



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
- BLACKSTONE MERLOT 9/36
- *DUCKHORN 3 PALMS MERLOT 100

CABERNET

- COPPER RIDGE CABERNET 6/25
- LOUIS MARTINI SONOMA CABERNET 8/32
- MARTIN RAY NAPA 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

- ALAMOS MALBEC 28
- DAVINCI CHIANTI 28
- *K SYRAH KLEIN 2014 75

ZINFANDEL

- CLINE ANCIENT VINES ZINFANDEL 7.50/30
- BOGLE OLD VINE ZINFANDEL 32
- SEGHEISIO ZINFANDEL 35
- *ORIN SWIFT 8 YEARS IN THE DESERT 50
- *SALDO ZINFANDEL 50
- *KLINKER BRICK OLD GHOST ZINFANDEL 60

RED BLENDS

- ORIN SWIFT CA LOCATIONS 32
- CONUNDRUM RED BLEND 8/32
- PILLARS OF HERCULES 45
- *ORIN SWIFT TRIGGER FINGER GRENACHE 50
- *ORIN SWIFT ABSTRACT 50
- *CHAPPALLET MOUNTAIN CUVÉE 60
- *SHAFFER TD-9 60
- *ORIN SWIFT MACHETE 60
- *THE PRISONER 60

THE BEST OF THE BEST

- (No Thursday discounts)
- ORIN SWIFT PAPILLON 90
- SILVER OAK ALEXANDER VALLEY CAB. 110
- CAYMUS NAPA VALLEY CABERNET 110
- QUILT NAPA RESERVE CAB 115
- ORIN SWIFT MERCURY HEAD CAB 125

BUBBLES & ROSE'

CHAMPAGNE

- WYCLIFFE CALIFORNIA CHAMPAGNE 25
- *G. H. MUMM GRAND CORDON BRUT 95
- *CHARLES HEIDSIECK BRUT RESERVE 95
- *LOUIS ROEDERER BRUT PREMIER 105
- *MOET & CHANDON IMPERIAL BRUT 95
- *PIPER-HEIDSIECK CUVÉE BRUT 90
- *PERRIER - JOUET GRAND BRUT 95
- *TATTINGER BRUT LA FRANCAISE 100
- *THIENOT BLANC DE BLANCS 110
- *VEUVE CLICQUOT BRUT 110

CREMANT

(PRONOUNCED "CRAY-MONT" French for creamy.
Indicates a less bubbly style of sparkling wine. Think gentle fizz.)

- JEAN-CHARLES BOISSET NO. 21 CREMANT 35
- MAISON DE GRAND ESPRIT CREMANT DE BOURGOGNE 45
- PIERRE SPARR CREMANT BRUT 40

PROSECCO

- LA MARCA PROSECCO 32
- LA MARCA PROSECCO SINGLES 8
- POP UP CHARLES SMITH 30

ROSE'

- SEGURA BRUT ROSE SINGLES 7
- HOGWASH ROSE' 30
- ORIN SWIFT LOCATIONS F - ROSE' 32

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 7.50/30
- 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

ENJOY 1/2 PRICE BOTTLES OF WINE EVERY THURSDAY EVENING.

*ENJOY 25% OFF BOTTLES FROM OUR RESERVE SELECTIONS ON THURSDAYS.

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

GINGER MOON

Hendrick's Lunar Gin, ginger liqueur, ginger bitters & ginger ale. Served in a tall glass with an orange twist and rosemary sprig. \$12

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

G & G

Monkey 47 Gin, grapefruit juice, orange bitters & rosemary simple syrup. Garnished with fresh grapefruit and a rosemary sprig. \$14

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

Hot Fudge Chocolate Brownie \$5

(add Vanilla Ice Cream \$2)

APPETIZERS

LET'S CELEBRATE! Tony's Classic Shrimp Cocktail and a bottle of Perrier - Jouet Grand Brut Champagne 100

TONY'S CLASSIC SHRIMP COCKTAIL Eight jumbo shrimp served with 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 10

