

TONY ROMA'S[®]

LEGENDARY GRILL





BBQ BEEF BRISKET CHEESE FRIES

STARTERS

TONY’S RINGS & THINGS SAMPLER

Combine our World-Famous Onion Loaf with your choice of two appetizers **22⁹⁵**
Buffalo Chicken Wings (4)
Spinach Artichoke Dip
Smokehouse Wings (4)

WORLD-FAMOUS ONION LOAF

Spanish onions, breaded, deep fried, warm TR’s Original™ BBQ sauce. **13⁹⁵**

KICKIN’ SHRIMP

Crispy shrimp tossed in spicy cream sauce. Topped with sesame seeds and chives. **13⁹⁵**

BUFFALO CHICKEN WINGS

One pound of crispy breaded chicken wings tossed in fiery Buffalo sauce.Served with bleu cheese dressing, celery and carrot sticks. Substitute Carolina Honeys™ upon request. **14⁹⁵**

BBQ BEEF BRISKET CHEESE FRIES

Crispy fries tossed in BBQ rub and topped with melted cheese, beef brisket, roasted jalapeños, and smoky jalapeño BBQ sauce. Served with chipotle sour cream. **13⁹⁵**

SMOKEHOUSE WINGS

One pound of slow smoked wings finished on open flame and glazed with maple mustard glaze. Served with house-made ranch, carrots and celery. **14⁹⁵**

SPINACH ARTICHOKE DIP

A creamy blend of spinach, artichoke hearts and Italian cheeses. Served with tortilla chips, salsa and sour cream. **12⁹⁵**

ENTRÉE SALADS

BEEF BRISKET SALAD

Romaine, cheddar cheese, roasted tomatoes, cucumber and corn topped with smoked beef brisket and drizzled with Original barbecue sauce, crispy onion rings and avocado. Served with BBQ Onion Ranch dressing. **15⁹⁵**

BBQ CHICKEN COBB SALAD

Roasted chicken breast drizzled with Original barbecue sauce on romaine, roasted tomatoes, cucumbers, corn, cheddar cheese, bacon and fresh avocado. Served with house-made BBQ onion ranch dressing. **13⁹⁵**

TONY’S ASIAN SALAD

Fresh chopped Asian greens, diced red bell pepper, Thai chili sauce, cilantro, crispy noodles, and sesame seeds.
Crispy Chicken 12⁹⁵
Roasted Chicken 11⁹⁵
Grilled Salmon 15⁹⁵

SIDE SALADS

CAESAR SALAD

Romaine tossed with roasted tomatoes, croutons, Asiago cheese and Caesar dressing. **5**

HOUSE CHOP SALAD

Romaine, bacon, cucumber, roasted tomatoes, and cheddar cheese. Served with house-made BBQ onion ranch dressing. **5**

SOUPS

CHICKEN TORTILLA SOUP

Tender chicken, corn, black beans, tomato and jalapeño simmered in rich broth. Topped with tortilla strips, cheddar cheese and cilantro. **5**

CLASSIC POTATO SOUP

Cheddar cheese, bacon, and chives. **5**



THE ORIGINAL
BABY BACK RIBS

RIBS

WORLD-FAMOUS BABY BACK RIBS

Tender, lean pork loin basted in Original BBQ sauce.Served with coleslaw and fries.
HALF RACK 26⁹⁵ | FULL RACK 35

TONY’S BBQ TRIO SAMPLER

Build your perfect trio, starting with a 1/4 rack of our World-Famous Baby Back Ribs with Original BBQ sauce. Then choose one chicken dish and one pork dish for a meal full of flavor.Served with corn on the cob, coleslaw and fries. **22⁹⁵**

CHICKEN

BBQ 1/2 Chicken

Crispy Nashville Hot Chicken

PORK

BBQ Pulled Pork

Grilled Smoked Sausage

BONELESS BEEF SHORT RIB

Boneless short rib marinated and braised in-house and topped with Cabernet demi-glaze. Served with red-skinned mashed potatoes and seared green beans. **22⁹⁵**

ST. LOUIS RIBS

Meaty and tender pork ribs grilled with Original BBQ sauce.Served with coleslaw and fries.
HALF RACK 22⁹⁵ | FULL RACK 32

BEEF RIBS

Tender beef basted in Original BBQ sauce. Served with coleslaw and fries.

