



TONY'S

Steakhouse & Bar

DOWNTOWN ALTON

WINE LIST

RED WINES

PINOT NOIR

HAHN PINOT NOIR 7/28

BOEN PINOT NOIR 8/32

WALT BLUEJAY PINOT NOIR 50

*BELLE GLOSS CLARK AND TELEPHONE 50

*ORIN SWIFT SLANDER 66

MERLOT

COPPER RIDGE MERLOT 6/25

DECOY MERLOT 9/36

*DUCKHORN 3 PALMS MERLOT 100

CABERNET

COPPER RIDGE CABERNET 6/25

LOUIS MARTINI SONOMA CABERNET 8/32

75 WINE FELIZ CREEK CABERNET 9/36

HALL NAPA VALLEY CABERNET 50

*QUILT NAPA VALLEY CABERNET 12/48

*CROZE NAPA VALLEY CABERNET 55

*HONIG NAPA VALLEY CABERNET 60

*RAYMOND RESERVE CABERNET 60

*ORIN SWIFT PALERMO CABERNET 62

*SEQUOIA NAPA VALLEY CABERNET 65

*SILVER OAK ALEXANDER VALLEY CAB. 110

*CAYMUS NAPA VALLEY CABERNET 110

*ORIN SWIFT MERCURY HEAD CAB. 125

ALAMOS MALBEC 28

DAVINCI CHIANTI 28

*K SYRAH KLEIN 2014 75

ZINFANDEL

CLINE ANCIENT VINES ZINFANDEL 30

SEGHEGIO ZINFANDEL 35

*ORIN SWIFT 8 YEARS IN THE DESERT 50

*SALDO ZINFANDEL 50

*KLINKER BRICK OLD GHOST ZINFANDEL 60

RED WINES CONTINUED

RED BLENDS

DAVID PHINNEY CA LOCATIONS 32

CONUNDRUM RED BLEND 8/32

*ORIN SWIFT TRIGGER FINGER GRENACHE 50

*ORIN SWIFT ABSTRACT 50

*CHAPPALLET MOUNTAIN CUVEE 60

*SHAFER TD-9 60

*ORIN SWIFT MACHETE 60

*THE PRISONER 60

*ORIN SWIFT PAPILLON 90

BUBBLES & ROSE'

LA MARCA PROSECCO SPLITS 8/BOTTLE 32

SUGURA BRUT ROSE SPLITS 7

KIM CRAWFORD ROSE 30

HOGWASH ROSE 7.50/30

POPUP SPARKLING WINE 30

WHITE WINES

CANYON ROAD MOSCATO 6/25

HACIENDA RIESLING 6/25

HOGUE RIESLING 7.50/30

STARBOROUGH SAUVIGNON BLANC 7/28

KIM CRAWFORD SAUVIGNON BLANC 30

CANYON ROAD PINOT GRIGIO 6/25

TIEFENBRUNNER PINOT GRIGIO 8/34

COPPER RIDGE CHARDONNAY 6/25

KENDALL JACKSON CHARDONNAY 8/34

ELOUAN CHARDONNAY 8/34

*ROMBAUER CHARDONNAY 50

***INDICATES SELECTIONS FROM OUR RESERVE WINE LIST**

JOIN US EVERY THURSDAY FOR 1/2 PRICE BOTTLES OF WINE
(30% OFF BOTTLES FROM OUR RESERVE SELECTIONS)

PREMIUM COCKTAIL MENU

TONY'S CHERRY VANILLA COKE

Our house infused Vanilla & Cherry Bourbon made with imported Luxardo Cherries and Vanilla Beans with your choice of Coke or Diet Coke garnished with drunken cherries. \$10

COLONEL EH TAYLOR OLD FASHIONED

Muddled sugar and orange bitters topped with 2 oz of premium EH Taylor Small Batch Bourbon. Served over ice and garnished with orange peel and bourbon soaked cherries. \$ 14

