

DINNER

STARTERS

hot fresh bread sticks 4.75

cheese, ranch, marinara, alfredo or pizza sauce dip 1.95

lemon wings these awesome wings are marinated and lightly seasoned, cooked golden brown 9.95

loaded skins loaded with cheddar cheese, tomatoes, bacon and chives served with sour cream 7.95

slabs of ribs a whole slab of our famous meaty, lean ribs basted with our special sauce 20.95 half slab 14.95

appetizer combo a tasty platter of potato skins, chicken wings, cheese quesadillas and bbq ribs 14.95

chicken quesadilla marinated chicken, cheese, peppers, jalapeños, onion, salsa and sour cream. garnished with fresh tomatoes and green onions 8.95

cheese quesadilla served with sour cream and salsa 7.95

spinach artichoke dip creamed spinach and artichoke hearts, served with celery, carrots, and bread for dipping 8.95

chicken strips breaded deep-fried tenderloins served with ranch dipping sauce 9.95

calamari flash fried and sautéed with peppers, onions, capers and served over lemon sauce 10.95

CLASSIC PIZZA

cheese medium 11.95 | large 12.95

additional toppings medium 1.00 | large 1.50

toppings pepperoni, onions, green peppers, hamburger, italian sausage, ham, bacon, mushrooms, green olives, anchovies, black olives, jalapeños, pineapple and banana peppers

premium toppings grilled or blackened chicken, double cheese, feta cheese medium 1.95 each | large 2.95 each

SPECIALTY PIZZA

personal gluten-free choose up to 3 toppings 12.95

tomato bros. super muenster & mozzarella cheeses, pepperoni, hamburger, onion, green pepper, mushrooms, italian sausage medium 16.95 | large 18.95

tomato bros. special muenster & mozzarella cheeses, ham, pepperoni, hamburger, italian sausage, green pepper, mushrooms, onion, green olives, anchovies (upon request) medium 17.95 | large 19.95

GOURMET PIZZA

six piece (9”) individual oven baked pizzas...great as an appetizer or to accompany our delicious entrées. also available in medium and large sizes (medium 17.95 | large 19.95)

spicy chicken artichoke hearts, tomatoes, blackened chicken, a hint of jalapeño peppers, and green onions with muenster, parmesan and mozzarella cheese on a bed of creamed spinach 12.95

vegetarian mozzarella and muenster cheeses with broccoli, carrots, tomato and fresh spinach and pesto sauce 12.95

STROMBOLI

our own homemade pizza dough wrapped around the freshest ingredients, then folded and baked to perfection

vegetable spinach, carrots, broccoli, cheese 10.95

italian sausage sausage, onions, peppers, cheese 10.95

build your own stromboli (byo) includes cheese and your choice of 3 items for 10.95

PASTA

served with tossed or caesar salad, or a cup of soup and fresh bread (greek salad or tomato bros. salad 1.75 extra)

spaghetti with marinara or meat sauce 12.95 add meatball +2.50 add italian sausage +2.50 add baked cheese + 1.75

mostaccioli with marinara or meat sauce 12.95 add meatball +2.50 add italian sausage +2.50 add baked cheese + 1.75

homemade lasagna fresh layers of egg noodles with ground beef, italian sausage, cheese, and tomato sauce 14.95

tomato brothers mostaccioli baked with meat sauce and topped with mushrooms, italian sausage, meatball, mozzarella and muenster cheese 16.95

ravioli stuffed with cheese, topped with marinara sauce 13.95

fettuccine alfredo fettuccine noodles tossed with fresh broccoli and mushrooms 12.95 with grilled or blackened chicken +3.95 with grilled shrimp +4.95

grilled chicken provencal grilled strips chicken and fresh mushrooms mixed with provencal cream sauce and with fettuccine noodles (it's a tomato-based sauce) 15.95

shrimp & scallop provencal shrimp & scallops lightly sautéed in lobster cream provencal sauce with fettuccine noodles (it's a tomato-based sauce) 17.95