4 Bones 24

6 Bones 27⁹⁵

DUROC TOMAHAWK PORK CHOP

Seared 14 oz. Duroc Tomahawk Pork Chop, Finished with a Maple Bourbon Glaze and Crispy Onion Rings. Served with coleslaw and fries. **45⁹⁵**

SAUCES

ORIGINAL

Our classic sauce with a smoky flavor and a tangy bite.

CAROLINA HONEYS™

Flavored with honey & molasses for a sweeter BBQ taste.

JALAPEÑO RED

Spicy & smoky, blended with fresh roasted jalapeño.

SMOKEY BLUE RIDGE BBQ SAUCE

COMBOS

FILET MEDALLIONS & RIBS COMBO

Two 3oz. Filet Medallions topped with Cabernet demi-glaze and a half rack of our World-Famous Baby Back Ribs basted with Original BBQ sauce. Served with red-skinned mashed potatoes and seared green beans. **44⁹**

TONY’S BACKYARD BBQ RIB COMBO

Our World-famous barbecue Beef Ribs paired with smoked beef brisket, and grilled chicken wings tossed in ten spice rub and maple & mustard glaze. Served with coleslaw and fries. **34⁹⁵⁵**

STEAKS

FILET MEDALLIONS*

Tender beef tenderloins seasoned and flame grilled. Served with red-skinned mashed potatoes and seared green beans. Topped with your choice of up to three premium toppers.

6oz. 32⁹⁵ | 9oz. 45⁹⁵

SMOKED BARBECUE BEEF BRISKET

Slow cooked smoked beef brisket rubbed with ten spices, then sliced and drizzled with Original barbecue sauce. Served with coleslaw and fries. **19⁹⁵**

SIRLOIN STEAK 9oz.*

Seasoned and grilled to capture the meat’s natural flavors. Served with baked potato and seared green beans. **26⁹⁵**

NY STRIP 12oz.*

A hearty cut of beef with distinctive rich flavor and flame grilled. Served with baked potato and seared green beans. **26⁹⁵**

SIZZLING RIBEYE 12oz.*

Rich and tender beef seasoned with a blend of seven spices. Served sizzling with caramelized onions and portobello mushrooms. Served with baked potato and seared green beans. **32⁹⁵**

ADD A PREMIUM TOPPER TO YOUR STEAK

Cabernet Demi-Glaze 2

Brandy Peppercorn Sauce 2

Caramelized Onions 2

Portobello Mushroom 3



BLACKENED
CHICKEN PASTA

CHICKEN

BBQ 1/2 CHICKEN

Half chicken brined in-house for 24 hours.
Charbroiled and basted in Original BBQ sauce.
Served with coleslaw and fries. 17⁹⁵

“NOT YOUR MOM’S” FRIED CHICKEN

Two crispy boneless chicken breasts, smothered
in chicken gravy. Served with red-skinned
mashed potatoes and seared green beans. 18⁹⁵

CHICKEN SPINACH STACK

Two roasted chicken breasts lightly seasoned
and covered with a rich blend of four cheeses,
creamy spinach and artichoke hearts. Served
with rice and seared green beans. 21⁹⁵

CHICKEN TENDERLOIN PLATTER

Six golden, crispy chicken tenderloins served
with fries, coleslaw and honey mustard. 17⁹⁵

SIDES

- Baked Potato
- Loaded Baked Potato
- Baked Sweet Potato
- French Fries
- Steamed Broccoli
- Rice Pilaf
- Seared Green Beans
- Mac & Cheese
- Red Skin Mashed Potatoes
- Mini Corn Cobb (2)
- Coleslaw

SEAFOOD

GRILLED SALMON

Grilled salmon brushed with a savory garlic
butter. Served with wild rice and broccoli. 24

