



DINNER

STARTERS

hot fresh bread sticks 6.95

cheese, marinara, alfredo 3.95 **ranch or pizza sauce dip** 1.95

lemon wings these awesome wings are marinated and lightly seasoned, cooked golden brown 12.95

loaded skins loaded with cheddar cheese, tomatoes, bacon and chives. served with sour cream 8.95

slab of ribs a whole slab of our famous meaty, lean ribs basted with our special sauce 22.95 half slab 15.95

appetizer combo a tasty platter of potato skins, chicken wings, cheese quesadillas and bbq ribs 15.95

chicken quesadilla marinated chicken, cheese, peppers, jalapeños, onions, salsa, and sour cream, garnished with fresh tomatoes and green onions 10.95

cheese quesadilla served with sour cream and salsa 8.95

spinach artichoke dip creamed spinach and artichoke hearts, served with celery, carrots, and bread for dipping 10.95

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

calamari sautéed with peppers, onions, capers and served with lemon sauce 11.95

CLASSIC PIZZA

cheese medium 13.95 | large 14.95

additional toppings medium 1.00 each | large 1.50 each

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 pizza ... 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, mushroom, carrots, broccoli, cheese 12.95

italian sausage sausage, onions, peppers, cheese 12.95

build your own stromboli (byo) includes cheese and your choice of 3 items 12.95

PASTA

served with tossed or caesar salad, or a cup of soup and fresh bread (greek salad or tomato bros. salad 1.95 extra)

spaghetti with marinara or meat sauce 14.95 add meatball +2.95 add italian sausage +2.95 add baked cheese +1.75

mostaccioli with marinara or meat sauce 14.95 add meatball +2.95 add italian sausage +2.95 add baked cheese +1.75

homemade lasagna fresh layers of egg noodles with choice ground beef, cheese and tomato sauce 16.95

tomato brothers mostaccioli baked with meat sauce and topped with mushrooms, italian sausage, meatball, mozzarella and muenster cheese 18.95

ravioli stuffed with cheese, topped with marinara sauce 15.95

fettuccine alfredo fettuccine noodles tossed with fresh broccoli and mushrooms 15.95 with grilled or blackened chicken +3.95 with grilled shrimp +6.95

grilled chicken fettuccine provencal grilled strips of chicken and fresh mushrooms mixed with provencal cream sauce and with egg fettuccine noodles (it's a tomato based sauce) 18.95

shrimp & scallop fettuccine provencal shrimp & scallops lightly sautéed in lobster cream provencal sauce with fettuccine noodles (it's a tomato based sauce) 19.95

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 14.95

tomato brothers salad fresh romaine and head lettuce, red onions, crumbled bleu cheese, bits of prosciutto ham, tossed with balsamic raspberry vinaigrette dressing 12.95

cobb salad fresh lettuce, rows of chicken, egg, tomatoes, cucumbers, bacon, crumbled bleu cheese. choice of dressing 14.95

apple orchard salad fresh lettuce, parmesan cheese, pecans, cranberries, apples, red onions and grilled chicken 14.95

caesar salad freshly cut romaine mixed with a blend of parmesan cheese, garlic, worcestershire, croutons 9.95 with grilled or blackened chicken +3.95

anna's chicken greek salad fresh, crisp lettuce mixed with imported feta cheese, beets, calamata olives, red onions, mild banana peppers, chopped cucumbers, tomatoes and chicken with yia yia ella's greek dressing 14.95

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

GREEK SALAD

michigan's best greek salad - a time proven favorite. crisp mixed greens 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 personal sized. great for any entrée or sandwich 12.95

medium greek our classic greek salad serves 6-9 people 29.95

large greek our classic greek salad serves 10-14 people 32.95

HOUSE SPECIALTIES

served with tossed or caesar salad, or a cup of soup and fresh bread (greek or tomato bros. salad 1.95 extra)

planked white fish pinboned, cooked & served on a seasoned maple plank "charlevoix-style" surrounded by duchess potatoes and fresh vegetable. 23.95

bbq rib dinner lean, meaty ribs and your choice of side 22.95

bbq ribs for two lean, seasoned, meaty full slab, basted with our special bbq sauce. comes with your choice of 2 sides 34.95

