

TOMMY'S

— CHOPHOUSE —

PRIVATE DINING

Exceptional Spaces for Unforgettable Gatherings

Whether you're hosting a business dinner, wine tasting, rehearsal dinner, birthday celebration or intimate reception, our private dining rooms provide an elegant setting paired with exceptional cuisine and personalized service.

THE WINE ROOM

An elegant private dining space surrounded by our curated wine collection—ideal for corporate events, celebrations and special occasions.

Capacity

Seated Dinner: Up to 36 Guests

Reception Style: Up to 50 Guests

THE VAULT

An intimate, completely private room which was actually designed from a historical US Customs evidence vault. The perfect room for executive dinners, board meetings, wine tastings and small celebrations.

Capacity

Seated Dinner: Up to 22 Guests

RESTAURANT EXCLUSIVITY

Host an unforgettable private event with a full restaurant buyout, offering complete access to our dining room, bar and private event spaces.

Available upon request.

Capacity

Seated Dinner: Up to 140 Guests

Reception Style: Up to 250 Guests

AMENITIES

Custom Prix Fixe & Family-Style Menus

Wine & Cocktail Pairings

Personalized Event Planning

Audio/Visual Capabilities Available

Special requests: Florals, Celebration Cake, Entertainment, etc

Reserve Your Event TODAY

Our Events Team will work with you to create a truly unforgettable dining experience tailored to your occasion. Please submit a request and a member of our team will contact you.

Tommy's Chophouse Private Dining Menus

Seventh Avenue \$100

Shareable Starters

Tommy's Deviled Eggs

Candied Bacon, Pickled Vegetable, Chive

Ceviche

Aguachile, Serrano Pepper, Sweet Potato, Cilantro

Soup or Salad Selection

House Salad

Chopped Lettuces, Onion, Olive, Heirloom Tomato, Creamy Italian, Parmesan

Soup of the Day

Entree Selection

Red's Farm Chicken

Crispy Smashed Potato, Green Soubise, Fresh Herb Salad

8 oz Filet Mignon, Wet Aged or SRF

Wagyu Picanha

Robuchon Mashed Potato, Broccolini, Whiskey Peppercorn Sauce or Bearnaise

Florida Red Snapper

Veracruz Sauce, Olives, Heirloom Rice

Chef's Seasonal Vegetarian on Request

Sweet Ending

Crepe Brulee

Not inclusive of beverage, tax or service charge. Prices are subject to change without notice.

Centro Ybor \$ 135

Shareable Starters (Choose Three)

Tommy's Deviled Eggs

Candied Bacon, Pickled Vegetable, Chive

Key West Pink Shrimp

Local Versaggi Family, Cocktail, Lemon

Calusa Oysters

Local Farm Oyster, Citrus Vinaigrette,
Pickled, Mustard Seed, Dill

Soup or Salad Selection

House Salad

Chopped Lettuces, Onion, Olive, Heirloom
Tomato, Creamy Italian, Parmesan

Entree Selection

Red's Farm Chicken

Crispy Smashed Potato, Green Soubise,
Fresh Herb Salad

Florida Red Snapper

Veracruz Sauce, Olives, Heirloom Rice

Sharable Sides

Bone Marrow, Pickled-Roasted Mushrooms, Pecorino-Chive House Cuts Fries, Glazed Carrots

Sweet Ending

Creme Brulee or Sour Orange Custard

Ceviche

Aguachile, Serrano Pepper, Sweet Potato,
Cilantro

Prime Beef Carpaccio

Caper Aioli, Radish, Lemon Juice,
Nasturtium

Crab Beignets

Remoulade, Scallions

Soup of the Day

8 oz Filet Mignon, Wet Aged *or*

14 oz Prime NY Strip, Wet Aged

Robuchon Mashed Potato, Broccolini,
Whiskey Peppercorn Sauce or Bearnaise

Chef's Seasonal Vegetarian on Request

Not inclusive of beverage, tax or service charge. Prices are subject to change without notice.

The Kress \$165

Shareable Starters

Chilled Seafood Platter

Key West Shrimp, Local Oysters, Ceviche, Lobster ++

Tommy's Deviled Eggs

Candied Bacon, Pickled Vegetable, Chive

Crab Beignets

Remoulade, Scallions

Soup or Salad Selection

House Salad

Chopped Lettuces, Onion, Olive, Heirloom
Tomato, Creamy Italian, Parmesan

Soup of the Day

Entree Selection (* please pre-ordered by 72 hours in advance)

Red's Farm Chicken

Crispy Smashed Potato, Green Soubise,
Fresh Herb Salad

16 oz Prime Ribeye, Wet Aged

Bordelaise, Bone Marrow,
Pickled-Roasted Mushroom

Florida Red Snapper

Veracruz Sauce, Olives, Heirloom Rice

Chef's Seasonal Vegetarian on Request

8 oz Filet Mignon & Lobster Tail

Robuchon Mashed Potato, Asparagus,
Perigieux Sauce

Sharable Sides

Pecorino-Chive House Cuts Fries, Glazed Carrots, Fondant Potato

Sweet Ending

Creme Brulee

Bread Pudding TBD

Not inclusive of beverage, tax or service charge. Prices are subject to change without notice.