

PIZZAS

Hand-stretched & baked in our wood fire oven. Taste the Difference.

PROSCIUTTO WALGONZOLA
Gorgonzola sauce, fresh garlic, sprinkle of mozzarella, thin sliced prosciutto, julienne pears, arugula, caramelized onion, & candied walnuts. 18.95

PROSCIUTTO SUNRISE
Fresh garlic, gorgonzola cream, mozzarella, truffle oil tossed arugula, prosciutto, caramelized onions and a soft cooked egg. 18.95

UNCLE BILLY'S
Goat Cheese, easy provolone & mozzarella, Sun-Dried Tomatoes, olives, and basil pesto tomato sauce. 16.95

MARGHERITA
Olive oil, plum tomatoes, fresh Mozzarella, & sweet basil. 16.95

BALL PARK
Mustard sauce, sauerkraut, thin sliced sausage, onions, provolone and mozzarella cheese. 17.95 *(Off the wall pizza ingredients, I think, first conceived by one of my favorite pizzerias. Thank you Fazzari Bros from Tomato Bros! B.F.)*

PEPPERONI
Pepperoni over red sauce with mozzarella and provolone. 15.95

P.M.S. PIZZA
Cheese, Pepperoni, Mushroom, & Sausage. 16.95

HAWAIIAN
Cheese, canadian bacon & sweet pineapple. 16.95

HOT HAWAIIAN
Cheese, canadian bacon, and pepperoni with sweet pineapple and jalapenos. 18.95

SUPREME
Cheese, canadian bacon, salami, pepperoni, Italian sausage, red onions, bell peppers, mushrooms, & diced tomatoes. 16.95

CHICKEN ALFREDO
Our homemade alfredo sauce with roasted garlic, chicken, bacon, cheese, artichokes, scallions, & caramelized onions. 16.95

BBQ CHICKEN PIZZA
our BBQ sauce with roasted chicken, bacon, caramelized onions, & cilantro 17.95

CALZONES

Folded pizza dough stuffed with Italian goodies & baked in our brick oven

LAZONNI
Our house made lasagna wrapped in pizza dough and oven baked. Topped with marinara and mozzarella. 14.95

P & S CALZONE
Pepperoni, Italian sausage, linguica, mozzarella & provolone. 14.95

SANDWICHES

Served with house made potato chips sub Fries, Soup or Salad 1.25



BAKED ITALIAN SANDWICH
Open face roll, oven baked, with pepperoni, salami, sausage, Canadian bacon, mushrooms, olives, red onions, and provolone. 11.95

CHICKEN PARMESAN SANDWICH
Open face roll with crispy chicken topped with marinara, provolone, and grated parmesan. 11.95

ITALIAN CLUB
Black Forest ham, roast turkey, salami, and provolone on ciabatta. Panini pressed and topped with arugula, spicy giardiniera, and pesto mayo. 12.95

FRENCH DIP
Angus roast beef and provolone cheese stacked on a sub roll with a side of au jus. 12.95

STEAK BURGERS

HALF POUND of Angus Ground Chuck, hand pattied and cooked Medium Well with just a hint of pink. Served with Waffle Fries.

GORGONZOLA BURGER*
Our signature half pound Angus Steak Burger rubbed with cracked Peppercorns and topped with melted Gorgonzola Cheese, Caramelized Onions, and a dab of Mayo. Simple but delicious. 14.95

BACON AVOCADO & SWISS
Half pound hand-pattied ground chuck steak with bacon, avocado, mayonnaise, tomato, onion, and lettuce on a soft brioche bun. 14.95

CHEDDAR BURGER*
Half pound hand-pattied ground chuck steak with cheddar cheese, mayonnaise, lettuce, tomato, and onion. 13.95

PORTABELLA BURGER*
Third pound hand-pattied ground chuck with a grilled portabella mushroom and provolone topped with arugula & tomato on a toasted brioche bun with pesto mayo 15.95

SOUPS & SIDES

SALSA CORN CHOWDER	CUP	3.95	BOWL	5.95
MINISTRONE	CUP	3.95	BOWL	5.95
TUSCAN KALE SAUSAGE	CUP	3.95	BOWL	5.95

SAUSAGE LINK	4.00	TABLE BREAD	1.50
<i>ITALIAN OR SPICY ANDOUILLE</i>		SOURDOUGH BAGUETTE	2.00
JUMBO MEATBALL	4.00		

* Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions.