FAVORITES

served with tossed or caesar salad, or a cup of soup and fresh bread (greek salad or tomato bros. salad 1.95 extra)

fish & chips delicious beer-battered dipped fillets served with french fries 16.95

chicken kabob marinated and grilled chicken skewers with sautéed peppers, onions and mushrooms with rice pilaf 18.95

chicken marsala boneless chicken breasts sautéed in marsala wine with mushrooms and a hint of garlic. served on a bed of pasta 18.95

chicken parmigiana boneless breast of chicken lightly breaded and topped with cheese and marinara sauce. served on a bed of pasta 18.95

chicken piccata tender chicken breasts sautéed in white wine with capers and lemon. served on a bed of pasta 18.95

gus's favorite* marinated beef tenderloin tips with peppers, mushrooms, tomatoes and onions, served in natural juices over rice pilaf 22.95

chopped sirloin* U.S.D.A. choice beef cooked to your specifications with grilled onions served with smashed yukon gold potatoes and vegetable 17.95

ny strip steak* specially selected center-cut strip steak cooked to order served with choice of side 29.95

steak marsala* 10 oz. top sirloin steak chargrilled and served with mushrooms and prosciutto, in a marsala wine sauce served with smashed yukon gold potatoes and vegetable 24.95

HANDHELDS

served with potato chips (french fries 1.95 extra)

hamburger certified angus beef® patty cooked to order, garnished with lettuce, tomato, and red onions (add cheese +.50) 11.95

bbq chicken grilled bbq chicken breast topped with melted mozzarella & cheddar cheese, red onion, bacon. served on a brioche bun with lettuce, tomato 10.95

club sandwich ham, turkey, bacon, lettuce, tomato, swiss cheese on a toasted hoagie bun 10.95

turkey sandwich stacked fresh turkey served on toasted marble rye with lettuce, tomato & swiss cheese 10.95

albacore tuna salad sandwich served on toasted marble rye with lettuce, 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.

gluten-free on request

BEER & WINE SELECTIONS

WHITE WINES

	GLASS	BOTTLE
doña sol chardonnay, california	7	26
wente morning fog chardonnay, california	8	32
butter chardonnay, california	10	40
kono sauvignon blanc, marlborough, new zealand	9	36
cavit pinot grigio, italy	8	28
beringer white zinfandel, california	7	26
franz joseph piesporter, germany	7	26
grand traverse late harvest riesling, michigan	10	40

SPARKLING WINES

	GLASS	
domino moscato	8	
innocent bystander pink moscato	8	
	SPLIT	
mionetto prosecco	8	
tosti asti	7.5	

RED WINES

	GLASS	BOTTLE
ruffino chianti, italy	7	28
gabbiano chianti, italy	9	36
doña sol cabernet, california	7	26
light horse cabernet, napa	9	36
oberon cabernet, napa	12	48
parducci pinot noir, california	8	32
doña sol merlot, california	7	26
doña sol cabernet, california	7	26
h3 horse merlot, washington	9	36
lambrusco, italy	7	
dreaming tree crush red blend, calif.	8	32
finca el origen malbec, south america	8	32
gnarly head red zinfandel, california	8	32

BOTTLE ONLY

sonoma cutrer chardonnay, california	55
the prisoner red blend, california	89
willamette estate pinor noir, oregon	64

COCKTAILS

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

negroni bombay sapphire, campari and sweet vermouth 8.00

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

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

BOTTLED BEER

budweiser, bud light, michelob ultra, stella artois, blue light, corona, modelo especial, heineken, heineken 0.0 na

DRAFT BEER

miller lite, coors light, labatt blue
ask your server about our rotating tap selection and michigan craft beer!

BEVERAGES

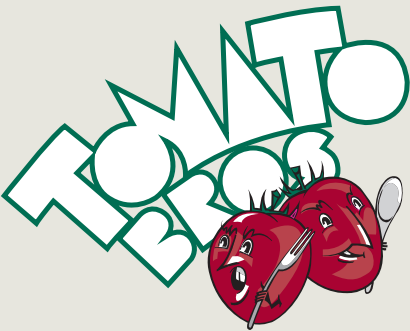
coffee
decaf coffee
milk
hot tea
ice tea
iced tea
raspberry iced tea

lemonade
soft drinks
pepsi, diet pepsi, mountain dew,
sierra mist, vernors, root beer
bottled water

DESSERTS

cheesecake with strawberries	6.95
chocolate cake	6.95
homemade rice pudding	4.95

ask to see our dessert tray



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