WOODFORD MANHATTAN

2 oz of premium Woodford Reserve Bourbon stirred with a dash of our house made cherry syrup, Woodford orange bitters and sweet vermouth. Strained into a cocktail glass and garnished with a Woodford bourbon cherries. \$14

BLACKBERRY SMASH

2 oz Buffalo Trace Bourbon Bourbon muddled with fresh mint, lime, blackberries and house made blackberry simple syrup served over ice with a splash of club soda. \$11

ICED MOCHA

2 oz of coffee bourbon, chocolate syrup and half and half shaken and served over ice. Topped with whipped cream and a dash of cinnamon. \$9

SALTED CARAMEL MARTINI

Salted caramel vodka, horchata, a caramel swirl and a salted rim \$9

MOCHA ESPRESSO MARTINI

Dark crème de cacao, espresso vodka, cream and a chocolate swirl \$9

CHOCOLATE MARTINI

Chocolate vodka, dark crème de cacao & irish cream with a chocolate swirl \$9

THE DIRTY GOOSE

Grey goose vodka martini shaken with olive juice, dry vermouth, and olives on a rosemary sprig \$12

BRETT'S STRAWBERRY MARTINI

Pink Whitney Vodka, strawberry puree, fresh lemon juice, a sugared rim & a fresh strawberry \$7

POMEGRANATE MARTINI

Tito's Handmade Vodka, orange liqueur, pomegranate, and a splash cranberry garnished with orange peel \$9

BLUEBERRY LEMON DROP MARTINI

Tito's Handmade Vodka, fresh squeezed lemon, fragrant blueberry syrup garnished with fresh blueberries on a rosemary sprig. \$9

BOURBON PINEAPPLE LEMONADE

Buffalo Trace paired with pineapple juice and lemonade. Garnished with a lemon twist and fresh rosemary \$8

SIDE CAR

Delord Napoleon Armagnac and Grand Marnier mixed with fresh lemon juice and a sugar cube. Served in a coup with a lemon twist. \$12

PALOMA

El Mayor Blanco Tequila, grapefruit soda and lime juice, rimmed with chili salt and garnished with fresh grapefruit. \$8

LIQUID LOVE AFFAIR

Pearl Vanilla Vodka, passionfruit and pineapple, topped with Champagne. \$10

FRENCH 75

Tanqueray Rangpur Gin, fresh squeezed lemon juice and simple syrup topped with Champagne. Served in a champagne flute with a twist of lemon peel \$10

DEATH IN THE AFTERNOON

Absinthe & Champagne garnished with a lemon twist and served in a champagne flute \$10

BLUEBIRD IN BARBADOS

Absinthe, blue curacao, pineapple juice, bitters, simple syrup, & lime juice garnished with an orange twist. \$9

BULLDOG

Vodka, coffee liqueur & Irish cream shaken with ice and topped with cola \$8

TONY'S ITALIAN DELIGHT ICE CREAM DRINK

A Tony's favorite since 1954! Tony Ventimiglia's version of the Brandy Alexander. Dark Creme De Cacao, Brandy and Praline Liqueur blended with hand dipped ice cream. \$9

DESSERT

New York Cheesecake \$5

(add fresh strawberries \$6)

Snickers Cheesecake \$6

Chocolate Lover's Cake \$6

Mini Chocolate Chip Cannolis (3) \$5

Fresh Brewed Dark Roast Coffee \$2.50

APPETIZERS

SHRIMP COCKTAIL Served with a horseradish cocktail sauce and fresh lemon 14

SEARED AHI TUNA Pan seared rare sesame encrusted ahi tuna served with mango salsa and chipotle lime crema 12

STUFFED MUSHROOMS Baked mushroom caps stuffed with crab and cheese 9

CRAB CAKE POPPERS Tony's signature crab cakes with lemon aioli sauce 12

SHRIMP SCAMPI Sautéed in garlic, white wine butter sauce 14

ASIAGO CHEESE DIP served with baked pita points for dipping 9

TOASTED RAVIOLI served with our famous house made meat sauce 9

MOZZARELLA CHEESE STICKS Breaded and deep fried mozzarella served with meat sauce 9

