

T.Cook's Lounge Menu

Appetizers

*Happy Hour 5pm-7:00pm/ Reverse Happy Hour 10pm-Midnight Sunday through Friday
1/2 Price Appetizers, Featured Drinks & \$6 Featured Wines by the Glass*

🍷	"Fruit De Mar" Tempura fried calamari, shrimp & scallops	\$16
🍷	Kobe corn puppies	\$8
🍷	"Holes & Sticks" asparagus fries & onion rings with lemon aioli	\$11
🍷	"Moules Marinieres Pomme Frites" (Mussels & French Fries)	\$13
🍷	Adana kebabs served with pita bread & minted yogurt	\$11
🍷	T.Cook's Antipasto plate (Chef's Selection)	\$15
🍷	Lobster bisque with lobster & fennel foam	\$12
🍷	Side of regular or sweet potato fries	\$6
	Try your fries tossed in one of our seasoning salts at <u>no</u> additional charge. Ask your server.	
🍷	T.Cook's Asian pear salad	\$12
🍷	Fried hummus raviolis with red pepper BBQ sauce & basil pesto	\$12
🍷	Short rib sandwiches (served build-your-own style)	\$12
🍷	Hot crispy chickpeas with lemon & parsley	\$3

Entrées

🍷	Chilled shellfish & bubbles*	\$55
	Maine lobster, king crab legs, jumbo shrimp & oysters on the half shell. Served with two glasses of house champagne	
🍷	Earl's sliders with cheddar cheese, lettuce, tomato, onion, pickle, & house-made dressing	\$14
🍷	House Pizza topped with house-made mozzarella, tomato sauce & fresh basil. Additional toppings available at \$.50 extra per item	\$12
🍷	The \$60 sandwich... Trust us! Ask your server about this!	\$60
🍷	Mini kobe hot dogs with spicy potato chips & house made ketchup	\$12
🍷	The Hobbs burger (created by PM line cook Matt Hobbs)	\$14
	12oz tenderloin burger topped with caramelized onions, sautéed beech mushrooms, & melted compe cheese served on an onion bun with local honey mustard aioli*	
🍷	Roasted turkey club with prosciutto & honey mustard aioli	\$14

*Can be cooked to order or contains raw eggs. Written information is available upon request.

4/30/2010

Specialty Cocktails

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1/2 Price Appetizers, Featured Drinks & \$6 Featured Wines by the Glass

☯ Lady Marmalade	\$14
Tanqueray 10, fresh squeezed citrus & a dash of Royal Palms orange marmalade	
☯ The Jason's Julep	\$14
Finlandia Grapefruit, pomegranate juice, honey & fresh crushed mint	
☯ Vino Blanco Sangria	\$14
Bacardi, peach nectar, white wine	
☯ The Limoncello Lemon Drop	\$12
Ketel Citron, Limoncello, fresh-squeezed lemon juice	
☯ The Creamsicle	\$14
Grey Goose Orange, fresh OJ, a splash of cream, finished with Gran Marnier	
☯ Summer of Pedro	\$12
Grey Goose orange, Rosato by Martini & Rossi, splash of cranberry juice	
☯ Dragon Berry Mojito	\$12
Bacardi dragon fruit & strawberry infused rum. Muddled fresh mint	
☯ Bulleit Bourbon Old Fashioned (Your dad was right-Hell of a drink)	\$10
Bulleit Bourbon with muddled orange & cherry. Dash of angostura bitters	
☯ Classic Negroni	\$14
Rosato by Martini & Rossi, compari, Bombay dry gin	
☯ Cosmo de Mexicano	\$14
Don Eduardo blanco Tequila, Cointreau, splash cranberry, fresh-squeezed lime	
☯ Invigoration	\$14
Absolut Acai, Hendricks gin, fresh agave nectar	
☯ Espresso Tini	\$14
Vanilla Stolichnaya, Tia Maria, splash Café Baileys	
☯ Fresh & Easy	\$14
Choice of Grey Goose vodka or 209 gin with fresh cucumber & fresh-squeezed citrus	
☯ Flirtini	\$12
Grey Goose, Cointreau, pineapple juice & a splash of Champagne	
☯ The Great American Martini	\$12
Tito's vodka shaken straight up or on the rocks. dirty or clean. Blue cheese olive. <u>POW!</u>	

Scotch & Bourbon

Johnny Walker <u>GOLD</u> 18 yr.	\$12.00
Isle of Jura 21 yr.	\$18.00
Glenfarclas 21 yr.	<u>Better than Macallan 18?</u> \$18.00
TheGlenlivet 12 yr.	\$10.00
TheGlenlivet 15 yr. French Oak Finish	\$16.00
Glenfiddich 12 yr.	\$12.00
Glenmorangie 10 yr.	\$14.00
Macallan 12 yr.	\$12.00
Macallan 18 yr.	\$30.00
Macallan 25 yr.	\$65.00
Lagavulin 16 yr.	\$18.00
Laphroig 10 yr.	\$10.00
Baker's	\$12.00
Basil Hayden's	\$12.00
Bookers	\$13.00
Jack Daniel's Single Barrel	\$12.00
Knob Creek	\$8.00
Woodford Reserve	\$15.00
RI ¹ (Kentucky Strait Rye Whiskey)	\$14.00

Beer

Unibroue Trois Pistoles	Sam Adams Light
Miller Genuine Draft	Coors Light
Budweiser	Miller Lite ^{sic}
Bud Light	Amstel Light
Royal Palms Old Pale Ale (Brewed Locally)	Heineken
Michalob Ultra	Heineken Light
Negra Modelo	Guinness Draught Can
Four Peaks Kiltlifter	Pilsner Urquell
New Belgium Fat Tire	Stella Artios
Corona	Paulaner Hefe-Weizen