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 SALAD

GRILLED CHICKEN + 5
8 OZ PAN SEARED SALMON + 18
Salmon also available blackened

5 GRILLED SHRIMP + 10
3 LARGE PAN SEARED SCALLOPS + 14
SEARED RARE SESAME AHI TUNA +10

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 31
- 8 OZ PEPPERLOIN 35
- PEPPERLOIN KABOB 24

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 30
- 8 OZ FILET MIGNON 34

NEW YORK STRIP

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

RIBEYE

Certified Choice Angus 16 oz boneless ribeye. Grilled to perfection and topped with garlic butter. 36

SURF & TURF

Two 4 oz Pepperloin Medallions, each topped with a large pan seared sea scallop and a jumbo shrimp over lobster cream sauce. 48

THE PERFECT PAIR - SUGGESTED STEAK & WINE PAIRINGS

- TONY'S FAMOUS PEPPERLOIN - Orin Swift 8 Years in the Desert (50) or Saldo Zinfandel (50)
- FILET MIGNON - Quilt Napa Cabernet (12/48) or Belle Glos Pinot Noir (50)
- RIBEYE - The Prisoner (60) or Orin Swift Abstract (50)
- NEW YORK STRIP - Conundrum Red Blend (32) or Pillars of Hercules (45)

STEAK ADDITIONS

- 5 GRILLED SHRIMP +10
- CRAB STUFFED PORTOBELLO +10
- 3 LARGE PAN SEARED SCALLOPS +14
- OSCAR STYLE +10
- Crab cake, asparagus & hollandaise
- SAUTEED GARLIC MUSHROOMS +2.50
- SAUTEED ONIONS +2

STEAK SAUCES

- GARLIC BUTTER - COMPLIMENTARY
- BLUE CHEESE BUTTER +2.50
- GORGONZOLA CREAM SAUCE +2.50
- LOBSTER CREAM SAUCE +4

ENTRÉE ACCOMPANIMENTS

CAESAR SALAD	STEAK FRIES	LOADED BAKED POTATO +2
HOUSE SALAD	BROASTED POTATOES	SICILIAN POTATOES +4
BAKED POTATO	BLUE CHEESE & BACON POTATOES	FETTUCCINE ALFREDO +4
PASTA WITH MEAT SAUCE	LOBSTER BISQUE SOUP +3	ALFREDO WITH ARTICHOKE
PASTA WITH GARLIC BUTTER	FRENCH ONION SOUP +3	HEARTS & BACON +6
VEGETABLE OF THE DAY	WEDGE SALAD +4	
BRUSSELS SPROUTS & BACON	STRAWBERRY SPINACH SALAD +4	

SEAFOOD

SALMON FILET

Pan seared salmon filet served with vegetable of the day and choice of salad. 28
(substitute soup +3)
Salmon also available blackened.

SHRIMP SCAMPI

Served over a bed of linguine noodles in a garlic and white wine butter sauce. 25
Served with your choice of salad (substitute soup +3)
Gluten free rotini available

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. 22

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 or with gluten free rotini.
Served with your choice of salad. 27
(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. 27
Gluten free rotini available.
(substitute soup +3)

THE PERFECT PAIR - SUGGESTED SEAFOOD & WINE PAIRINGS

Starborough Savignon Blanc 7/28 - Tiefenbrunner Pinot Grigio 8/34 - Rombauer Chardonnay 50

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

CHICKEN PROVOLONE

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

PASTA

(Gluten free rotini available) - 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.

CAJUN CHICKEN OR SHRIMP PASTA

Penne noodles tossed with Cajun chicken or shrimp in a Provel cheese sauce
CHICKEN 17 SHRIMP 22

MARINARA RED SAUCE 12

Tomatoes, sauteed garlic, onions and Italian seasoning.

FETTUCCINE ALFREDO 12

A rich blend of cream, butter, cheese and spices.
+BROCCOLI 13
+CHICKEN 16
+ARTICHOKE HEARTS & BACON 16

MEATBALLS LINGUINE 14

2 large meatballs topped with Marinara sauce.