HOT CHEESE CUBES Pepper Jack cheese breaded and deep fried 9

TOASTED ARTICHOKE HEARTS Lightly breaded and seasoned deep fried artichoke hearts with garlic butter dipping sauce 9

SALADS & SOUPS

FRENCH ONION SOUP Traditional style French onion soup with crusty French bread and melted swiss cheese. 6

LOBSTER BISQUE A classic, Creamy and smooth perfectly seasoned bisque 6

ITALIAN HOUSE SALAD topped with red onion, mozzarella cheese, cherry tomatoes and a pepperoncini pepper 4 - large 8

CAESAR SALAD Romaine, croutons, a blend of parmesan, asiago and blue cheese topped with Tony's homemade Caesar dressing 5- large 8

STRAWBERRY SPINACH SALAD Fresh baby spinach with strawberries, candied pecans, and blue cheese crumbles with poppy seed dressing 8

WEDGE SALAD Creamy Gorgonzola dressing with dried cranberries, pumpernickel dried onion crumble and hickory smoked bacon 8

ADD TO ANY LARGE SALAD

GRILLED CHICKEN + 5

8 OZ PAN SEARED SALMON + 15
Salmon also available blackened

5 GRILLED SHRIMP + 8

3 LARGE PAN SEARED SCALLOPS + 12
SEARED RARE SESAME AHI TUNA +9

SALAD DRESSING

HOUSE MADE DRESSINGS: CAESAR, HOUSE (SWEET, CREAMY VINEGAR & OIL), BLUE CHEESE

RANCH, HONEY MUSTARD, FRENCH, POPPY SEED, 1000 ISLAND

ADD BLUE CHEESE CRUMBLES TO ANY SALAD + 1.25

STEAKS

Served with choice of 2 entree accompaniments

TONY'S FAMOUS PEPPERLOIN

Tony's is the home of the original Pepperloin. Hand trimmed beef tenderloin marinated and rolled in half cracked black pepper, grilled to perfection and served with our house made garlic butter.

6 OZ PEPPERLOIN 28

8 OZ PEPPERLOIN 30

PEPPERLOIN KABOB 20

FILET MIGNON

Tony' filet is a hand trimmed, traditional cut, tender and lean unmarinated filet topped with our house made garlic butter.

6 OZ FILET MIGNON 27

8 OZ FILET MIGNON 29

STEAK ADDITIONS

5 GRILLED SHRIMP +8

CRAB STUFFED PORTOBELLO +8

3 LARGE PAN SEARED SCALLOPS +12

OSCAR STYLE +8

Crab cake, asparagus & hollandaise

SAUTEED GARLIC MUSHROOMS +2.50

SAUTEED ONIONS +2

ENTRÉE ACCOMPANIMENTS

CAESAR SALAD

HOUSE SALAD

BAKED POTATO

PASTA WITH MEAT SAUCE

PASTA WITH GARLIC BUTTER

VEGETABLE OF THE DAY

BRUSSELS SPROUTS & BACON

STEAK FRIES

BROASTED POTATOES

BLUE CHEESE & BACON POTATOES

LOBSTER BISQUE SOUP +3

FRENCH ONION SOUP +3

WEDGE SALAD +4

STRAWBERRY SPINACH SALAD +4

NEW YORK STRIP

Bagley Farms Certified Choice Angus classic cut 12 oz strip steak topped with house made garlic butter. 28

RIBEYE

Bagley Farms Certified Choice Angus 16 oz boneless ribeye. Grilled to perfection and topped with garlic butter. 32

SURF & TURF

Two 4 oz Pepperloin Medallions, each topped with a large pan seared sea scallop and a jumbo shrimp over lobster cream sauce. 40

STEAK SAUCES

GARLIC BUTTER - COMPLIMENTARY

BLUE CHEESE BUTTER +2.50

GORGONZOLA CREAM SAUCE +2.50

LOBSTER CREAM SAUCE +4

LOADED BAKED POTATO +2

SICILIAN POTATOES +4

FETTUCINE ALFREDO +4

ALFREDO WITH ARTICHOKE

HEARTS & BACON +6

SEAFOOD

SALMON FILET

Pan seared salmon filet served with vegetable of the day and choice of salad. 25

(substitute soup +3)

Salmon also available blackened.

