



## 2013 Business Archives Section Social

All Business Archives Section members are welcome to Tommy's Wine Bar for food, drinks, and fun! Tommy's is just ½ a mile from the conference hotel. All food and drinks are ala carte from the regular Tommy's menu. Due to the size of our group, checks will only be divided by table.

**When:** Wednesday, August 14  
6:00 pm - 9:00 pm

**Where:** Tommy's Cuisine / Wine Bar  
746 Tchoupitoulas St.  
New Orleans, LA 70130

**Website:** <http://www.tommyneworleans.com/winebar.html>



### Tommy's Cuisine

#### Driving directions to Tommy's Cuisine



**Hilton New Orleans Riverside**  
2 Poydras St  
New Orleans, LA 70130



#### 1. Head east on Poydras St

213 ft



#### 2. Slight left toward Poydras St

194 ft



#### 3. Turn right onto Poydras St

0.2 mi



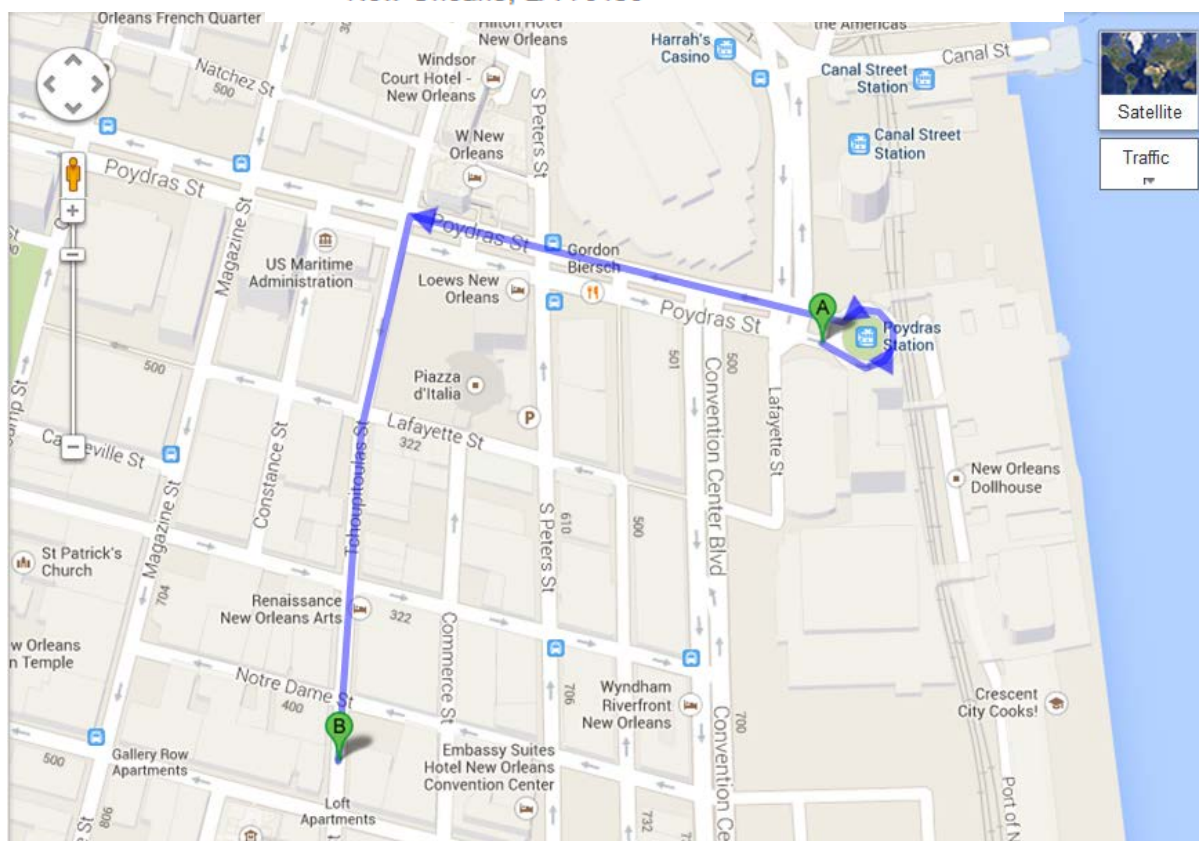
#### 4. Turn left onto Tchoupitoulas St

Destination will be on the left

0.2 mi



**Tommy's Cuisine**  
746 Tchoupitoulas St  
New Orleans, LA 70130



# **TOMMY'S MENU**



## **ENTREES**

### **Soft-shell Crab**

*Lightly battered and fried, served with linguini pasta,  
tossed with fresh basil and roma tomatoes in a  
reggiano crawfish sauce*