LEAN CHOICES

✓ LOW CARB ✓ LOW FAT ✓ HIGH PROTEIN

Lean SHRIMP APPETIZER
Flame broiled with Olive Oil, Lemon & Sea Salt. Served with Soy Sauce & Lemon. \$19.95

Lean STEAK SALAD
Peppercorn crusted Prime Flat Iron Steak atop mixed Greens, Mushrooms, Onions and Tomato, served with Lemon & Olive Oil. \$19.95

Lean AHI SALAD
Seared Ahi Tuna served on a bed of Mixed Greens, Cucumber, Tomato and fresh Basil, served with Lemon & Olive Oil. \$17.95

Lean CHICKEN SALAD
Crisp Romaine topped with skinless sliced Chicken Breast and Anchovy. Lemon and Olive Oil on the side for tossing. \$14.95

Lean CHICKEN & VEGGIES
Grilled Chicken seasoned with Salt and Cracked Pepper. Served with a side of Soy Sauce. \$15.95

Lean BITE SIZE STEAK
Grilled Bite Size seasoned with Olive Oil, Salt & Pepper. \$21.95

Lean BITES & BITES
A mixed platter of Olive Oil grilled Mushrooms and Bite Size Steak. \$22.95

Lean BITES & SHRIMP
Grilled Bite Size Steak and Shrimp seasoned with Sea Salt and coarse black Pepper. \$24.95

CHILDREN'S MEALS

Some of our favorites for kids 12 & under. Served with fountain drink. Add \$3 if over 13.

MINI CORNDOGS
With side of waffle fries and ketchup for dipping. 5.95

SMASHED CHEESE
french bread with melted provolone cheese. served with a side of pasta & marinara sauce. 5.95

CHEESE RAVIOLI
With marinara or cream sauce. 5.95

CHICKEN STRIPS
breaded chicken tenders served with ranch & side of spaghetti. 5.95

KIDS SPAGHETTI
With marinara sauce. 4.95

KIDS CHEESE PIZZA
(extra topping 65¢ each) 5.95



WINE DOWN WEDNESDAY

40% off all Bottles
-Available in all rooms-

BEVERAGES

ICED TEA • RASPBERRY LEMONADE
COFFEE • TEA • MILK • HOT CHOCOLATE

ITALIAN SODAS
RASPBERRY • STRAWBERRY • PEACH • MANGO
HUCKLEBERRY • VANILLA • ORANGE • WATERMELON
SUGAR FREE VANILLA

FOUNTAIN DRINKS
PEPSI • DIET PEPSI • MOUNTAIN DEW • DR PEPPER
LEMONADE • MIST TWIST • ROOTBEER

† We cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering. Please be advised that cross contamination may occur and a menu item may not be completely free of any allergen.

FRESH DRAFT BEERS

DINNER

Tomato Bros

Italian Steak House
Casual Dining At Its Best

Join us Sundays GRAND BUFFET

11am-2pm. Includes Breakfast Buffet. 23.95
5 and under 3.00 • 11 and under 6.95

Breakfast Buffet
with Omelet Bar
9am-2pm. 12.95

EXPRESS LUNCH BUFFET
11am-2pm Weekdays! \$12.95



Happy Day Gift Cards Sold Here

APPETIZERS

HAPPY HOUR

◆ HALF PRICE SELECT APPETIZERS ◆
DAILY 4-6PM & 9-11PM FRI & SAT

◆ **TOASTED CHEESE RAVIOLI**
Cheese ravioli lightly breaded & deep fried golden brown. 9.95

◆ **CALAMARI**
Tender calamari rings breaded & cooked to perfection. Served with garlic aioli. 10.95
Tossed with Sweet Heat Orange Sauce add 1.50

◆ **HUMMUS PLATTER**
House-made hummus with parmesan flatbread and assorted veggies. 9.95

◆ **EDAMAME** † *(THE HEALTHY APPETIZER)*
Soybeans steamed in their pods, lightly sprinkled with sea salt & toasted sesame seeds. 5.95
add truffle oil .50

