

## TBM DINNER MENU - Winter 2020-2021

### SALADS:

#### \*Classic TBM Caesar Salad

Romaine Lettuce, Parmesan Cheese, House-Made Croutons,  
and our Caesar Dressing Half \$6 / Full \$11

#### Iceberg Wedge (GF)

Crisp Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes,  
and our Blue Cheese Dressing Half \$6 / Full \$11

#### \*\*French Pear Salad (GF) (N)

Red Wine Poached Bosc Pear, Fall Greens, Blue Cheese,  
Shaved Shallots, Spiced Pecans in a Champagne Vinaigrette  
Half \$7 / Full \$12

#### \*\*TBM Winter Salad (GF) (N)

Mixed Greens, Roasted Beets, Orange Supremes,  
Dried Cranberries, Toasted Almonds, and Goat Cheese in a  
Maple and White Balsamic Vinaigrette Half \$7 / Full \$12

Add Grilled Chicken \$4, Shrimp \$5, \*Salmon \$7, or \*Seared Tuna \$8

(GF) Gluten Free / (\*GF) Gluten Free Option / (V) Vegetarian / \*\* (N) Nuts

1066 Killian Hill Road, Lilburn, GA 30047 - 770.696.4139 - [www.tbmrestaurant.com](http://www.tbmrestaurant.com)

### STARTERS:

Pull Apart Bread \$3

Soup de Jour (ask server) \$9

#### TBM Lump Crabcakes

Pan-Seared Crabcakes with Grapefruit Supremes, and  
TBM Comeback Sauce (Mississippi Remoulade) \$7.50 / \$15

#### \*Tuna Tataki

Quick Seared Sesame-Crusted Tuna Loin  
with an Asian Slaw, Ponzu Sauce, and Wasabi \$12 (GF) (N)

#### Cast-Iron Roasted Sea Scallops

on a Bed of Slow-Cooked Lentils with Honey Chipotle Gastrique -\$15 (GF)

#### Stuffed Mushrooms

with Locally Made Sausage and Parmesan \$10

#### Flash-Fried Calamari

served with House-made Marinara \$11

**Warm Pimento Cheese Dip** served with House-made Corn Chips \$9 V GF

**Affettati Board:** Selection of Four Cured Meats \$19

**Artisanal Cheese Board:** 3 Selections with Seasonal Accompaniments \$11

**Affettati/Cheese Combo Board** (2 meats/2 cheeses) \$17

**\*ITEMS MARKED WITH AN ASTERISK \* MAY BE SERVED RAW OR UNDER-COOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**



## MAINS:

**\*Steak Diane:** Grilled NY Strip Sirloin with Roasted Fingerling Potatoes, Slow Roasted Shallots, Mushrooms and a Brandy Cream Pan Sauce \$30 (GF)

**\*Filet Mignon:** Pan-seared Filet Mignon with Garlic Herb Mashed Potatoes and Flash-Fried Brussel Sprouts with a Blue Cheese Mornay Sauce \$35 (GF)

**\*Pan-seared Skin on Scottish Salmon** on a Bed of Lemony Quinoa, Butternut Squash, Roasted Peppers, and a Celeriac Cream Sauce \$24 (GF)

**Crisp Pork Schnitzel** with Beer Braised Red Cabbage and Apples, with a Horseradish Sauce *Charcutière* and Charred Lemon \$23

**Pan-Seared Chicken Breast** served on top of Sautéed Kale, Butternut Squash, Mushrooms, Fingerling Potatoes, and a Creamy Marsala Pan Sauce \$22 (GF)

**Lowcountry Shrimp and Grits:** Slow Cooked Grits, Mushrooms, and Smoked Bacon with a White Wine and Garlic Cream Sauce \$24 (GF)

**Cast-Iron Roasted Sea Scallops** on a Bed of Slow-Cooked Lentils with a Honey Chipotle Gastrique \$29 (GF)

**Forest Mushroom Risotto** with Parmigianino and Sautéed Mushrooms \$20 (Starter \$11) (V) (GF)

**Roasted Sweet Potato “Medallions”** on a Bed of Kale, Quinoa, and Dried Cranberries drizzled with a Roasted Pepper Gastrique \$16 (Vegan) (GF)

**TBM Pasta of the Week** (See Separate Menu or Ask Server)

**\*Chef’s Seafood / Fish Selection of the Week** (See Separate Menu or Ask Server)

**\*TBM Burger Special** (See Separate Menu or Ask Server)

**\*TBM Cheeseburger:** 8 oz. Beef Burger with Lettuce, Tomato, Onion, and Choice of Cheese (American, Swiss, or Cheddar) on a Toasted Potato Bun served with our House Pommes Frites \$13

SPLIT PLATE CHARGE: \$2

(GF) Gluten Free / (\*GF) Gluten Free Option / (V) Vegetarian / \*\* (N) Nuts

**\*ITEMS MARKED WITH AN ASTERISK \* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

## SIDES:

Pommes Frites \$5 Creamy Grits \$5

Roasted Fingerlings \$6

Brussel Sprouts \$6 Sautéed Kale \$6