TERIYAKI VEGETABLE BOWL 14

Carrots, broccoli, asparagus and portobellos in a teriyaki sauce over linguine. Available with gluten free pasta or as a bowl with no noodles.
Protein additions available for upcharge.

LASAGNA WITH MEAT SAUCE 14

Baked in our homemade meatsauce and topped with mozzarella cheese.

WHISKEY MENU

1.5 OUNCE POURS

1776 James E Pepper	7	Cream of Kentucky	13 Year	25	Makers Mark	6
1792 Small Batch	6	David Nicholson Reserve		8	Makers Mark 46	8
1843	5	Davidson Reserve	4 Grain	12	Makers Mark Cask Strength	8
4 Roses Single Barrel	9	Daviess County Straight		8	Makers Mark Wood Finishing Series	9
4 Roses Small Batch	8	Daviess County Cabernet		8	Mellow Corn Whiskey	6
Angels Envy	10	Daviess County French		8	Michter's 10 Year	12
Bardstown Fusion #4	12	Duke Straight Bourbon		8	Michter's American Whiskey	10
Bardstown Fusion #5	12	Eagle Rare 10 Year		8	Murray Hill Club	22
Barrel Bourbon Armida	12	Elijah Craig 12 Year		8	Minor Case Rye	8
Barrel Bourbon Dovetail	12	Elmer T. Lee Single Barrel		12	Noah's Mill	9
Barrel Bourbon Dovetail	12	Evan Williams Single		8	Old Bardstown 101	6
Barrel Bourbon Seagrass	12	Evan Williams White Label		6	Old Camp Wolf Moon	80 6
Barrel Bourbon Batch No. 17	12	Ezra Brooks 99		7	Old Charter Oak	10
Barrel Bourbon Batch No. 19	12	Fighting Cock 6 Year		6	Old Ezra 7 Year	7
Barrel Bourbon Batch No. 27	12	George Remus		8	Old Forester 1870	9
Basil Hayden's Straight	10	Hancock Reserve Single		14	Old Forester 1897	9
Basil Hayden's Dark Rye	10	Hatozaki Japanese Whiskey		9	Old Grand Dad 7	7
Basil Hayden's Rye	10	Heaven Hill 100 Proof		8	Old Hickory Blended	6
Belle Meade Whiskey	7	Heaven Hill Blend		6	Peerless Small Batch 107	15
Belle Meade Reserve 108.3	18	Heaven's Door Straight		9	Pennington Rye	6
Bernheim Kentucky Wheat	8	Henry Mckenna Blend		6	Pikesville Straight Rye	8
Blackened Batch 111	8	High West Whiskey		7	Pure Kentucky Straight	8
Blackhorse 1901	14	Horse Soldier Small Batch		12	Rabbit Hole Cavehill	10
Blade and Row	8	Hudson Baby Bourbon		10	Rebel Yell 10 Year	10
Blantons	15	I W Harper 15 Year		15	Rebel Yell Straight	8
Blood Oath 4	20	Jack Daniels Rye		7	Rebel Yell Single Barrel	8
Blood Oath 5	20	Jack Daniels Apple		5	Rebel Yell Small Batch	8
Blood oath 6	20	Jefferson Ocean		12	Rebel Yell Rye	8
Blood oath 7	20	Jefferson Very Small Batch		10	Redemption Bourbon 84	6
Booker's	12	Jefferson Reserve		10	Redwood Empire Emerald Giant Rye	8
Breckenridge	8	Jim Beam Black		7	Redwood Empire Lost Monarch	8
Buffalo Kosher Wheat	12	Jim Beam Devil's Cut		8	Redwood Empire Pipe Dream Bourbon	8
Buffalo Rye Recipe	12	Jim Beam Double Oak		8	Resilient 16 Year	14
Buffalo Straight Rye	12	Johnny Drum		7	Rockhill Farms	14
Buffalo Trace	7	JTS Brown Blended 80		6	Rossville Unit Straight Rye	8
Buffalo Trace-		JW Dant Bourbon 100		6	Rowan's Creek	7
Cherry & Vanilla Infused	9	Kentucky Spirit		10	Russel's Reserve	8
Bulleit Bourbon	7	Kentucky Vintage Sm. Batch		6	Sazerac Rye	7
Bulleit Rye	7	Knob Creek Kentucky Straight		8	Slipknot No. 9	8
Bulleit 10 yr	9	Knob Creek Single Barrel		8	Stillhouse Black	7
Burning Chair	10	Knob Creek Rye		7	Stagg Straight Bourbon	20
Caribou Crossing	9	Larceny Straight Bourbon		8	Stagg Jr. Kentucky Straight	12
Chattanooga 111	8	Legent Whiskey 94		8	Stillhouse Black	7
Chicken Cock Straight	10	Leopold Bros. Apple Whiskey		6	Stranahan's Malt Whiskey	10
Chicken Cock Rye	10	Leopold Bros. Cherry Whiskey		6	Templeton Rye	7
Colonel Taylor Single	12	Lincoln Straight		12	Tin Cup	6
Colonel Taylor Small Batch	12	Longbranch		8	Town Branch Bourbon	7
Colonel Taylor Barrel Proof	15	Lucky Seven Holiday Toast		10	Trail's End Whiskey	10
Colonel Taylor Rye	12	Lucky Seven The Jokester		9	Traverse City Whiskey	8