SHRIMP SCAMPI

Served over a bed of linguine noodles in a garlic and white wine butter sauce. 23

Served with your choice of salad

(substitute soup +3)

COCONUT SHRIMP

Hand breaded with our homemade seasoned panko coconut breading and served with pina colada dipping sauce.

Served with your choice of 2 sides. 20

SPECIALTY ENTREES

Served with choice of 2 accompaniments

CHICKEN PARMIGIANA

Italian breaded chicken breast, baked in Tony's marinara tomato sauce, topped with melted cheese. 20

PASTA

Add a House or Caesar Salad \$3

TONY'S RAGU (MEAT) SAUCE 14

Our most popular sauce. Slightly sweet with ground beef, tomatoes onion and mushrooms.

MARINARA RED SAUCE 12

Tomatoes, sauteed garlic, onions and Italian seasoning.

MEATBALLS LINGUINE 14

2 large meatballs topped with Marinara sauce.

LASAGNA WITH MEAT SAUCE 14

Baked in our homemade meatsauce and topped with mozzarella cheese.

SHRIMP & SCALLOPS WITH PORTOBELLO MUSHROOMS AND ASPARAGUS

Sauteed over a bed of linguine noodles in a garlic and white wine butter sauce. *May also be prepared in a bowl without linguine noodles.

Served with your choice of salad. 25

(substitute soup +3)

SEA SCALLOPS PASTA

5 large pan seared scallops set atop a bed of linguine, tossed with white garlic butter sauce, bacon, spinach and artichoke hearts. Served with your choice of salad. 25

(substitute soup +3)

CHICKEN PROVOLONE

Chicken breast sautéed in olive oil topped with ham and provolone cheese and served in a flamed brandy mushroom sauce. 20

CAJUN CHICKEN OR SHRIMP PASTA

Penne noodles tossed with cajun chicken or shrimp in a provolone cheese sauce

CHICKEN 17 SHRIMP 22

FETTUCCINE ALFREDO 12

A rich blend of cream, butter, cheese and spices.

