



Welcome to Tbones, a Tuscan Steakhouse!

Tbones offers an upscale dining experience that meshes authentic Tuscan cuisine with classic American ambiance. The seasonal menu focuses on local, sustainable products, which means each dish comes at its freshest and most flavorful best. Matching the finest 21 day dry aged, naturally raised beef and buffalo steaks with an elegant, sophisticated ambiance, Tbones offers an experience that diners can savor on any occasion.

Wine Spectator has awarded Tbones with the Award of Excellence, based on our extensive and well selected list of more than 100 wines in a variety of styles and prices to match our menu.

Visit our website, www.tbonessteak.com to learn more about the hottest culinary and dining trends.

Enjoy!

A handwritten signature in black ink, appearing to read "W. Downes", is positioned above the name and title.

William Downes
Chef de Cuisine



Soup & Salad

Steakhouse Chowder (featured creation)	7.
Soup of the Day	7.
Sweet Onion and Gruyere Cheese Soup	8.
Classic Caesar Salad	6.
Steakhouse Salad	8.
<i>bibb lettuce, beefsteak tomatoes, cucumbers, gorgonzola cheese, Dijon mustard vinaigrette</i>	
Organic Picked Greens	7.
<i>zucchini spaghetti, grape tomatoes, shaved red onion, roasted shiitake vinaigrette</i>	
Arugula Salad	8.
<i>baby arugula, fennel, red onion, pistachios, citrus vinaigrette</i>	
Tbones Chopped Salad	8.
<i>[low fat] organic mixed greens, ceci beans, tomatoes, cucumbers, black olives, balsamic dressing</i>	
Roasted Mushroom Salad	10.
<i>spring mushrooms, goat cheese, organic greens, roasted red pepper</i>	

Appetizers

Bruschetta	8.
<i>[low cholesterol] grilled rustic bread with tomato, red onion, balsamic vinegar</i>	
Fresh Heirloom Tomato and Mozzarella	9.
<i>[carb conscious] basil oil, balsamic reduction</i>	
Antipasto Platter	13.
<i>Italian aged meats, fresh mozzarella, selection of Italian cheeses, grilled vegetables, roasted peppers, marinated olives, marinated artichoke hearts</i>	
Shrimp Cocktail	14.
<i>[low fat] five jumbo shrimp, Tbones exclusive gin cocktail sauce</i>	
Prince Edward Island Mussels	12.
<i>caramelized shallots, roasted red peppers, sherry vinegar</i>	
Seared Lump Crab Cakes	13.
<i>lump crab cakes, Mache, roasted bell pepper pesto, Dijon mustard vinaigrette</i>	
Calamari Fritto (featured creation)	10.
<i>accompanied with the chef's special vinegar, pepper, and plum tomato sauce</i>	



Entrées

Fettuccini Pasta..... 24.
*jumbo shrimp, crispy pancetta, english peas, pinot grigio cream sauce
 (whole wheat pasta available upon request)*

Truffled Sweet Pea and Mascarpone Ravioli 20.
spring mushrooms, arugula, baby spinach, grape tomato

Seared Natural Sea Scallops..... 26.
fava beans, fingerling potatoes, black truffle vinaigrette

Braised Wolfe’s Neck Farm Short Rib 30.
stewed roma tomatoes, potato gratin, garden vegetables

Roasted King Salmon..... 25.
[organic] jerusalem artichokes, sugar snap peas, lemon butter sauce

Roasted Red Snapper [low cholesterol]..... 27.
steamed asparagus, roasted fingerling potatoes, cherry tomatoes, olive oil, and balsamic reduction

Garlic Glazed Griggstown Farms Chicken 24.
potato puree, asparagus, fennel braise, marsala pan jus

Jamison Farms Lamb Shank 28.
spring vegetables, chianti wine, truffled lamb jus

Steamed Sea Bass..... 28.
ricotta gnocchi, baby spinach, black olives, lemon buerre blanc

Veal Scaloppini 34.
broccoli rabe, braised fennel risotto, crumbled veal sausage, manchego cheese, herbed butter

Pan Seared Grouper..... 27.
peppercorn bacon, white corn, melted leeks, fingerling potatoes

Please ask your server about our daily specials.

We will be happy to recommend a wine to pair with your entrée.



From the Grill

all steaks accompanied with Gorgonzola cream, warm shallot and garlic marmalade, and black peppercorn sauce

T-Bone [21 day dry-aged].....	16 oz. 28. 24 oz.	38.
Rib Eye [21 day dry-aged]		14 oz.	29.
“Cowboy Steak” bone-in Buffalo Rib Eye [low fat]		20 oz.	42.
New York Sirloin Steak [Painted Hills Farm – natural beef]		16 oz.	34.
Filet Mignon [carb conscious].....		10 oz.	35.
Berkshire Double Pork Chop		12 oz.	27.
“Surf and Turf” 7 oz. Filet Mignon and 6 oz. Lobster Tail			52.

STEAK TEMPERATURE DESCRIPTIONS

Rare – red, cool center	Medium Rare – red, warm center
Medium – pink, hot center	Medium Well – slightly pink center
Well Done – charred outside, broiled throughout inside	

Sides

Truffle Parmesan Fries.....	\$ 7
Potato Roasted Garlic Puree	\$ 6
“Peas and Carrots” sugar snap peas, baby carrots.....	\$ 7
Roasted Asparagus with lemon oil	\$ 8
Parmesan Risotto with fresh herbs	\$ 7
Spinach with Pine Nuts and Garlic	\$ 6
Sautéed Mushroom and Pearl Onion	\$ 7
Roasted Fingerling Potato with Olives and Fresh Herbs	\$ 6
Sea Salt Crusted Jumbo Baked Potato	\$ 6
Creamed Sweet Corn	\$ 7

Please ask your server about reservations in our private dining room “The Vineyard”.

For parties of 8 or more an 18% gratuity will be added to the check.