



Salads

Substitutions (except where noted) are welcome, but a price adjustment may be necessary.

Dressing Choices: French, Loui, 1000 Island, Ranch, Lo-Cal, Blue Cheese, Balsamic Vinaigrette, Italian, Greek, Sesame Balsamic Vinegar \$.80 Olive Oil \$.90 Extra Dressing \$.60

Tommy's dressings are homemade and served on the side.

Tossed: Lettuce, tomatoes, carrots, celery and cheese	6.80	Jackson: Large lettuce tossed salad with egg, olives, pickles, falafel, mushrooms and sunflower seeds	12.75
Ed: Tossed salad with egg	7.20	Kalle: Large spinach tossed salad with 4 oz of turkey, olives, sprouts, broccoli and cauliflower	12.75 No Turkey 10.85
Fantasy: Tossed salad with egg and olives	7.75	Hailey: Large mixed greens tossed salad with cucumbers and grilled chicken breast	13.55
Ann: Tossed salad with tuna	8.90	Greek: Lettuce, tomatoes, green peppers, red onion, tofu feta (tofu, olive oil, lemon and spices) served with a side of homemade Greek dressing	8.40
Dagmar: Tossed salad with tuna and egg	9.45	Taco Salad: A deep fried whole wheat taco shell filled with lettuce, tomatoes, onions, black olives an TVP (Textured Vegetable Protein) served with a side of salsa	11.40
Susie: Tossed salad with ham	8.40		
Jim: Tossed salad with ham and egg	8.70		
Dale: Tossed salad with falafel	8.60		
Caitlin: Tossed salad with raisins and sunflower seeds	7.40		
Donna: Tossed salad with hummus and olives	8.75		
Joyce K: Tossed salad with tempeh salad	8.70		
Joy: Tossed salad with egg and baba	9.50		
Health: Tossed salad with eggs, olives and ham	8.50		
Cindy: Tossed salad with shrimp	10.50		
Dave: Tossed salad with egg, olives, pickles and baba	9.80		
Lauren: Spinach tossed salad with egg hummus, onion and bacon	11.15		
Marina: Large spinach tossed salad with hummus and baba	10.80		
Jesse: Large spinach tossed salad with egg, mushrooms, onion and olives	11.25		
With Bacon:	11.95		

Do you have a special GLUTEN dietary need?

For the past 41 years, Tommy's has been sensitive to our customers' dietary needs. For some people, following a gluten-free diet as a choice, but for those with Celiac Disease, it is a dire necessity. We take precautions in an effort to prevent gluten cross contamination by sanitizing surfaces and utensils, wearing gloves, dedicating a fryer well, etc. We have undertaken an ongoing and exhaustive examination of ingredient labels in order to compile a list of our menu items which comply with a multitude of dietary restrictions. Although we go to great lengths to prepare safe gluten free menu items, there is little we can do about gluten that is airborne. Because of this, we are changing all food labeled **Gluten-Free (GF)** to **Gluten-Sensitive (GS)**. Our main goal is to offer our customers a positive dining experience while meeting their dietary needs.

Enjoy your meal

Ask your server about additional daily specials.

Please make your server aware of any food allergies or dietary requests upon ordering!!