

# TONY ROMA'S

EST. 1972

## BONES & BITES

SMALL PLATES  
**BIG IN FLAVOR**

### TONY'S BUFFALO RIBS

Pork ribs coated with cracker breading, fried crispy and tossed in our fiery Buffalo sauce. **Quarter Rack** | 7

### BISON MEATBALLS (3)

Grass-fed bison, spicy marinara, Asiago cheese. | 8

### BABY BACK RIB CHILI FRIES

White Wisconsin Cheddar cheese, diced onions. | 5

### ST. LOUIS RIBS

Pork spare ribs basted with our signature Carolina Honeys™ BBQ sauce, coleslaw. **Quarter Rack** | 7

### CHEESEBURGER SLIDERS\* (2)

Premium beef patty blended with ground short rib, brisket & chuck, American cheese, caramelized onions, dill pickles, ketchup. | 8

### AVOCADO FRIES

Fresh avocado wedges fried crispy. Served with roasted tomatoes and cilantro lime sauce. | 4.59

### BACON WRAPPED RIBS (4)

Smoked baby back ribs wrapped with peppered bacon. Tossed in sticky sauce, jalapeño & mustard ranch for dipping. | 7.59

### **New** WOOD GRILLED JALAPEÑO POPPERS

Fresh jalapeño peppers stuffed with pulled chicken & White Wisconsin Cheddar cheese, buttermilk ranch dressing. | 7

### FRENCH FRIES

Lightly seasoned, ketchup. | 3

### CORN ON THE COB (3)

Cobettes served with whipped butter. | 3.59

### PORK SLIDERS (2)

Tender seasoned pork topped with Original BBQ sauce, coleslaw. | 7

### PEPPER JACK SHRIMP POPPERS (3)

Tempura beer battered, remoulade sauce. | 6

### WHITE CHEDDAR MAC & CHEESE

White Wisconsin Cheddar and Asiago cheeses. | 4

## APPETIZERS

### KICKIN' SHRIMP

Crispy shrimp, spicy cream sauce. | 11

### CHICKEN LOLLIPOPS

Half dozen crispy Frenched wings, coleslaw, choice of fiery Buffalo sauce with bleu cheese dressing or sweet plum & tarragon BBQ glaze. | 12

### WORLD-FAMOUS ONION LOAF

Spanish onions, crispy breading, Original BBQ sauce. | 8.59

### DRUNKEN MUSSELS

Two dozen Samuel Adams® Boston lager braised mussels, garlic butter, grilled French bread. | 10.59

### ITALIAN FLATBREAD

Pepperoni, sausage, Italian cheeses, marinara, basil. | 11

## SOUPS & SMALL SALADS

### AWARD-WINNING BABY BACK RIB CHILI

Slow-cooked pork simmered with Samuel Adams® lager in a zesty BBQ bean broth, White Wisconsin Cheddar cheese, onions. | 6

### CLASSIC POTATO SOUP

Cheddar cheese, bacon, chives. | 6

### HOUSE CHOP SALAD

Romaine blend, bacon, cucumber, roasted tomatoes, White Wisconsin Cheddar cheese, BBQ onion ranch dressing. | 6

### CAESAR SALAD

Romaine, roasted tomatoes, croutons, basil pesto Caesar dressing. | 7

## ENTRÉE SALADS

### CHICKEN CAESAR SALAD

Romaine, roasted tomatoes, croutons, basil pesto Caesar dressing. | 12.29

### GRILLED SHRIMP SALAD

Romaine, roasted tomatoes, hearts of palm, radishes, crispy chickpeas, grilled onions and peppers, crumbled goat cheese, lemon truffle vinaigrette. | 12.79

### **New** BBQ CHICKEN COBB SALAD

Romaine, roasted tomatoes, cucumbers, corn, White Wisconsin Cheddar cheese, bacon, fresh avocado, BBQ onion ranch dressing. | 12

## THE PLACE FOR Ribs

### WORLD-FAMOUS BABY BACK RIBS

Original BBQ sauce, coleslaw, fries.  
**Half Rack** | 17.29 **Full Rack** | 24

### RIB & FILET COMBO

Two 3oz. Filet Medallions topped with Cabernet demi-glace, and a half rack of our Baby Back Ribs with Original BBQ sauce. Served with red skinned mashed potatoes, grilled asparagus. | 25