gluten-free on request

FRESH SOUPS & SALADS

minestrone an old favorite served piping hot cup 3.95 | bowl 4.95

soup of the day made fresh and hot daily cup 3.95 | bowl 4.95

blackened chicken salad fresh lettuce, julienne strips of blackened chicken breast, peppers, jalapeños, onions, tomatoes, cheddar cheese, cucumber 13.95

tomato brothers salad fresh lettuce, red onions, crumbled bleu cheese, bits of prosciutto ham, tossed with balsamic raspberry vinaigrette dressing 11.95

cobb salad fresh lettuce, rows of chicken, egg, tomatoes, cucumbers, bacon, crumbled bleu cheese, choice of dressing 13.95

apple orchard salad fresh lettuce, parmesan cheese, pecans, cranberries, apples, red onions and grilled chicken 13.95

caesar salad freshly cut romaine mixed with parmesan cheese, croutons and tossed in our caesar dressing 8.95 add grilled or blackened chicken + 3.95

anna's chopped chicken greek salad fresh, crisp lettuce mixed with imported feta cheese, beets, kalamata olives, red onions, mild banana peppers, cucumbers, tomatoes and chicken all chopped and tossed in yia yia Ella's greek dressing 13.95

antipasto salad chopped fresh lettuce, muenster, mozzarella and parmesan cheeses, ham, salami, chickpeas, tomato, black olives and banana peppers served with a baked asiago tortilla 13.95

dinner salad fresh lettuce, tomato, beets, red onion and cucumber with choice of dressing 5.95

GREEK SALAD

michigan's best greek salad - a time proven favorite. crisp fresh lettuce with imported feta cheese, beets, cucumbers, kalamata olives*, red onions, tomatoes and our yia yia's greek dressing that's over 60 years old. *caution, olives contain pits

small greek personal sized. great for any entrée or sandwich 6.95

entrée greek our classic greek salad serves 1-2 11.95

medium greek our classic greek salad serves 6-9 people 27.95

large greek our classic greek salad serves 10-14 people 29.95

HOUSE SPECIALTIES

served with tossed or caesar salad, or a cup of soup and fresh bread (greek salad or tomato bros. salad 1.75 extra)

planked white fish pinboned, cooked & sered on a seasoned maple plank “charlevoix-style” surrounded by duchess potatoes and fresh vegetables 21.95

bbq rib dinner lean, meaty ribs and your choice of side 19.95

bbq ribs for two lean, seasoned, meaty full slab, basted with our special bbq sauce. comes with your choice of 2 sides 28.95

FAVORITES

served with tossed or caesar salad, or a cup of soup and fresh bread (greek salad or tomato bros. salad 1.75 extra)

fish & chips delicious beer-batter dipped fillets served with french fries 15.95

chicken kabob marinated and grilled chicken skewer with sautéed peppers, onions, tomatoes and mushrooms with rice pilaf 15.95

chicken marsala boneless chicken breasts sautéed in marsala wine with mushrooms and a hint of garlic. served on a bed of pasta 15.95

chicken parmigiana boneless breast of chicken lightly breaded and topped with cheese and marinara sauce. served on a bed of pasta 15.95

chicken piccata tender chicken breasts sautéed in white wine with capers and lemon. served on a bed of pasta 15.95

gus's favorite* marinated beef tenderloin tips with peppers, mushrooms, tomatoes and onions, served in a natural juices over rice pilaf 18.95

chopped sirloin* U.S.D.A choice chopped beef cooked to your specifications, topped with grilled onions and served with smashed yukon gold potatoes and vegetables 15.95

ny strip steak* specially selected center-cut steak cooked to order served with choice of side 24.95

steak marsala* 10 oz. top sirloin steak char-grilled and served with mushrooms and prosciutto, in a marsala wine sauce served with smashed yukon gold potatoes and vegetables 19.95