WHISKEY MENU (CONTINUED)

1.5 OUNCE POURS

Tumbling Dice Rye 7
TX Texas Straight 10
TX Blended Whiskey 9
Whistle Pig 10 Year Rye
Widow Jane 12
Wilderness Trail 10
Willet Pot Still 8
Willet Small Batch Rye 9
Woodford Reserve 8
Woodford Reserve Double Oaked 12
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 Special Reserve-
Cherry & Vanilla Infused 9
Weller Antique 107 8
Weller 12 Year 15
Weller Full Proof 20
Weller Single Barrel 20
Weller CYPB 20

IRISH WHISKEY

Glendalough 8
Jameson 18 Year 22
Jameson Irish Whiskey 6
Jameson Blenders Dog 12
Jameson Caskmates 7
Jameson Cold Brew 7
Jameson Coopers Croze 12
Jameson Distillers Safe 12
Jameson Black Barrel 7
Red Breast 12 Yr Irish 10
Tullamore Dew 6
Waterford Irish Single Malt 12

SCOTCH WHISKEY

Aberlour 12 Year 8
Balvenie Caribbean Cask 14 Yr 16
Copper Dog 7
Dalmore 12 Year 9
Dalmore 15 Year 14
Dalmore Cigar Malt 20
Glenlivet 12 Year 8
Glenlivet 14 Year 12
Glenlivet 18 Year 18
Glenlivet First Fill 8
Glenlivet Founders Res. 10
Glenmorangie 10 year 8
Highland Park 12 Year 12
Johnnie Walker White 7
Laphroig 10 Year 9
Macallan 12 Year 10
Macallan 15 Year 20
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

GIN MENU

Beefeater 7
Blaum Brothers Gin 7
Bluecoat American Gin 7
Bombay Bramble Gin 7
Bombay Sapphire 7
Botanist 8
Bowling And Burch 7
Caorunn Dry Gin 7
Corsair American Gin 7
Dingle Pot Still 8
Empress 7
Green House Gin 6
Gunpowder Irish Drumshanbo 8
Ha'Penney Rhubarb Gin 6
Harahorn Gin 7
Haymans Old Tom Gin 7
Hendricks 7
Hendricks Lunar 7
Hendricks Orbium 7
Herb Garden Damask Rose Gin 7
Herb Garden Pink Elderflower 7
Herb Garden Lemon Verbana 7
Hibiscus Gin 6
Journeyman Gin 7
Junipero American Gin 7
Kennay Farms Gin 7
Monkey 47 12
Old Raj Dry Gin 8
Rangpur Tanqueray 6
Sipsmith Gin 7
Sipsmith London Dry 7
Suntory Roku Gin 7
Tanqueray 6
Tanqueray Malacca 7
Tanqueray Seville Orange 6
Whitley Neil Blood Orange Gin 7
Whitley Neil Rhubarb & Ginger 7

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



TONY'S STEAKHOUSE BAR MENU



*Tony's full dinner menu is also available in the bar.