### **New** VEAL RIBS

Original BBQ sauce, coleslaw, fries.  
**Half Rack** | 16 **Full Rack** | 23

### ST. LOUIS RIBS

Original BBQ sauce, coleslaw, fries.  
**Half Rack** | 16.29 **Full Rack** | 23

### BEEF RIBS

Original BBQ sauce, coleslaw, fries. | 29

### **New** LAMB RIB CHOPS

Sweet plum & tarragon BBQ glaze, creamy Asiago mushroom risotto, grilled asparagus. | 22

### BONELESS BEEF SHORT RIB

Boneless short rib marinated and slow cooked in-house, Cabernet demi-glace, creamy Asiago mushroom risotto, grilled asparagus. | 20

## HANDHELDS

### THE ORIGINAL N. MIAMI HALF POUND BURGER\*

Chef David's original recipe using an 8oz. ground short rib, brisket, chuck & pork patty, American cheese, caramelized onions, bacon aioli, dill pickles, tomato, lettuce, fries. | 13

### **New** NASHVILLE HOT CHICKEN SANDWICH

Crispy chicken breast, Nashville hot sauce, lettuce, tomato, red onion, pickle slices, bleu cheese dressing, coleslaw, fries. | 12

### THE HALF POUND CHEESY BURGER\*

Premium beef patty blended with ground short rib, brisket & chuck, Cheddar and American cheeses, lettuce, tomato, onions, dill pickles, fries. | 13

## STEAKS

### FILET MEDALLIONS\*

Wood grilled, mashed potatoes, grilled asparagus with your choice of premium toppings: Cabernet Demi-Glace, Brandy Peppercorn Sauce, Asiago Crust.  
**6oz. Medallions** | 19 **9oz. Medallions** | 24

### SIRLOIN STEAK\* 9oz.

Wood grilled, bacon chive butter, mashed potatoes, grilled asparagus. | 17.79 **Premium Toppings** | 2

### SIZZLING RIBEYE\* 12oz.

Wood grilled, caramelized onions, portobello mushrooms, baked potato, grilled asparagus. | 27.59

### ADD ONS

**Grilled Shrimp Skewer** | 6.59 **Grilled Lobster Tail** | 9  
**Baby Back Ribs** | 9

## SEAFOOD

### CHILEAN SALMON 8oz.

Wood grilled, garlic butter, saffron & kale rice, seared garlic green beans. | 19

### GRILLED SHRIMP SKEWERS

Wood grilled, garlic butter, saffron & kale rice, seared garlic green beans. | 18.59

### FISH & CHIPS

Pacific cod, remoulade sauce, coleslaw, fries. | 14

### GRILLED SHRIMP SCAMPI PASTA

Chipotle garlic sauce, tomatoes, linguine, Asiago cheese, basil. | 16.59

## CHICKEN

### "NOT YOUR MOM'S" FRIED CHICKEN

Two crispy chicken breasts, Chicken gravy, mashed potatoes, seared garlic green beans. | 15.59

### BBQ CHICKEN

Half chicken basted in Original BBQ sauce and charbroiled, coleslaw, fries. | 14.29

### **New** SIZZLING SMOTHERED CHICKEN

Wood grilled, caramelized onions, portobello mushrooms, White Wisconsin Cheddar cheese, chives, mashed potatoes, seared garlic green beans. | 16



**Give the Gift of Good Taste!**

Ask your server about Tony Roma's Gift Cards.  
Available in any denomination you desire.

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□ Signature Item ■ Guest Favorite

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions | Parties of 8 or more will receive an automatic 18% service charge.