+BROCCOLI 13

+CHICKEN 16

+ARTICHOKE HEARTS & BACON 16

WHISKEY MENU

1.5 OUNCE POURS

1792 Small Batch 6	Colonel Taylor Single 12	Knob Creek Kentucky Straight 8
1843 5	Colonel Taylor Small Batch 12	Knob Creek Single Barrel 8
4 Roses Single Barrel 9	Colonel Taylor Barrel Proof 15	Knob Creek Rye 7
4 Roses Small Batch 8	Colonel Taylor Rye 12	Larceny Straight Bourbon 8
Angels Envy 10	Cream of Kentucky 13 Year 25	Legent Whiskey 94 8
Bardstown Fusion 12	David Nicholson Reserve 8	Lincoln Straight 12
Barrel Bourbon Armida 12	Davidson Reserve 4 Grain 12	Longbranch 8
Barrel Bourbon Dovetail 12	Daviess County Straight 8	Makers Mark 6
Barrel Bourbon Dovetail 12	Daviess County Cabernet 8	Makers Mark 46 8
Barrel Bourbon Batch No. 17 12	Daviess County French 8	Makers Mark Cask Strength 8
Barrel Bourbon Batch No. 19 12	Duke Straight Bourbon 8	Mellow Corn Whiskey 6
Barrel Bourbon Batch No. 27 12	Eagle Rare 10 Year 8	Michter's American Whiskey 10
Basil Hayden's Straight 10	Elijah Craig 12 Year 8	Murray Hill Club 22
Basil Hayden's Dark Rye 10	Elmer T. Lee Single Barrel 12	Minor Case Rye 8
Basil Hayden's Rye 10	Evan Williams Single 8	Noah's Mill 9
Belle Meade Whiskey 7	Evan Williams White Label 6	Old Bardstown 101 6
Belle Meade Reserve 108.3 18	Ezra Brooks 99 7	Old Camp Wolf Moon 80 6
Bernheim Kentucky Wheat 8	Fighting Cock 6 Year 6	Old Charter Oak 10
Blackhorse 1901 14	George Remus 8	Old Ezra 7 Year 7
Blade and Row 8	Hancock Reserve Single 14	Old Forester 1870 9
Blantons 12	Heaven Hill 100 Proof 8	Old Forester 1897 9
Blood Oath 4 20	Heaven Hill Blend 6	Old Grand Dad 7
Blood Oath 5 20	Henry Mckenna Blend 6	Old Hickory Blended 6
Blood oath 6 20	High West Whiskey 7	Peerless Small Batch 107 15
Booker's 12	Horse Soldier Small Batch 12	Pennington Rye 6
Breckenridge 8	Hudson Baby Bourbon 10	Pikesville Straight Rye 8
Buffalo Kosher Wheat 12	I W Harper 15 Year 15	Pure Kentucky Straight 8
Buffalo Rye Recipe 12	Jack Daniels Rye 7	Rabbit Hole Cavehill 10
Buffalo Straight Rye 12	Jefferson Ocean 12	Rebel Yell 10 Year 10
Buffalo Trace 7	Jefferson Very Small Batch 10	Rebel Yell Straight 8
Bulleit Bourbon 7	Jefferson Reserve 10	Rebel Yell Single Barrel 8
Bulleit Rye 7	Jim Beam Black 7	Rebel Yell Small Batch 8
Bulleit 10 yr 9	Jim Beam Double Oak 8	Rebel Yell Rye 8
Burning Chair 10	Johnny Drum 7	Redemption Bourbon 84 6
Caribou Crossing 9	JTS Brown Blended 80 6	Redwood Empire Emerald Giant Rye 8
Chattanooga 111 8	JW Dant Bourbon 100 6	Redwood Empire Lost Monarch 8
Chicken Cock Straight 10	Kentucky Spirit 10	Redwood Empire Pipe Dream Bourbon 8
Chicken Cock Rye 10	Kentucky Vintage Sm. Batch 6	Resilient 16 Year 14

WHISKEY MENU (CONTINUED)

1.5 OUNCE POURS

Rockhill Farms 14
Rossville Unit Straight Rye 8
Rowan's Creek 7
Russel's Reserve 8
Sazerac Rye 7
Stillhouse Black 7
Stagg Straight Bourbon 20
Stagg Jr. Kentucky Straight 10
Stillhouse Black 7
Templeton Rye 7
Tin Cup 6
Trail's End Whiskey 10
Traverse City Whiskey 8
TX Texas Straight 10
TX Blended Whiskey 9
Widow Jane 12
Wilderness Trail 10
Willet Pot Still 8
Willet Small Batch Rye 9
Woodford Reserve 8
Woodford Reserve Malt 8
Wyoming Outrider 6
Yellowstone Select 8
Yellowstone 101 15

PAPPY VAN WINKLE

Old Rip Van Winkle 10 Year 20
Van Winkle Special Res 12 Year 25
Van Winkle Family Res Rye 25
Pappy Van Winkle Res 15 Year 40

WILLIAM LARUE

WELLER

Weller Special Reserve 8
Weller Antique 107 8
Weller 12 Year 12
Weller Full Proof 15
Weller Single Barrel 18
Weller CYPB 20

IRISH WHISKEY

Glendalough 8
Jameson 18 Year 22
Jameson Irish Whiskey 6
Jameson Caskmates 7
Jameson Distillers Safe 12
Jameson Black Barrel 7
Tullamore Dew 6

SCOTCH WHISKEY

Aberlour 12 Year 8
Balvenie 12 Year 12
Copper Dog 7
Dalmore 12 Year 9
Dalmore 15 Year 14
Dalmore Cigar Malt 20
Glenlivet 12 Year 8
Glenlivet 18 Year 18
Glenlivet Founders Res. 10
Johnnie Walker White 7
Laphroig 10 Year 9
Macallan 12 Year 10
Monkey Shoulder 8
Oban 14 Year 13