HANDHELDS

served with potato chips (french fries 1.25 extra)

hamburger certified angus beef® patty cooked to order, garnished with lettuce, tomato and red onions (add cheese +.50) 9.95

bbq chicken grilled bbq chicken breast topped with melted mozzarella and cheddar cheese, red onion, bacon and served on a brioche bun with lettuce and tomato 9.95

club sandwich ham, turkey, bacon, lettuce, tomato, swiss cheese on a toasted hoagie bun 9.95

turkey sandwich stacked fresh turkey served on toasted marble rye with lettuce, tomato & swiss cheese 9.95

albacore tuna salad sandwich served on toasted marble rye with lettuce and tomato 9.95

SIDES

smashed potatoes | french fries | rice pilaf | baked potato | spaghetti | fresh vegetables

Ask your server about menu items that are cooked to order or served raw. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEER & WINE SELECTIONS

WHITE WINES

WHITE WINES	GLASS	BOTTLE
dona sol chardonnay, california	6	24
wente morning fog chardonnay, california	8	32
butter chardonnay, california	10	40
kono sauvignon blanc, marlborough, nz	8	32
cavit pinot grigio, italy	7	28
beringer white zinfandel, california	6	24
franz joseph piesporter, germany	6	24
grand traverse late harvest riesling, mi	9	36

SPARKLING WINES

SPARKLING WINES		GLASS	BOTTLE
domino moscato		8	
innocent bystander pink moscato		8	
		SPLIT	BOTTLE
mionetto prosecco		8	
tostl asti		7.5	

RED WINES

	GLASS	BOTTLE
ruffino chianti, italy	7	28
gabbiano chianti, italy	9	36
dona sol cabernet, california	6	24
light horse cabernet, napa	9	36
oberon cabernet, napa	12	48
parducci pinot noir, california	7	28
mandolin pinot noir, california	9	36
dona sol merlot, california	6	24
h3 horse merlot, washington	9	36
lambrusco, italy	6	
dreaming tree crush red blend, california	8	32
finca el origen malbec, south america	8	32
gnarly head red zinfandel, lodi, california	8	32

BOTTLE ONLY

sonoma cutrer chardonnay, california	55
the prisoner, red blend, california	89
willamette estate pinot noir, oregon	64
frogs leap merlot, napa	85

COCKTAILS

tomato martini tito's vodka with muddled fresh tomatoes
and basil served up **8.00**

tb manhattan bulleit rye, sweet vermouth, and angostura bitters served up 8.00

negroni bombay sapphire, campari and sweet vermouth 8.00

bros fashioned bulleit bourbon, simple syrup, and bitters.
it's a classic, we just put our name in front of it **8.00**

moscow mule stoli vodka, barritt's ginger beer and lime
served in its proper copper cup 7.00

red smash basil hayden's, simple syrup, and bitters muddled with blackberries and lemon sered on the rocks 11.00

BOTTLED BEER

budweiser, bud light, michelob ultra, stella artois, molson canadian, blue light corona, heineken, amstel light, grolsch, legett nordic

also available: guinness pint cans

DRAFT BEER

miller lite, coors light, labatt blue

**ask your server about our rotating tap selection
and michigan craft beer**

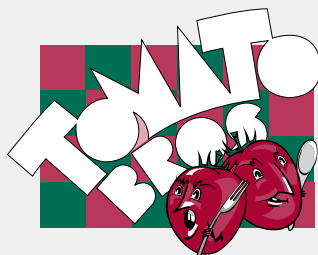
BEVERAGES

coffee	2.50	lemonade	2.50
decaf coffee	2.50	soft drinks	2.50
milk	2.50	pepsi, diet pepsi, mountain dew, sierra mist, vernors, root beer	
hot tea	2.50	bottled water	2.50
iced tea	2.50		
raspberry iced tea	2.50		

DESSERTS

cheesecake with strawberries	5.95
chocolate cake	5.95
homemade rice pudding	3.95

ask to see our dessert tray



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