◆ **BAKED GARLIC SHRIMP**
Tender shrimp, sautéed with garlic butter, spinach, bread crumbs, & sun dried tomatoes. Baked to order in our wood fire oven and served with bread. 11.95

◆ **HOT WINGS** †
All the taste without the mess. The heat is in the breading. Served with ranch for dipping. 10.95

◆ **FRIED ZUCCHINI**
Beer battered zucchini fried to a golden brown. served with ranch dressing. 7.95

◆ **VEGGIE THIN PIZZA (LOW FAT)**
Cracker thin crust, cheese, broccoli, olives, mushrooms, red onions, & sun dried tomatoes. 10.95 *add goat cheese 2.50*

◆ **BAKED GOAT CHEESE**
Goat cheese & marinara served with oven baked crostini. 8.95

◆ **GORGONZOLA WAFFLE FRIES**
Cooked to order waffle fries with melted gorgonzola cheese sauce & caramelized onions. 10.95

◆ **FRIED MOZZARELLA**
We make our own! Breaded and deep-fried. Served with marinara & ranch dressing. 10.95

SEARED AHI* †
Ahi tuna rolled in sesame seeds then flash-seared and served with wasabi, ginger, & ponzu sauce. 14.95

CHICKEN TENDERS
Hand breaded chicken tenders served hot and juicy with your favorite dipping sauce. 9.95
Large 13.95
Dippers - Smokey BBQ, Ranch, Honey Mustard, or Garlic Aioli
tossed with our Sweet Heat Orange Sauce add 1.50

CABO STEAMERS
One pound of baby clams with diced andouille sausage, vegetables, garlic butter, white wine, red pepper flakes, & fresh cilantro, served with sourdough bread. Great for dipping! 16.95

ITALIAN QUESADILLA
Large flour tortilla with pepperoni, sausage, pizza sauce, cheese, mushrooms and green onions topped with parmesan cheese. Sour cream & salsa on the side. 12.95

BAKED MEATBALL
Jumbo 6 oz meatball swimming in a bed of marinara, topped with italian cheeses and baked in our wood oven. 7.95

SALADS

All salads come with BREAD! Hot Sourdough add 2.00

CHICKEN CAESAR SALAD †
Romaine lettuce, croutons, dressing, and our house grated parmesan topped with grilled chicken breasts. 14.95 *sub shrimp 2.00*
Anchovies on request

STEAK SALAD †
Five ounces of our peppercorn crusted Flat Iron Steak julienne sliced and laid atop mixed greens with bacon, mushrooms, red onions, tomatoes, gorgonzola cheese & balsamic vinaigrette. 20.95

PEAR & BLEU CHEESE SALAD
Julienne pears, gorgonzola cheese, red onions, mixed greens, candied walnuts & raspberry walnut vinaigrette. 13.95

KALE & ROASTED BEET SALAD
Tuscan kale and romaine tossed in our house vinaigrette then topped with our house roasted beets, goat cheese, and candied walnuts. 13.95

ITALIAN CHOPPED SALAD
Diced Chicken, diced hard Salami, tomatoes, chickpeas, olives, asiago cheese, & lettuce blend. All tossed in our Chop dressing. 12.95

AHI SALAD †
Seared ahi tuna atop mixed greens in a balsamic ginger vinaigrette with sesame seeds, wasabi cream, & fried wontons. 17.95

CAPRESE SALAD
Sliced tomatoes, fresh mozzarella, sweet basil, and red onion over a bed of crisp romaine topped with EVOO, balsamic reduction, sea salt, and fresh cracked black pepper. 13.95

ITALIAN CHEF SALAD
Greek olives, artichoke hearts, marinated fresh mozzarella, thin sliced prosciutto, garbanzo beans, greek peppers, diced soppressata salami, fresh basil, and mixed greens with Italian dressing. 13.95

SPECIALTY PASTAS

TOMATO BROTHERS BREAD INCLUDED

Add 1.25 for a small House Salad or Cup of Soup, 2.00 for Caesar Salad

PANCETTA ASPARAGI
Italian bacon, asparagus, tomatoes, fresh spinach, pine nuts, & parmesan cheese tossed with olive oil & thin angel hair pasta. 17.95