APERTIFS/DIGESTIFS & CORDIALS

Absinthe Grun Fee 8
Absinthe Lucio 10
Absinthe Pernod 15
Amaretto Di Sarona 6
Aperol 8
Armagnac Delord Napoleon 8
Armagnac Delord XO 15 Yr 10
Armagnac 25 Yr 20
B & B 6
Baileys 6
Black Sambuca 6
Campari 10
Chartreuse 8
Courvoisier 8
Frangelico 6
Gran Marnier 6
Hennessy 6
Horchata 6
Martel VS Cognac 8
Ouzo 6
Tia Maria 6

DESSERT

New York Cheesecake \$5
(add fresh strawberries \$6)
Snickers Cheesecake \$6
Chocolate Lover's Cake \$6
Chocolate Chip Cannolis (3) \$5

TONY'S ITALIAN DELIGHT

A Tony's favorite since 1954!
Tony Ventimiglia's version of the
Brandy Alexander. Dark Creme De
Cacao, Brandy and Praline
Liqueur blended with hand
dipped ice cream. \$9

HAPPY HOUR \$5 COCKTAILS

EVERYDAY 3:30 PM -5:30 PM

OLD FASHIONED

Muddled sugar and orange bitters topped with Benchmark Bourbon. Served over ice and garnished with orange peel and bourbon soaked cherries.

MANHATTAN

Benchmark Bourbon stirred with a dash of our house made cherry syrup, Woodford orange bitters and sweet vermouth. Strained into a cocktail glass and garnished with bourbon cherries.

DIRTY MARTINI

Wheatley vodka shaken with olive juice, dry vermouth, and olives on a rosemary sprig.

BLUEBERRY LEMON DROP

Wheatley Vodka, fresh squeezed lemon, fragrant blueberry syrup garnished with fresh blueberries and a lemon twist.

PINEAPPLE BOURBON LEMONADE

Benchmark Bourbon paired with pineapple juice and lemonade. Garnished with a lemon twist.

SALTED CARAMEL MARTINI

Salted caramel vodka, horchata, a caramel swirl and a salted rim.

SEGURA SPARKLING ROSE' SPLIT

A single size bottle of Bubbly Rose' with youthful fruity aromas of strawberry, redcurrant and pomegranate.

HAPPY HOUR \$8 APPETIZERS

EVERYDAY 3:30 PM -5:30 PM

SEARED AHI TUNA

Pan seared Sesame encrusted Ahi Tuna served with mango salsa and chipotle lime crema

SHRIMP COCKTAIL

A Tony's house favorite served with a horseradish cocktail sauce and fresh lemon.



CURBSIDE CARRY OUT SPECIALS & FAMILY MEALS

618-462-8384 ~ WWW.TONYSRESTAURANT.COM

DINNER FOR 4

PEPPERLOIN KABOB DINNER \$56

4 KABOBS, 1/2 PAN OF HOUSE OR CAESAR SALAD & CHOICE OF: 1/4 PAN OF MEAT SAUCE PASTA, ALFREDO PASTA OR 4 BAKED POTATOES

CHICKEN PARMESAN DINNER \$50

4 CHICKEN PARMS, 1/2 PAN OF HOUSE OR CAESAR SALAD & CHOICE OF: 1/4 PAN OF MEAT SAUCE PASTA, ALFREDO PASTA OR 4 BAKED POTATOES

CHICKEN STRIP DINNER \$30

20 CHICKEN STRIPS AND CHOICE OF 1/4 PAN OF SALAD, MEAT SAUCE PASTA OR ALFREDO PASTA

FAMILY PASTA MEALS

(SERVE APPROXIMATELY 6-8 GUESTS)