SANDWICHES

SANDWICHES SERVED WITH CHOICE OF STEAK FRIES, THIN CUT FRIES, HOUSE SALAD OR CAESAR SALAD.

TONY’S STEAKHOUSE BURGER (OR GRILLED CHICKEN) \$12

A savory steakhouse blend of premium burger topped with sauteed mushrooms and onions, swiss cheese and a side of parmesan garlic mayo. (May sub burger for a marinated grilled chicken breast)

ITALIAN MEATBALL SUB \$12

Italian meatballs topped with Tony’s homemade meat sauce and mozzarella cheese on fresh Duke’s bread.

TONY'S PIZZA

TONY’S IS THE HOME OF ALTON’S ORIGINAL PIZZA - handmade 14" crust.
(12" Cauliflower Crust available - Gluten free & vegan+\$3)

ADD A HOUSE OR CAESAR SALAD TO ANY PIZZA \$3

TONY’S SPECIAL 20

Sausage, mushrooms, pepperoni, with your choice of regular or Canadian bacon

TONY’S SPECIAL DELUXE 23

Pepperoni, sausage, bacon, mushrooms, onions, green peppers, & black olives

VEGETARIAN 20

Mushrooms, onions, green peppers, tomatoes, & black olives

HAWAIIAN PIZZA 17

Canadian bacon and pineapple

TONY’S ORIGINAL CHEESE PIZZA 13

Mozzarella cheese, homemade sweet pizza sauce with your choice of toppings (\$2-\$3 ea.)

TOPPINGS 2.25 EACH

Pepperoni, sausage, bacon, Canadian bacon, ground beef, green peppers, chopped onion, red onion slices, mushrooms, tomato slices, black olives, green olives, jalapenos, pepperoncinis, pineapple, extra mozzarella cheese, extra pizza sauce

PREMIUM TOPPINGS 3.25 EACH

Portobello mushrooms, Italian meatball, Italian sausage link, artichoke hearts, anchovies, grilled chicken breast

PREMIUM SAUCES 2.25 EACH

Alfredo sauce, Tony’s homemade meat sauce, olive oil, BBQ sauce



HAPPY HOUR & BAR SPECIALS MENU



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.

DIRTY MARTINI

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

PINEAPPLE BOURBON LEMONADE

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

SEGURA SPARKLING ROSE' SPLIT

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

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.

BLUEBERRY LEMON DROP

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

SALTED CARAMEL MARTINI

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

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.

DAILY STEAKHOUSE BAR SPECIALS

AVAILABLE 3:30 PM -9 PM

TUESDAY

Large Tony's Pizza with up to two toppings \$12 ~ add a House or Caesar Salad \$3 each.
(no substitutions, add ons or half & half toppings on pizza special)

WEDNESDAY

Tony's Steakhouse Burger and Fries \$9 ~ A savory steakhouse blend of premium burger topped with sauteed mushrooms and onions, swiss cheese and a side of parmesan garlic mayo. Served with choice of steak fries, thin cut fries, house salad or Caesar salad.
Date Night Dinner for 2 Special \$55 - 2 6 oz Pepperloins, 6 oz Filets or Salmon , 2 house or Caesar salads, 2 baked potatoes, a bottle of house wine and a dessert to share!

THURSDAY & SUNDAY

\$5 OFF Tony's famous Pepperloin Kabobs & 12 oz. New York Strip Steaks. Both served with a baked potato and your choice of House or Caesar salad. (Special Price: Pepperloin Kabob \$19 ~ 12 oz New York Strip \$23)

*Thursday only ~ 1/2 price bottles of wine on our regular wine list and 25% off bottles on our reserve list.



CURBSIDE CARRY OUT SPECIALS & FAMILY MEALS

618-462-8384 ~ WWW.TONYSRESTAURANT.COM

DINNER FOR 4

PEPPERLOIN KABOB DINNER \$64

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 \$55

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

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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

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