STEAK MYZITHRA*
Sirloin steak sautéed with onions, mushrooms & spinach. Tossed with fire roasted tomatoes and linguini noodles then topped with myzithra cheese. 20.95

BLACKENED CHICKEN FETTUCINE
Cajun spiced blackened chicken, chopped bacon, alfredo sauce, arugula, mushrooms, garlic and fettuccini pasta. 18.95

SEAFOOD FETTUCINE
Shrimp, scallops, clams, broccoli, sun dried tomatoes, & alfredo sauce tossed with fettuccine pasta. 21.95

CASALINGA
Garlic, spinach, broccoli, olives, mushrooms, fire roasted tomatoes, tossed with angel hair pasta & topped with fontina cheese. 17.95
add chicken 3.50 add shrimp 4.00

PORTABELLA RAVIOLI
Large raviolis stuffed with wild mushrooms then sautéed with browned butter, fresh basil, & spinach. Finished with tomato & grated parmesan. 19.95

TRADITIONAL PASTAS

TOMATO BROTHERS BREAD INCLUDED

Add 1.25 for a small House Salad or Cup of Soup, 2.00 for Caesar Salad

SPAGHETTI BOLOGNESE
Spaghetti with our Italian style meat sauce. 14.95
add Jumbo Meatball 4.00 Italian Sausage Link 4.00

SPAGHETTI MARINARA
Spaghetti with our famous marinara sauce. 12.95
add Jumbo Meatball 4.00 Italian Sausage Link 4.00

ANGEL HAIR PESTO
Angel hair pasta tossed with fresh basil, pesto sauce & roasted pine nuts. 14.95
topped with blackened salmon add 6.00

OVEN BAKED SPECIALTIES

TOMATO BROTHERS BREAD INCLUDED

Add 1.25 for a small House Salad or Cup of Soup, 2.00 for Caesar Salad

CHICKEN MOSTACCIOLI
Creamy alfredo, zesty marinara and oven roasted chicken tossed with mostaccioli noodles then baked in our wood oven with mozzarella, provolone, & parmesan cheese. 18.95

LASAGNA
Alternating layers of meat sauce, italian sausage, five cheese blend, and wide noodles. topped with marinara, mozzarella and provolone cheese. 16.95 *sub alfredo or meat sauce 2.00*

FOUR CHEESE RAVIOLI
Tossed with **Marinara, Alfredo, or Pesto Cream Sauce**, topped with Mozzarella & Provolone, and finished in our wood fire oven. 13.95

SHRIMP DIABLO LINGUINE
Jumbo and bay shrimp, sautéed in olive oil and tossed with our signature Three-Pepper Alfredo sauce. Garnished with cilantro and diced tomatoes. 22.95

GREEK PASTA
Fettuccine pasta, scallops, shrimp, mushrooms, & olives tossed in a lemon garlic cream sauce & topped with myzithra cheese. 20.95

FIRE ROASTED POMODORO
Fire roasted tomatoes, garlic, basil, olive oil, & butter with angel hair pasta. 16.95
add chicken 3.50 add goat cheese 2.50

LOBSTER RAVIOLI
Lobster, cooked in a sherry wine reduction, stuffed in a ravioli shell. Sautéed with our spicy alfredo diablo sauce and covered with diced tomatoes & parmesan cheese. 22.95

PUTTANESCA
Angel hair pasta with kalamata olives, anchovies, capers, olive oil, garlic, onions, oregano, red pepper flakes & fire roasted tomatoes. 18.95
add sautéed calamari rings 2.50

Quinoa Pasta \$3

LINGUINI AND CLAMS
Steamer clams and chopped clams sautéed in white wine, butter, garlic, and parsley. 18.95

FETTUCINE ALFREDO
Creamy alfredo sauce tossed with fettuccini pasta. 15.95 *add diced chicken 3.50 add mushrooms & spinach 2.00*

SPAGHETTI with PINK SAUCE
Our creamy alfredo sautéed with our house marinara. 14.95

BAKED SPAGHETTI
Jumbo portion of our spaghetti noodles baked with a mixture of egg, garlic, ricotta and asiago cheese and then re-baked with our house marinara topped with mozzarella and provolone cheese. 15.95
Lunch size 11.95 sub alfredo or meat sauce 2.00