LASAGNA WITH MEAT SAUCE \$40

1/2 PAN OF LASAGNA WITH MEAT SAUCE, 1/2 PAN OF SALAD AND BREAD AND BUTTER

PENNE PASTA WITH MEAT SAUCE \$35

1/2 PAN OF PENNE WITH MEAT SAUCE, 1/2 PAN OF SALAD AND BREAD AND BUTTER

PENNE PASTA WITH ALFREDO SAUCE \$35

1/2 PAN OF FETTUCCHINE ALFREDO, 1/2 PAN OF SALAD AND BREAD AND BUTTER (+ CHICKEN \$40)

PENNE PASTA WITH MARINARA SAUCE \$32

1/2 PAN OF MARINARA PENNE PASTA, 1/2 PAN OF SALAD AND BREAD AND BUTTER

LARGE QUANTITY APPS & SALADS

SALAD - 1/2 PAN OF HOUSE OR CAESAR SALAD SERVES 8-10 \$15

TOASTED RAVIOLI - 25 PIECE TOASTED RAVIOLI WITH MEAT SAUCE \$30

CHICKEN TENDERS - 25 PIECE FRIED CHICKEN TENDERS WITH RANCH DIP \$35

MOZZARELLA STICKS - 25 MOZZARELLA STICKS WITH MEAT SAUCE \$35

ADD DESSERT TO ANY CARRY OUT MEAL \$12

4 PIECES OF NEW YORK CHEESECAKE OR SNICKERS CHEESE CAKE

DINNER FOR 2

DATE NIGHT \$50

CHOOSE 2 SALADS - HOUSE OR CAESAR
CHOOSE 2 ENTREES - 6 OZ PEPPERLOIN, 6 OZ FILET MIGNON, PEPPERLOIN KABOB, SALMON FILET (ALSO AVAILABLE BLACKENED) OR CHICKEN KABOB
(ALL SERVED WITH BAKED POTATO)
BOTTLE OF WINE OR 2 SANGRIAS CABERNET, MERLOT, CHARDONNAY, MOSCATO OR RIESLING OR 2 MASON JAR SANGRIAS
DESSERT: CHEESECAKE, SNICKER CHEESECAKE OR CHOCOLATE THUNDER CAKE (TO SHARE)

PASTA FOR 2 \$25

CHOOSE 2 SALADS - HOUSE OR CAESAR
CHOOSE 2 PASTAS - FETTUCCHINE ALFREDO WITH OR WITHOUT BROCCOLI,
PENNE WITH MEAT SAUCE,
PENNE WITH MARINARA SAUCE (MEATLESS),
PENNE WITH MEATBALLS,
LASAGNA WITH MEAT SAUCE OR
TOASTED RAVIOLI WITH MEAT SAUCE
DESSERT: CHEESECAKE, SNICKER CHEESECAKE OR CHOCOLATE THUNDER CAKE (TO SHARE)

PIZZA MEALS

FAMILY PIZZA MEAL - 2 TWO TOPPINGS \$25

TWO 14" PIZZAS WITH UP TO 2 TOPPINGS EACH, 1/2 PAN OF HOUSE OR CAESAR SALAD & BREAD

*NOT AVAILABLE FRIDAYS & SATURDAYS

*1/2 TOPPINGS, SUBSTITUTIONS AND ADD ONS NOT AVAILABLE ON THIS SPECIAL.

FAMILY PIZZA MEAL - 2 TONY'S SPECIALS \$35

TWO 14" TONY'S SPECIAL PIZZAS - PEPPERONI, SAUSAGE, MUSHROOMS AND CHOICE OF REGULAR BACON OR CANADIAN BACON

1/2 PAN OF HOUSE OR CAESAR SALAD & BREAD

*NOT AVAILABLE FRIDAYS & SATURDAYS

*1/2 TOPPINGS, SUBSTITUTIONS AND ADD ONS NOT AVAILABLE ON THIS SPECIAL.

TONY'S SPECIAL & SALADS with choice of OF WINE, 2 SANGRIAS OR 32 oz GROWLER OF DRAFT BEER \$30

14" TONY'S SPECIAL PIZZA, 2 HOUSE OR CAESAR SALADS + CHOICE OF BOTTLE OF WINE, 2 SANGRIAS OR GROWLER OF BEER.