**\$23.90**

### **Shrimp Linguini**

*Jumbo shrimp pan sautéed with garlic, extra virgin  
olive oil, fresh basil & roma tomatoes, tossed in marinara*

**\$21.50**

### **Fresh Fish Filet**

*Pan sautéed with grilled shrimp, roasted red pepper  
& beurre blanc, served with corn maque choux &  
julienne sweet potatoes*

**\$23.50**

### **Pollo di Parma**

*Sauteed breast of chicken deglazed  
with red wine, layered with prosciutto, eggplant, &  
mozzarella, with roma tomatoes, mushrooms & fresh basil,  
served over linguini pasta*

**\$21.50**

### **Chicken Rosemarino**

*Roasted with white wine, extra virgin olive oil &  
rosemary garlic jus, served with a side of pasta marinara*

**\$21.90**

### **Veal Sorrentina**

*Pan seared veal layered with prosciutto, eggplant, &  
mozzarella, topped with a green onion & mushroom  
marsala sauce & vegetable du jour*

**\$22.50**

### **Veal Marsala**

*Veal medallions pan seared with fresh mushrooms,  
deglazed with marsala, served with julienne sweet  
potatoes & vegetable du jour*

**\$21.50**

### **Lamb a la Provencal**

*Seared lamb chops with roasted garlic mashed  
potatoes & a rosemary port wine demi, served with  
a side of haricot verts*

**\$32.90**

### **Duck Tchoupitoulas**

*Roasted crispy & deglazed with raspberry reduction,  
served over wild rice & fresh spinach with toasted  
pecans and bacon*

**\$24.90**



## **CHEF'S SPECIALS**

### **Crabmeat au Gratin**

*Jumbo lump crabmeat baked in casserole with  
fresh herbs & imported cheeses*

### **Filet of Fish Maison**

*Topped with Meuniere sauce & jumbo lump crabmeat,  
with a side of Brabant potatoes & vegetable du jour*

### **Crabmeat Sardou**

*Fresh steamed artichoke, layered with spinach,  
jumbo lump crabmeat, & hollandaise sauce*

### **Fish Capri**

*Pan sautéed fish topped with jumbo lump crabmeat,  
crawfish, capers, artichokes, & beurre blanc sauce*

### **Seafood Stuffed Eggplant**

*Shrimp, crabmeat, & crawfish baked with eggplant  
& fine herbs*

### **Filet Royal**

*Filet Mignon with béarnaise sauce, with a side of  
Brabant potatoes & vegetable du jour*



*Please no substitutions*



## **APPETIZERS**

### **Oysters Tommy**

*Baked in its shell with Romano cheese, pancetta,  
& roasted red pepper*  
\$9.90

### **Oysters Rockefeller**

*Baked with spinach, fresh herbs & herbsaint*  
\$9.90

### **Oysters Bienville**

*Baked with crawfish, shrimp, & fresh herbs*  
\$9.90

### **Paneed Oysters & Grilled Shrimp**

*Pan sautéed in Italian bread crumbs with spinach,  
tossed in raspberry vinaigrette*  
\$9.90

### **Mussels Marinara**

*Fresh mussels steamed in white wine, sautéed with  
roma tomatoes, caramelized garlic, & fresh basil*  
\$9.50

### **Escargot Aux Champignons**

*Escargot simmered in vermouth with garlic & leeks,  
served in mushroom cups over crostini*  
\$9.50

### **Crabmeat Canapé**

*Jumbo lump crabmeat fold in béchamel sauce, with green  
Onions & fresh herbs, baked with parmesan cheese*  
\$14.50

### **Sweetbreads**

*Pan sautéed with beurre blanc & capers,  
served over eggplant*  
\$10.90



## **SOUPS**

*Turtle Soup or Soup du jour*  
\$7.90



## **SALADS**

### **Shrimp Remoulade**

*Traditional New Orleans Remoulade*  
\$11.50

### **Tomatoes Maison**

*Vine ripe Creole Tomatoes and basil, served  
with fresh mozzarella or maytag blue cheese*  
\$9.00

### **Mixed Greens House Salad**

*Tossed with roma tomatoes, red onion,  
garlic croutons, & balsamic vinaigrette*  
\$7.75

*Add maytag blue cheese & crispy bacon*  
\$2.00

### **Caesar Salad**

*Crisp Romaine lettuce with herbed croutons  
& shaved parmigiano cheese*  
\$7.90

### **Duck Salad**

*Smoked duck breast sliced over spinach, drizzled  
with orange reduction, sautéed mushrooms  
& candied pecans*  
\$13.90

### **Asparagus Salad**

*Asparagus topped with Creole vinaigrette*  
\$7.90

### **Crabmeat Maison**

*Iceberg lettuce & Jumbo lump crabmeat  
tossed with Maison dressing*  
\$13.90