



Evening Menu

APPETIZERS

- Sicilian Calamari \$14
Capers, Olives, Hot Peppers, Marinara Sauce
- TCC Chicken Wings, Buffalo or BBQ \$13
Celery and Willie's Blue Cheese Dressing
- Buffalo Avocado Bites \$10
Panko Crusted Hass Avocado, Celery,
Blue Cheese Dressing
- East Coast Oysters on the Half Shell ½ dozen \$16
Watermelon Mignonette, Bloody Mary Cocktail Sauce
- Garlic Parmesan Fries \$5
- Zucchini Fries \$6 Garlic Aioli and Marinara Sauce

- Leoni Burrata \$14
Fried Green Tomatoes, 18 Month Prosciutto,
Baby Arugula, Lemon Pesto Dressing
- Mediterranean Hummus Platter \$11
Citrus Cured Olives, Cucumber, Feta, Toasted Pita
- Shrimp Cocktail \$16
Bloody Mary Cocktail Sauce, Fresh Lemon
- Lollipop Lamb Chops \$16
Apricot Hazelnut Chutney, Apple Kale Salad
- Cheese Steak Egg Rolls \$8
Seasoned Short Rib, Peppers and Onions,
American Cheese, Spicy Ketchup

SOUPS & SALADS

- Crab Bisque
Cup \$8 Bowl \$14
Lump Crabmeat, Tarragon, Sherry Wine
- Chilled Gazpacho
Cup \$5 Bowl \$8
Add Shrimp and Avocado +\$4
- Kitchen's Daily Soup
Cup \$5 Bowl \$8
- Asian Chicken Bowl \$14
Mixed Greens, Napa Cabbage,
Rice Noodles, Mango, Edamame,
Grilled Chicken, Cilantro,
Shredded Carrots, Wontons,
Sesame Ginger Dressing

- House Salad - Small \$5 Large \$12
Satur Farms Baby Greens, Heirloom Cherry Tomatoes,
Radish, Cucumber, Shaved Carrots, Sourdough Croutons,
Beemster Gouda, Lemon Basil Dressing
- Caesar Salad - Small \$5 Large \$12
Hearts of Romaine, Parmesan Crisp,
Sourdough Croutons, Caesar Dressing
- Strawberry Kiwi Salad - Small \$7 Large \$14
Blueberries, Seedless Red Grapes, Scallions,
Pecans, Spring Greens, Baby Kale, Gorgonzola,
Poppy Seed Dressing

ADD TO THE ABOVE SALADS:
6OZ FILET MIGNON +\$20 - GRILLED SALMON +\$12
GRILLED CHICKEN BREAST +\$5

ENTREES

- Signature Crab Cake \$30
Sun-Dried Fruit and Basmati Rice Pilaf, Asparagus,
Blistered Cherry Tomatoes, Caper Dill Remoulade
Additional 5oz Crab Cake +\$20
- Cedar Plank Skuna Bay Salmon \$26
Corn Zucchini Polenta Cake, Baby Spinach,
Pineapple Mango Salsa
- Cold Water Lobster Tail
Single \$35 Double \$60
Baked Idaho Potato, Grilled Asparagus,
Drawn Butter - Add 6oz filet mignon +20
- Halibut Sandwich \$20
Pan Seared Halibut Filet, Bibb Lettuce, Tomatoes,
Red Onion, Caper Dill Mayo, Toasted Brioche Bun
- Grilled Center Cut Black Angus Filet Steak
6oz \$30 - 8oz \$40 add Lobster Tail + \$25
Smoked Cheddar Mashed Potatoes, Haricot Vert,
Cipollini Onion, Balsamic Demi
- Lemon Mushroom Chicken \$24
Sautéed Boneless Chicken Breast, Portobello Mushrooms,
Spinach, Sundried Tomatoes, Parmesan, Angel Hair,
Lemon White Wine Sauce

- 16oz Prime NY Striploin \$42
Mashed Sweet Potatoes, Gorgonzola, Green Beans,
House-Made Steak Sauce
- Grilled Cedar River Flat Iron Steak \$28
Roasted Pee Wee Potatoes, Baby Carrots, Chimichurri
- 10oz Angus Burger \$13
NY State White Cheddar, Bibb Lettuce, Tomatoes,
Red Onion, Horseradish Mayo, Toasted Brioche Bun
- Jambalaya \$26
Cajun Rice, Andouille Sausage, Chicken, Shrimp,
Scallops and Mussels
- Linguine Salsiccia \$16
Sweet Italian Sausage, Broccoli Rabe, Peppers and
Onions, Garlic, Parmesan Reggiano, Linguine Pasta
- Vegi Flatbread \$12
Spinach, Olives, Tomatoes, Feta, Mozzarella,
Marinara Sauce