



SMALL PLATES

Crispy Bang Bang Shrimp - \$9.95

Sweet chili Thai glaze / gorgonzola dip

Kung Pao Calamari - \$12.95

Thom Thom Kung Pao sauce / ground peanuts

Pork and Scallion Dumplings - \$8.95

Scallion / Yuzu soy dip

Parmigiano-Reggiano Black Angus Beef Meatball - \$11.95

Homemade marinara / parsley

Crispy Duck Leg Confit - \$12.95

Candied orange peel / baby arugula / red onion / cherry tomatoes

B.B.Q. Spare Ribs - \$12.95

Homemade BBQ glaze / coleslaw

Maryland Crab Cake - \$15.95

Mesclun greens / roasted red bell pepper remoulade

Lobster Macaroni and Cheese with Truffle Oil - \$16.95

Parmigiano-Reggiano

Thai Curry PEI Mussels - \$11.95

Lemongrass / cilantro / tomato / crostini

Thom Thom Small Plates Sampler - \$27.95

Kung Pao calamari / Maryland crab cake / bang bang shrimp / dumplings

Steamed Edamame - \$6.95

Sea salt / toasted white sesame

SOUPS & SALADS

Lobster Bisque - \$7.95

Crème Fraiche

Caesar Salad - \$8.95

Heart of Romaine lettuce / classic Caesar dressing / shaved Reggiano / crostini

Grilled Romaine, Roasted Beets and Goat Cheese Salad - 9.95

Maple glazed walnut / radish / balsamic reduction / extra virgin olive oil

Grilled Octopus Salad - \$13.95

Roasted Kabucha / chickpeas / baby arugula / cherry tomatoes / extra virgin olive oil

Apple and Gorgonzola Salad - \$8.95

Granny smith apple / baby arugula / Gorgonzola cheese / candied walnuts / cider vinaigrette

Thom Thom Salad - \$7.95

Mesclun greens / cherry tomatoes / carrot / sesame ginger vinaigrette

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

THOM THOM

STEAK & SEAFOOD

SUSHI STARTERS

Kani Salad - \$8.95

Kani Kama / tobiko / cucumber / seaweed salad / avocado / mesclun greens

Thom Thom "Sushi Pizza" - \$13.95

Sushi rice pizza shell / tuna / salmon / kani kama / jalapeño / eel glaze / spicy mayo

Ahi Tuna Tartare - \$14.95

Avocado / scallion / wasabi / Yuzu / tobiko

Hawaiian Tuna and Salmon Poké - \$13.95

Seaweed / furikake / red onion / scallion / sesame / cucumber / shoyu / baby arugula

Tri-Color Sashimi - \$11.95

Tuna / Scottish salmon / white fish of the day

CHEF'S SPECIAL ROLLS

Crazy Tuna Roll - \$16.95

Inside: Spicy tuna / avocado, top: tuna / crispy leeks / wasabi mayo

Crazy Salmon Roll - \$14.95

Inside: Spicy salmon / avocado, top: Scottish salmon / jalapeño / sriracha / wasabi mayo

Autumn Roll - \$14.95

Inside: Spicy tuna / kani kama / avocado, top: torched salmon / lemon / spicy mayo

Chef's Special Roll - \$15.95

Inside: Salmon / avocado / cucumber, top: spicy tuna / spicy mayo / eel glaze

Surf & Turf Roll - \$17.95

Inside: grilled skirt steak, top: lobster & shrimp salad / horse radish & spicy mayo

Rainbow Naruto Roll - \$13.95

Tuna / salmon / white fish / kani kama / avocado / thinly sliced cucumbers / yuzu soy

Volcano Roll - \$12.95

Inside: Spicy tuna, outside: avocado (no rice) / yuzu dressing

CLASSIC SUSHI ROLLS

California	\$7.95	Salmon Avocado	\$ 9.95
Vegetarian	\$7.95	Tuna	\$11.95
B.B.Q. Eel	\$8.95	Yellowtail Scallion	\$11.95
Shrimp Tempura	\$8.95	Rainbow	\$12.95
Spicy Tuna	\$9.95	Dragon	\$12.95

Substitute brown rice - \$1

SUSHI ENTREES

Sushi Combo - \$25.95

Select one special roll and one classic roll

Chef's Bento Box - \$27.95

Assorted sashimi / spicy tuna roll / kani salad / dumplings / teriyaki skirt steak

Sushi and Sashimi Dinner - \$28.95

9 pieces of sashimi / 4 pieces of sushi / select one special roll



STEAKS

Petite Filet Mignon (6 oz)	\$21.95
Marinated Skirt Steak (8 oz)	\$22.95
New York Strip (12 oz)	\$26.95
Cedar River Farm Rib Eye* (12 oz)	\$29.95
Filet Mignon (10 oz)	\$32.95
Cedar River Farm Cowboy* (18 oz)	\$36.95
Porterhouse (24 oz)	\$39.95
Rack of Lamb	\$29.95
All Natural Pork Chop <i>with Apricot Ginger Glaze</i>	\$24.95

** All natural, no antibiotic and no growth hormones administered from Greeley, Colorado
All steaks come with a choice of homemade mashed potatoes or mashed sweet potatoes*

Choice of Sauces
Béarnaise Sauce
Cabernet Demi-glace
Peppercorn
Teriyaki Glaze

Complementary to Your Steak

Grilled Jumbo Shrimp - \$12.95
Pan Seared Diver Scallop - \$14.95
Broiled Lobster Tail - \$15.95

SIDE DISHES

Creamed Spinach	\$6.95
Crispy Onions	\$6.95
Roasted Mushrooms	\$6.95
Sautéed Bok-Choy	\$6.95
Sweet Potato Risotto	\$6.95
Cheddar Cheese Mashed Potatoes	\$7.95
Grilled Asparagus	\$7.95
Macaroni And Cheese	\$7.95
Roasted Mushroom Risotto	\$7.95



SEAFOOD ENTREES

Seared Faroe Island Salmon - \$24.95

Orange Teriyaki glaze

Sesame Crusted Yellowfin Tuna - \$27.95

Sesame ginger vinaigrette

Glazed Chilean Sea Bass - \$29.95

Honey miso glaze

Grilled Jumbo Shrimp - \$24.95

White wine and herb de Provence

Seared Diver Scallops - \$26.95

Red bell pepper remoulade

Broiled Twin Lobster Tails - \$35.95

Paprika / clarified butter / lemon

All seafood entrées come with a choice of mushroom or sweet potato risotto

CHEF SPECIALS

Clay Oven Roasted All Natural Chicken - \$18.95

Asparagus / scallion potato cake / chicken demi glaze

Braised Pork Osso Bucco - \$23.95

Red wine reduction / baby bok-choy / roasted mushroom mashed potato

Thom Thom Seafood Paella - \$24.95

Diver scallop / shrimp / calamari / all natural chicken / PEI mussels / chorizo

Roasted Long Island Duck Breast - \$24.95

Sautéed bok-choy / mashed sweet potato

Filet Mignon Cheao Fan - \$19.95

Asparagus / red bell pepper / onion / Romaine lettuce / brown rice / egg

Baked All Natural Chicken Caprese - \$19.95

Fresh mozzarella / tomatoes / fettuccini / basil / classic marinara