## HAND-SHAKEN ROMARITAS®

### CLASSIC ROMARITA®

Sauza® Gold tequila, Cointreau®. | 9

### ORANGE SALTED CARAMEL ROMARITA®

Sauza® Gold tequila, Cointreau®, salted caramel syrup, orange juice and fresh lime juice blend with a salt & brown sugar rim. | 10.59

### CADILLAC ROMARITA®

Sauza® Hornitos Reposado tequila, Cointreau®, Grand Marnier®. | 11.79

### ROYAL ROMARITA®

Casa Dragones® Blanco, Grand Marnier®, lemon & lime juice, agave syrup. | 15

## COCKTAILS

**CLASSIC OLD FASHIONED**  
Maker's Mark® bourbon, Angostura® aromatic bitters, Angostura® orange bitters. | 12

**SLOW & DIRTY MARTINI**  
Choice of New Amsterdam® vodka or gin, a touch of extra dry vermouth, served with an olive brine ice cube. | 10.59

**MOSCOW MULE**  
New Amsterdam® vodka, lime juice, Fever Tree® ginger beer. | 9

**CLASSIC MOJITO**  
Bacardi® rum, fresh mint, lime juice. | 10.59

**BOULEVARDIER**  
Knob Creek® bourbon, Martini & Rossi® sweet vermouth and Campari®. | 12

**PECAN BOURBON BITE**  
William Wolf® pecan bourbon, Ole Smoky® blackberry moonshine, Disaronno Originale®, Angostura® aromatic bitters. | 12

**CUCUMBER WATERMELON COOLER**  
Fresh watermelon & cucumber, New Amsterdam® gin, Monin® watermelon, and lime juice. | 11.59

**CHERRY VANILLA WHISKEY SOUR**  
Four Roses® "Yellow Label" bourbon, Monin® vanilla and lemon juice over muddled Bourdeaux cherries. | 9

**SÃO PAULO SMASH**  
Fresh pineapple, Yaguara® Cachaca Ouro, simple syrup, and lime juice. | 11.79

**SWEET SUNRISE TIKI**  
New Amsterdam® vodka & lemon juice, passion fruit, almond syrup and Velvet Falernum®. | 10.59

**PINEAPPLE PARADISE TIKI**  
Appleton Estate® signature blend rum, pineapple juice, lime juice, almond syrup, Velvet Falernum®, ginger ale. | 10.79

**SPIKED BEACH BOTTOM PUNCH**  
RumHaven® coconut water rum, Absolut® Citron vodka, DeKuyper® triple sec, Monin® Blue Curacao, guava & banana mixed with lemonade, and Swedish Fish® garnish. | 11

**ORLANDO RUM PUNCH**  
Captain Morgan® Original Spiced rum, Myers's® Original Dark rum, Passoã® passion fruit liqueur, Disaronno® Originale, grenadine, pineapple juice. | 11

**COOL BERRY SPRITZ**  
New Amsterdam® gin, Monin® blackberry, cucumber, and mint concentrates, fresh lime and cucumber. 157cal. | 6

**TROPICAL SPRITZ**  
Sauza® Gold tequila, Monin® mango concentrate, orange juice and fresh pineapple. 154cal. | 6

**STRAWBERRY MARTINI**  
Fresh, muddled strawberries with Absolut® vodka, lemon juice and a touch of simple syrup. 178cal. | 9.79