CURBSIDE COCKTAIL MENU

618-462-8384 ~ WWW.TONYSRESTAURANT.COM

TONY'S SIGNATURE CHERRY VANILLA COKE \$8

YOUR CHOICE OF COKE OR DIET COKE MIXED WITH TONY'S VANILLA AND CHERRY BOURBON INFUSED WITH IMPORTED LUXARDO CHERRIES AND VANILLA BEANS. SERVED WITH OUR DRUNKEN CHERRIES.

MASON JAR SANGRIA 8 OZ \$6

HOUSE MADE SEASONAL SANGRIA. ASK ABOUT OUR CURRENT SELECTION

MASON JAR MARGARITAS \$6

8 OZ OF OUR DELICIOUS HOUSE MADE MARGARITAS GARNISHED WITH LIME AND ORANGE SLICES.

*TRADITIONAL OR CRANBERRY MARGARITAS.

MASON JAR MULES \$6

8 OZ MASON JAR OF MULES ~ TRADITIONAL MOSCOW MULE: VODKA, GINGER BEER & LIME JUICE GARNISHED WITH FRESH LIME AND MINT.

CHOICES: MOSCOW, PEACH BOURBON MULE, YULE MULE (CRANBERRY WITH BOURBON)

MASON JAR PINEAPPLE BOURBON LEMONADE \$6

8OZ JAR ~ BOURBON, PINEAPPLE JUICE & LEMONADE. GARNISHED WITH LEMON

MASON JAR STRAWBERRY LEMON DROP MARTINI \$6

PINK WHITNEY VODKA, STRAWBERRY PUREE AND LEMONADE - 8 OZ JAR

MASON JAR BLUEBERRY COSMO MARTINI \$6

BLUEBERRY VODKA, TRIPLE SEC AND CRANBERRY JUICE - 8 OZ JAR

MASON JAR SALTED CARAMEL MARTINI \$6

SALTED CARAMEL VODKA, RUM CHATA AND CREAM WITH A CARAMEL SWIRL - 8 OZ JAR

COCKTAIL GROWLERS

32 OZ GROWLER OF COCKTAILS \$22

COCKTAIL GROWLER REFILL \$20

MARGARITA

(TRADITIONAL OR CRANBERRY)

MOSCOW MULE

YULE MULE (CRANBERRY AND BOURBON)

BOURBON PEACH MULE

PINEAPPLE BOURBON LEMONADE

STRAWBERRY LEMONADE

(MADE WITH PINK WHITNEY VODKA)

DRAFT BEER GROWLERS

\$10 32 OZ DRAFT GROWLER

\$8 GROWLER REFILLS

HEAVY RIFF - LOVE GUN

PERONI

BLUE MOON

STELLA ARTOIS

ELYSIAN IPA SPACE DUST

WHISKEY

1.5 OUNCE POUR

BLANTON'S \$12

BUFFALO TRACE \$7

WOODFORD RESERVE \$8

WELLER 12 YR \$12

FULL DINNER/DRINK/WINE MENUS & ONLINE CURBSIDE

ORDERS: WWW.TONYSRESTAURANT.COM

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TONY'S

Steakhouse & Bar

DOWNTOWN ALTON

UNCOOKED STEAKS

UNCOOKED TONY'S PEPPERLOINS

MARINATED AND ROLLED IN HALF CRACKED BLACK PEPPER

6 OZ \$15 - 8 OZ - \$18

PEPPERLOIN KABOB \$13

WHOLE TENDERLOINS \$27/LB - MINIMUM 4 LBS
(TRIMMED, MARINATED AND PEPPERED)

UNCOOKED TONY'S FILETS

NOT MARINATED AND UNPEPPERED

6 OZ \$14 - 8 OZ \$17

WHOLE TENDERLOINS \$24/LB - MINIMUM 4 LBS
(TRIMMED, NOT MARINATED, NOT PEPPERED)

TONY'S STEAK GARLIC BUTTER

PINT \$5

TONY'S HOUSE & CAESAR DRESSING

PINT \$5