ITALIAN COMBO
A taste of our three most popular dishes. Chicken Parmesan, Lasagna, & Fettuccine Alfredo. 19.95

CHICKEN PARMESAN
Breaded chicken breast, topped with marinara and melted cheese, baked in wood oven and served with spaghetti and seasonal vegetables. 19.95
Lunch size 12.95

LAND & SEA

Bread & Soup or Salad
Sub Caesar Salad \$2.00

Sourdough Baguette \$2



CATTLE COMPANY BEEF
★ SUPERIOR FLAVOR & TENDERNESS ★

BONE-IN RIB EYE*
It's a big one! 16 oz bone-in rib eye specially cut for Tomato Bros. Tender, juicy, & cooked to perfection. Served with seasonal vegetables & potato choice. 34.95

GORGONZOLA TENDER LOIN*
Our most popular steak. This center cut aged filet of beef will melt in your mouth. Chargrilled to perfection, laid over a grilled crostini then topped with gorgonzola cheese & our famous mushroom merlot demi-glacé. Served with seasonal vegetables & potato choice. 32.95

TOP SIRLOIN*
You'll enjoy this 8 oz cut of Sirloin Cap Steak, simply seasoned, and cooked to perfection. Served with seasonal vegetables & potato choice. 23.95

BLACK & BLEU FLAT IRON*
Our Flat Iron Steak rubbed with cracked pepper corns and topped with gorgonzola cheese. Served with seasonal vegetables & potato choice. 25.95
add Mushroom Merlot Demi-Glace 3.00

PETITE SIRLOIN*
4 oz cut of our top sirloin steak, simply seasoned and cooked to your specifications. Served with seasonal vegetables & potato choice. 19.95

SURF & TURF*
Our petite sirloin, simply seasoned with salt & pepper and accompanied by four large grilled shrimp. Served with seasonal vegetables & potato choice. 27.95

RACK OF LAMB*
Dry rubbed with rosemary, cracked pepper, sea salt, and spices, then flame seared to lock in the juices and finished in our wood fired oven. We recommend medium to medium rare. Served with seasonal vegetables & potato choice with a side of our mint sauce. 27.95
Takes a little extra time. Please order first.

SPLIT ORDERS ADD \$2.00, -OR- EXTRA PLATE NO CHARGE

† LEAN CHOICES Option Available

CHICKEN PICCATA*
Pan-fried chicken breasts sautéed with lemon, butter, white wine, & capers. Served with homemade mashed potatoes & seasonal vegetables. 19.95

CHICKEN MARSALA*
Pan fried chicken breast sautéed with fresh mushrooms & our marsala wine sauce laid over our house mashed potatoes. Served with vegetables 19.95

CAJUN CHICKEN 'N RICE*
Cajun chicken breast pan seared with a lemon soy cream sauce. Served over rice with grilled asparagus. 19.95

BITE SIZE STEAK* †
The Valley's favorite! Lightly breaded & deep fried medium or any way you like. Served with seasonal vegetables & potato choice. 22.95

BITES & BITES* †
A mixed platter of our portabella mushrooms & bite size steak. Served with veggies & potato choice. 22.95

SHRIMP & BITES* †
Large shrimp chargrilled with garlic butter accompanied with our famous bite size steak. Served with veggies & potato choice. 25.95

GRILLED SHRIMP
Large shrimp, flame grilled, basted with butter and lemon. Served with rice, seasonal vegetables, and side of lime chipotle. 24.95

CAJUN JAMBALAYA
Shrimp, diced chicken, andouille sausage, spicy roasted tomato marinara with peppers & onions simmered in a saute pan and laid over a bed of basmati rice. Garnished with green onions. 19.95

ALASKAN SALMON*
served with basmati rice. 22.95
• Cracked Pepper and Sea Salt
• Blackened on cast iron
• *Cedar-Planked Salmon*
Cooked and served on a charred Cedar Plank that imparts a mild smokey flavor to the salmon. 22.95

WEEKEND DINNER SPECIAL*
Ask your Server
*While Supplies Last

† LEAN CHOICES Option Available

add diced Chicken Breast 3.50, or sliced Sausage Link 4.00

* Consuming raw or undercooked meat may increase your risk of foodborne illness, especially if you have certain medical conditions.