SHRIMP & SALMON PICCATA

Grilled salmon topped with tender shrimp
in a lemon caper sauce. Served with rice
and seared green beans. 24⁹⁵

SOUTH MIAMI FRIED SHRIMP

Eight crispy golden jumbo shrimp served with
fries, coleslaw, cocktail and tartar sauces. 24

PASTA

SHRIMP SCAMPI PASTA

Shrimp sautéed with garlic, tomatoes and
chipotle. Served over linguine, topped with
Asiago cheese and basil. 21⁹⁵

PASTA PRIMAVERA

Baby spinach, portobello mushrooms, roasted
tomatoes and linguine tossed with a touch
of garlic butter and topped with Asiago
cheese. 17⁹⁵

BLACKENED CHICKEN PASTA

Linguine tossed with red bell pepper, sliced
mushrooms, and chopped bacon in a spicy
creamy Alfredo sauce. Topped with crispy
onions and spicy chicken breast. 21⁹⁵

CHICKEN ALFREDO FLORENTINE

Roasted chicken breast, roasted tomatoes, fresh
baby spinach and linguine tossed in Alfredo
sauce. 18⁹⁵

KIDS’ MENU

Kids’ meals includes drink and a side of fries.

KIDS RIB 8

KIDS CHICKEN TENDERS 8

KIDS MAC & CHEESE 6



STEAKHOUSE
BURGER

HAND HELDS

All Hand Helds are served with French fries and coleslaw.

THE ORIGINAL N. MIAMI HALF POUND BURGER

Chef David's original burger recipe of seared premium beef & pork, piled high with melted American cheese, caramelized onions, bacon aioli, pickles, tomato and lettuce. 17⁹⁵



THE HALF POUND CHEESY BURGER*

A charbroiled premium all beef patty, cheddar and Havarti cheeses, lettuce, tomato, red onion, and pickles. 16⁹⁵

MEMPHIS BURGER*

Juicy premium beef patty topped with house-made pulled pork, melted cheddar cheese, bacon, red onion, pickles, and Original BBQ sauce. 17⁹⁵

STEAKHOUSE BURGER*

Premium charbroiled burger topped with Cabernet demi-glace, creamy Havarti cheese and rosemary bacon. Served with lettuce, tomato, red onion, and pickles. 17⁹⁵

JALAPEÑO POPPER BURGER*

Premium beef burger topped with a creamy cheddar, jalapeños, crispy onions and Original BBQ sauce. Served on a toasted bun with smoky ketchup, lettuce, tomato and red onion. 17⁹⁵

NASHVILLE CHICKEN SANDWICH

Crispy chicken breast tossed in Nashville hot sauce and topped with lettuce, tomato, red onion, and pickles. Served with bleu cheese dressing. 15⁹⁵

TR'S VEGGIE BURGER

Patty topped with melted Havarti cheese, fresh avocado, red onion, lettuce, tomato and chipotle aioli. Served with coleslaw and French fries. 14⁹⁵

DESSERTS

CRISPY BROWNIE BITE SUNDAE

Bits of crispy brownie layered with vanilla, chocolate and cookies & cream ice cream. Topped with caramel, chocolate syrup, strawberries and whipped cream. 9⁹⁵
Family Style Serving 14⁹⁵

NEW YORK-STYLE CHEESECAKE

Served with your choice of fresh strawberry sauce, caramel or chocolate sauce. 9⁹⁵

SEASONAL COBBLER

Seasonal fruit topped with a brown sugar and butter crumble. Served with vanilla ice cream. 9⁹⁵

COFFEE & CORDIALS

COFFEE 4

KAHLÚA® & COFFEE 10

BAILEY'S® & COFFEE 11

IRISH COFFEE 9



**Give The Gift of
Good Taste!**

Ask your server about a
Tony Romas gift card today!

