



MENU

SOUPS & STARTERS

CHICKEN NOODLE SOUP

Cup \$6 Bowl \$8

Homemade Chicken Soup,
Fresh Herbs, Orzo Pasta

CRAB BISQUE

Cup \$12 Bowl \$18

Lump Crabmeat,
Tarragon, Sherry Wine

FRENCH ONION SOUP \$12

Rich Beef Stock,
Gruyere, Provolone,
Baguette Crouton

SHRIMP COCKTAIL \$18 GF

Poached Panama White Shrimp,
Bloody Mary Cocktail Sauce,
Fresh Lemon

FLATBREAD PIZZA

MARGHERITA \$14

San Marzano Tomatoes, Fresh Mozzarella
- or -

CHICKEN & CHEESE

QUESADILLA \$14

Grilled Marinated Chicken, Monterey
Pepper Jack Cheese, Sour Cream,
Guacamole, Pico de Gallo

TUNA POKE MARTINI \$18

Ahi Tuna, Avocado, Radish Sprouts,
Yuzu Ginger Dressing,
Crispy Wontons

CARBONARA \$16

Crispy Bacon, San Marzano Tomatoes,
Fresh Mozzarella, Shaved Parmesan

TCC BUFFALO

CHICKEN WINGS \$17 GF

Celery, Blue Cheese Dressing

SICILIAN CALAMARI \$18

Capers, Olives, Hot Peppers, Marinara

GARLIC BREAD \$8

Parmesan and Garlic Butter,
Marinara Sauce

HANDHELDS

Choice of Steak Fries or Fresh Cut Fruit

10oz ANGUS BURGER \$18

Aged White Cheddar, Leaf Lettuce, Beefsteak
Tomatoes, Red Onions, Horseradish Mayo,
Toasted Brioche Roll

TCC GRILLED CHICKEN SANDWICH \$16

Marinated Chicken Breast, Monterey Jack Cheese,
Beefsteak Tomatoes, Arugula, Lemon Basil Aioli
Toasted Farmhouse Roll

CROSTOWN REUBEN \$18

1st Cut Corned Beef, Brooklyn Pastrami,
Gruyere Cheese, Russian Dressing, Jewish Rye

TRENTON CLUB \$18

Smoked Turkey, Leaf Lettuce, Beefsteak Tomatoes,
Bacon, Avocado, White Cheddar
Choice of Toasted White, Multi Grain,
Wheat, or Rye Bread

SALADS

CAESAR SALAD Small \$10 Large \$16 GF (without croutons)

Hearts of Romaine, Parmesan Crisp,
Sourdough Croutons, Caesar Dressing
Add Grilled 6oz Chicken +6 add Grilled Salmon +10
add Grilled Shrimp +12

HOUSE SALAD Small \$10 Large \$16 GF (without croutons)

Arugula and Baby Gem Lettuce, Beets, Radish,
Shaved Carrots, Golden Raisins, Beemster Gouda,
Sourdough Croutons, Lemon Basil Dressing
Add Grilled 6oz Chicken +6 add Grilled Salmon +10
add Grilled Shrimp +12

BOSC PEAR SALAD Small \$10 Large GF \$16

Red Wine Poached Pear, Spinach and Frissee,
Gorgonzola, Candied Walnuts, Sherry Dressing
Add Grilled 6oz Center Cut Filet Steak \$25

COBB SALAD \$18 GF

Romaine, Crumbled Blue Cheese, Tomatoes, Bacon,
Egg, Avocado, Grilled Chicken, Choice of Dressing

ENTRÉES

SHRIMP PROVENCAL \$32

Sautéed Shrimp, Capers, Olives, Garlic,
Plum Tomatoes, White Wine Sauce, Spaghetti

GRILLED ATLANTIC SALMON \$30

Sweet Potato Fries, Asparagus, Lemon Dill Butter

CHICKEN PARMESAN \$26

Boneless Chicken, Italian Breadcrumbs, Marinara,
Mozzarella and Parmesan, Penne Pasta

GRILLED MARINATED CHICKEN \$26

TCC Marinated Chicken Breast,
Baked or Yukon Gold Mashed Potatoes,
Petite Green Beans, Mesquite BBQ Sauce

TCC CRAB CAKES Single \$38 Double \$65

Old Bay Fries, Grilled Asparagus,
Caper Dill Remoulade, Fresh Lemon

CENTER CUT FILET MIGNON GF

6oz \$40 8oz \$48

Yukon Gold Mashed Potatoes,
Roasted Vegetables, Garlic Herb Butter

STEAK FRITES \$38 GF

Grilled Marinated Flat Iron Steak,
Haricot Verte, Shoestring Fries,
Café d Paris Butter

PENNE VODKA \$20

Vodka Sauce, Pencil Points,
Shaved Parmesan
Add Grilled Chicken +6

ANGUS BEEF MEATLOAF \$28

Yukon Gold Mashed Potatoes,
Petite Green Beans, Mushroom Gravy

GF = Gluten Free