



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 of the chef.

William Downes
Chef de Cuisine



Soup, Salad, and Appetizers

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>	
Roasted Mushroom Salad	10.
<i>spring mushrooms, goat cheese, organic greens, roasted red pepper</i>	
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>	
Calamari Fritto (featured creation)	10.
<i>accompanied with the chef's special vinegar, pepper, and plum tomato sauce</i>	

Sandwiches

served with choice of steak fries, grilled vegetables, or orzo salad

Kobe Burger	20.
<i>8 oz. kobe beef burger, open face, toasted brioche, oregano aioli, mustard fries.</i>	
Marriott Burger	11.
<i>8 oz. burger with cheddar cheese, applewood smoked bacon, red onions</i>	
Grilled Cheese BLT	9.
<i>layers of melted cheddar cheese, bacon, lettuce and tomato on sourdough toast</i>	
Tuscan Chicken Sandwich	12.
<i>peperonata of peppers and onions, fresh mozzarella</i>	
Crabcake Sandwich	15.
<i>lump crabmeat cakes, butter lettuce, tomatoes, caper mayonnaise</i>	
Chicken Panini	12.
<i>chicken breast, provolone, arugula, sun-dried tomato aioli</i>	
Turkey Clubhouse	12.
<i>thinly sliced turkey breast, mayonnaise, applewood bacon, lettuce, tomato</i>	

Please ask your server about our daily specials.

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



Entrée Salads

Grilled Chicken Caesar	12.
<i>grilled chicken, romaine lettuce, shaved parmesan cheese, garlic croutons, caesar dressing</i>	
<i>with grilled shrimp or grilled steak</i>	15.
Steak Cobb Salad	17.
<i>grilled sirloin steak, field greens, diced tomatoes, diced maple pepper bacon, chopped egg, bleu cheese peppercorn vinaigrette</i>	
<i>with grilled chicken</i>	13.
<i>with grilled shrimp</i>	15.
Seafood Salad	18.
<i>shrimp, scallops, calamari and mussels ,littleneck clams, organic field greens, lemon vinaigrette</i>	
Crabcake Salad	15.
<i>lump crabmeat cakes, grape tomatoes, roasted bell pepper pesto, mustard vinaigrette</i>	
Italian Chef's Salad	17.
<i>assorted meats and cheese, olives, tomatoes, cucumbers, chopped egg, romaine, balsamic dressing</i>	
Chicken Breast Salad	16.
<i>chicken with fresh basil, tomato, mozzarella, organic greens, balsamic dressing</i>	

Entrées

Fettuccini Pasta	24.
<i>jumbo shrimp, crispy pancetta, english peas, pinot grigio cream sauce (whole wheat pasta available upon request)</i>	
Truffled Sweet Pea and Mascarpone Ravioli	20.
<i>spring mushrooms, arugula, baby spinach, grape tomato</i>	
Roasted Red Snapper [low cholesterol]	27.
<i>steamed asparagus, roasted fingerling potatoes, cherry tomatoes, olive oil, and balsamic reduction</i>	
Garlic Glazed Griggstown Farms Chicken	24.
<i>potato puree, asparagus, fennel braise, marsala pan jus</i>	
Lobster Risotto	28.
<i>slow cooked arborio rice, 6 oz. lobster tail, butter, mixed herbs</i>	

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.
New York Sirloin Steak [Painted Hills Farm – natural beef]	16 oz.	34.
Filet Mignon [carb conscious]	10 oz.	35.
.....	7 oz.	30.
Berkshire Double Pork Chop	12 oz.	27.

Sides

Truffled Parmesan Fries	7.	Parmesan Risotto with Fresh Herbs	7.
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Sugar Snap Peas & Baby Carrots	7.	Sautéed Mushrooms and Pearl Onions	7.
Roasted Asparagus with Lemon Oil	8.	Roasted Fingerling Potato <i>with Olives & Fresh Herbs</i>	6.