— ZERO PROOF —

Rosewater Refresher

Watermelon, rose syrup, and club soda. \$12.50

Dry Detox

Gentle mix of cucumber, sour mix, ginger and club soda. \$11.50

Cupid's Kiss

Strawberries mixed with kiwi and sparkling energy drink. \$12.50

Peppermint Hot Chocolate

Mexican hot chocolate with peppermint, a hint of coffee. \$12.50

Boysenberry Spritz

Sweet boysenberry syrup, zesty lime, and crisp ginger ale. \$11.50

Apple Cinnamon Fresca

Crisp apple syrup and warm cinnamon with a fresh apple slice. \$12.50

Lemon Ginger Tonic

Fresh lemon juice, spicy ginger syrup, topped with crisp tonic water. \$12.50

Dr. Pepper Dirty Soda

Dr. Pepper® DaVinvi Passion Fruit, DaVinci Gourmet® Sweet Cream. \$11.50

Passionada Mocktail

Island Oasis® Pina Colada, and DaVinci Gourmet® Passion Fruit. \$11.50

— BEVERAGES —

Coffee or Tea 3.50

Specialty Tea 3.50

Hot Chocolate 3.50

Sparkling Water 4.50

Soft Drinks 4

Juice 4.50
(apple, cranberry, orange,
pineapple, tomato)

Side Juice 2.50
(for beer & beverages,
including water)

Milk 3.50

Chocolate Milk 3.50

Milkshake 6.50
(chocolate, strawberry or vanilla)



— BAR BITES —

Drunken Pineapple Jalapeño Wings

Crispy breaded wings tossed in sweet-heat tropical pineapple
Rum Glaze \$14.95

Honey Sriracha Peach BBQ Wings

Crispy breaded wings coated in our sweet-heat honey sriracha
peach glaze. \$14.95

BBQ Shrimp Bao Buns

Flash-fried bao buns, with crispy shrimp tossed in sesame Korean
gochujang BBQ sauce, with pickled red onions, chives, sesame seeds,
and gochujang aioli drizzle. \$12.95

Bourbon Barrel Bar Bite Nachos

Crisp tortilla chips piled high with smoky pulled pork, crispy bacon,
rich bourbon glaze, and craft-beer cheese queso. Finished with jalapeños
and pickled red onions \$14.95

Sticky Korean Ribs

Crispy rib planks, sweet & spicy sesame Gochujang Korean BBQ glaze,
sesame seeds, chives, and crisp wontons. \$12.95

Smoky BBQ Corn Ribs

Crispy hickory-smoke battered corn-on-the-cob ribs with chopped bacon,
and chive, drizzled with our signature Original BBQsauce, and house-made
BBQ onion ranch. \$13.95

Gochujang Cheese Curds

Spicy-sweet gochujang-glazed melty white cheddar cheese curds with
sesame seeds and chives. \$13.95

Smoky Garlic Smash Croquettes

Crispy golden croquettes made from creamy roasted garlic red skin mashed
potatoes, blended with smoked gouda and crispy bacon and caramelized onions.
Lightly breaded and fried to perfection, served with a tangy bourbon-peach
BBQ aioli. \$12.95

Thai Vegetable Potstickers

Spinach and basil infused wontons filled with lemongrass and ginger
Thai seasoned vegetables and bean vermicelli, with sweet Thai chili,
and sesame pan Asian dipping sauces. \$11.95

Bourbon Bacon Pretzel Bites

Warm, soft salted pretzel bites with a smoky bourbon glaze, topped with crispy
bacon and served with a side of creamy craft-beer cheese queso for dipping. \$11.95

Fig & Pig Flatbread

Crispy flatbread topped with balsamic fig glaze, mozzarella & provolone cheese,
smoked pulled pork, creamy garlic & herb boursin cheese, chopped bacon, and
EVOO dressed arugula. \$13.95

TONY ROMA'S®
LEGENDARY GRILL



— FAVORITES —

The Classic Old Fashion

Bourbon or Rye, simple syrup, Angostura bitters. \$12.50

Rum Punch

Light rum, dark rum, pineapple, orange and lime juices, and grenadine \$11.50

Watermelon Ranch Water

Tequila, Island Oasis® Margarita, DaVinvi Watermelon. \$11.50

Spicy Ranger

Tequila, Cointreau, Island Oasis® House Sour, DaVinci Gourmet® Spicy Ginger, Rose Wine. \$12

