra**

IDAHO RUSSET POTATO - "Baked in Our Own Designed Charcoal Oven"
CHEESE & CHIVE SAUCE - A Delicious Topping for the Baked Potato



Entrées

QUEEN FILET MIGNON	25.95
FILET MIGNON, King Size	27.95
PRIME RIB of BEEF, Au Jus	25.95
EXTRA CUT PRIME RIB (Tom's Cut) Au Jus	27.95
BONE-IN RIB-EYE STEAK	30.95
NEW YORK CUT SIRLOIN STRIP STEAK	27.95
PRIME T-BONE STEAK	32.95
LAMB CHOPS with Mint Jelly	33.95
ATHENIAN STYLE LAMB CHOPS	34.95
QUEEN BUTT STEAK	18.95
TOM'S TOP SIRLOIN BUTT STEAK	20.95
CENTER-CUT PORK CHOPS with Applesauce	14.95
ATHENIAN STYLE CENTER-CUT PORK CHOPS	15.95
TENDERLOIN BEEF EN BROCHETTE	18.95
With Tomato, Onion and Green Pepper, on Skewer	
CHARCOAL BROILED CANADIAN BABY RIBS ...	20.95
With Tom's Special Barbeque Sauce	
CHOPPED TENDERLOIN STEAK	14.95
Freshly Ground Beef (Filet Mignon), Our Original Seasoning	
BABY BEEF LIVER	13.95
With Charcoal Broiled Bermuda Onions	
CHARCOAL BROILED CHICKEN	13.95
Barbeque Sauce, Fresh from the Farm	
ATHENIAN STYLE HALF CHICKEN	14.95
CHARCOAL BROILED BERMUDA ONIONS	3.25
CHARCOAL BROILED SKEWERED MUSHROOMS	4.00

Seafoods

FRESH FILET of ATLANTIC SALMON	20.95
Blackened or Broiled, with Vegetable and a Wedge of Lemon	
BROILED ORANGE ROUGHY, Almondine	20.95
With Vegetable	
SHRIMP DE JONGHE	20.95
SHRIMP EN BROCHETTE	19.95
With Cocktail Sauce	
STEAMED ALASKAN KING CRAB LEGS	Market Price
With Lemon Butter Sauce	
ENGLISH DOVER SOLE BROILED, Almondine	33.95
SURF & TURF	Market Price
Filet Mignon and Lobster Tail	
SUCCULENT TWIN LOBSTER TAILS	Market Price
Specially Prepared in Melted Butter	

Not Responsible for the Loss or Exchange of Personal Articles

Banquet Room Available from 20 to 180 Persons