## BEER

### FLORIDA CRAFT 16oz. 22oz.

**BIG STORM® BREWING TROPIC PRESSURE FLORIDA ALE** 8.50 11.50

**CIGAR CITY BREWING® JAI ALAI IPA** 8.50 11.50

**CIGAR CITY BREWING® MADURO BROWN ALE** 8 11

**CROOKED CAN CLOUD CHASER (HEFEWEIZEN)** 8 11

**ORLANDO BREWING BLONDE ALE** 8 11

**TAMPA BAY BREWING REEF DONKEY APA** 8 11

### CRAFT 16oz. 22oz.

**NEW BELGIUM® FAT TIRE AMBER ALE** 8 9.50

**SAMUEL ADAMS® BOSTON LAGER** 7 9.50

**SAMUEL ADAMS® SEASONAL** 7 9.50

### DOMESTIC & IMPORT 16oz. 22oz.

**ANGRY ORCHARD® CIDER <sup>GF</sup>** 7.25 9.75

**BLUE MOON® BELGIAN WHITE** 7 9.50

**BUD LIGHT®** 5.50 7.50

**BUDWEISER®** 5.50 7.50

**MICHELOB ULTRA®** 5.75 7.75

**MILLER LITE®** 5.50 7.50

**STELLA ARTOIS®** 7.50 10.50

**YUENGLING®** 5.50 7.50

### BOTTLES 12oz

**BUD LIGHT®** 5

**BUDWEISER®** 5

**COORS LIGHT®** 5

**CORONA®** 5.50

**HEINEKEN® LAGER** 5.50

**O'DOUL'S® (NA)** 4.50

### CAN 14.9oz.

**GUINNESS® DRAUGHT** 7

## ALCOHOL FREE

### BEACH BOTTOM SPLASH

It's summer all year long with the tropical & citrus flavors in this bright blue drink! Garnished with a Swedish Fish® and an umbrella for a true oceanside feeling. | 5

### STRAWBERRY NO-JITO

Like it's inspiration, the No-jito features fresh, muddled mint and lime juice. We've added a vibrant Monin® strawberry flavor for a sweet twist that's enjoyed by guests of all ages. | 5

### MANGO MULE

A little sweet, a little spicy, the Mango Mule bursts with flavor from Monin® mango puree, Monin® ginger beer syrup, lime juice and club soda. | 5

### TRIPLE BERRY TWIST

A drink made for berry lovers featuring Monin® huckleberry, Sunberry Farms® cranberry cocktail, Sprite® topped with blueberries. | 5

### SODAS

Coke®, Diet Coke®, Sprite®, Minute Maid® Lemonade, Hi-C® Fruit Punch, Mr. Pibb®, Iced Tea. Free Refills | 2.95

## SANGRIAS

### WHITE SANGRIA

Astica® chardonnay, Malibu® rum, St. Germain® elderflower, DeKuyper® Peachtree® schnapps, DeKuyper® crème de banana, pineapple juice, fresh fruit. | 10.59

### RED SANGRIA

Astica® malbec, Malibu® rum, St. Germain® elderflower, DeKuyper® Peachtree® schnapps, DeKuyper® crème de banana, pineapple juice, fresh fruit. | 10.59

## WINE

### SPARKLING Split Bottle

**VEUVE DU VERNAY® BRUT** 5.50 21  
France

### WHITES 6oz. Bottle

**BERINGER® WHITE ZINFANDEL** 6.50 24  
California

**FOLONARI® MOSCATO D'ASTI** 6 22  
Italy

**CHATEAU STE. MICHELLE® RIESLING** 7 26  
Washington

**CUPCAKE® SAUVIGNON BLANC** 6 22  
New Zealand

**MEZZACORONA® PINOT GRIGIO** 7 26  
Italy

**SANTA MARGHERITA® PINOT GRIGIO** 13 48  
Italy

**WENTE VINEYARDS® CHARDONNAY** 7 26  
California

**MER SOLEIL® CHARDONNAY** 12 44  
California

**REDS 6oz. Bottle**

**BLACK INK® RED BLEND** 7 26  
California

**MIRASSOU® PINOT NOIR** 7 26  
California

**BLACKSTONE® MERLOT** 7 26  
California

**NORTON 1895® MALBEC** 6 22  
Argentina

**RAVENSWOOD® ZINFANDEL** 7 26  
California

**MEIOMI® PINOT NOIR** 10 37  
California

**MARKHAM® MERLOT** 10 37  
Napa Valley, California

**BONANZA® CABERNET SAUVIGNON** 10 37  
California

**LOUIS M. MARTINI® CABERNET SAUVIGNON** 12 44  
Sonoma County, California

**COLUMBIA CREST® GRAND ESTATES CABERNET SAUVIGNON** 7 26  
Washington

## COFFEE

### BLACKBERRY MOCHA

Two shots of espresso, steamed milk, dark chocolate sauce and blackberry syrup. | 6  
Get it spiked with Jameson® Irish whiskey. | 8

### MINT CRÈME ICED COFFEE

Café Bustelo® espresso infused coffee, Monin® mint crème syrup, vanilla syrup and half & half. | 5  
Get it spiked with Van Gogh® dutch chocolate vodka. | 7