Pinana Martini

Tequila, RumChata® DaVinci Gourmet® Pineapple \$12.50

Rum Old Fashioned

Rum, DaVinci Gourmet® Old Fashioned, Bitters. \$11.50

Passion Fruit Cosmo

Vodka, Cointreau, DaVinci Gourmet® Passion Fruit, Ocean Spray® Cranberry \$13

El Fuego Libre

Tequila, Cointreau, Island Oasis® Sour, DaVinci Gourmet® Passionfruit and DaVinci Gourmet® Blue Raspberry. \$13

Lakeside Lemonade

Vodka, Island Oasis® Lemonade, and DaVinci Gourmet® Blue Raspberry. \$12

ROMARITAS

The Chargarita

Tequila, Cointreau, Island Oasis® House Sour, DaVinci Gourmet® Habanero. \$12.50

Classic Romarita®

Sauza® Gold tequila, Cointreau®. \$12.50

Cadillac Romarita®

Hornitos® Reposado tequila, Cointreau®, Grand Marnier® liqueur float. \$13.50

Platinum Romarita®

Patrón® Silver tequila, Cointreau®. \$13

Royal Romarita®

Sauza® Gold tequila, Cointreau®, Blue Curacao. \$13

ROMATINIS

Citrus Sunset

Midori®, Cointreau®, Tito's® vodka, blood orange. \$12.50

Classic

Gin or Vodka, Dry Vermouth, Lemon twist or Olives. \$11.50

Tropical Eclipse

RumHaven® coconut water rum, Passoa, pineapple juice. \$12.50

Espresso

Espresso, Kahlúa, simple syrup, ice and coffee beans. \$13.50

Lakeside Lemonade



WINE

White

	6.5 oz	9 oz	Bottle
Barefoot Moscato	7	9	24
Sutter Home White Zinfandel	7	9	24
Kendall Jackson	8	10	26
Ecco Domani Pinot Grigio	9	11	26
Chateau Ste. Michelle Riesling	9	11	26
Bogle Chardonnay	9	11	26
Estancia Chardonnay	10	12	34

Red

	6.5 oz	9 oz	Bottle
Woodbridge Cabernet	7	9	25
Mark West Pinot Noir	10	12	34
Apothic Red	10	12	34
Blackstone Merlot	10	12	34
Bogle Petit Sirah	10	12	34
Bogle Red Zinfandel	10	12	34
Josh Cellars Cabernet	11	13	35
14 Hands Cabernet	11	13	34
Louis Martini Cabernet	11	13	40

SANGRIA

Chateau St. Michelle® chardonnay, Malibu® rum, St. Germain® elderflower, Peach schnapps, pineapple juice.

Your Choice of:

Red Sangria or White Sangria \$12



The Blackberry Bramble Shine

Tennessee Shine Co. Blackberry Moonshine, Chambord, Lemon Juice and Simple Syrup. \$12.50

Blue Ridge Mountain Shine

Tennessee Shine Co. Deep Blue Margarita Moonshine, Blue Caracao, Lime Juice, Simple Syrup. \$12.50

BEER

Domestic & Imported Bottles

Bud Light	\$7.50	Budweiser	\$7.50
Corona Extra	\$7.50	Guinness	\$7.50
Michelob Ultra	\$7.50	Yuengling Lager	\$7.50
Miller Lite	\$7.50	Stella Artois	\$8
Coors Light	\$7.50	Corona Light	\$8
Heineken	\$8	Dos Equis Lager	\$7.50
Modelo Especial	\$7.50		

Draft Beer

	22oz
Michelob ultra	\$6.79
Miller Lite	\$5.99
Model	\$6.25
Bud light	\$5.99
Yuengling lager	\$5.99
Shock top	\$7

Draft Beer

	22oz
Hutton & Smith IPA	\$7
Wiseacre	\$6
Sweet water	\$6
Hutton & Smith	\$6.25
Highland	\$6.25
Bold Rock Cider	\$5.50