

SPRING DINNER MENU

SOUPS

KITCHEN'S DAILY SOUP Cup \$6 Bowl \$8

FRENCH ONION SOUP \$12

Rich Beef Stock, Gruyere, Provolone, Baguette Crouton

CRAB BISQUE Cup \$12 Bowl \$18

Lump Crabmeat, Tarragon, Sherry Wine

STARTERS

TUNA POKE MARTINI \$18

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

CHEESESTEAK EGGROLLS \$12

Seasoned Short Rib, Peppers &
Onions, American Cheese,
Spicy Ketchup

SICILIAN CALAMARI \$18

Capers, Olives, Hot Peppers, Marinara

TCC BUFFALO

CHICKEN WINGS \$17 GF

Celery, Blue Cheese Dressing

FLATBREAD PIZZA \$16

MARGHERITA

San Marzano Tomatoes,
Fresh Mozzarella

or

PORTOBELLO MUSHROOM

Grilled Portobellos, Cipollini
Onions, Rosemary, Fontina
and Mozzarella Cheese

THAI LETTUCE WRAPS \$16

Coconut Curry Noodles, Carrots,
Bean Sprouts, Cucumber, Grilled
Chicken, Thai Dipping Sauces

CHICKEN & CHEESE

QUESADILLA \$14

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

SHRIMP COCKTAIL \$18 GF

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

ZUCCHINI FRIES \$12

Garlic Aioli, Marinara Sauce

SALADS

CAESAR SALAD

Small \$10 Large \$16 **V GF (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

ASIAN RICE NOODLE SALAD \$14 V

Baby Spinach, Napa Cabbage, Sour Mango,
Shaved Carrots, Red Peppers, Scallions, Rice Noodles,
Sesame Ginger Dressing, Crispy Wontons

Add Teriyaki Glazed Chicken +6 Teriyaki Glazed Salmon +10

Teriyaki Glazed Shrimp +12

HOUSE SALAD

Small \$10 Large \$16 **V GF (GF WITHOUT CROUTONS)**

Arcadian Harvest Greens, Radish, Cucumber,
Flavor Bombe Tomatoes, Beemster Gouda,
Sourdough Croutons, Lemon Dressing

Add Grilled 6oz Chicken +6, add Grilled Salmon +10

add Grilled Shrimp +12

COBB SALAD \$18 GF

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

MEDITERRANEAN SALAD \$16

Gem Lettuce, Flavor Bombe Tomatoes, Peppadew Peppers, Cucumber, Feta, Farro,
Hummus, Toasted Pita, Creamy Red Wine Dressing

Add Grilled 6oz Chicken +6, add Grilled Salmon +10 add Grilled Shrimp +12

GF = Gluten Free V = Vegetarian

SPRING DINNER MENU

HANDHELDS

Choice Fresh Cut Fruit, Steak Fries, Curly Fries, or Sweet Potato Fries

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, Bacon, Monterey Jack
Cheese, Bibb Lettuce, Beefsteak Tomatoes,
Red Onion, Honey Mustard Dressing,
Toasted Farmhouse Roll

FRIED FLOUNDER SANDWICH \$18

Local Flounder Filet, Jalapeno Coleslaw,
Lemon Caper Mayo, Griddled Sourdough

TRENTON CLUB \$17

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

ENTREES

CENTER CUT FILET MIGNON GF

6oz \$36 8oz \$45

Yukon Gold Mashed Potatoes,
Spring Vegetables, Garlic Herb Butter

STEAK FRITES \$38 GF

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

ROASTED AUSTRALIAN LAMB RACK \$48

Rosemary Dijon Crust, Cast Iron Potatoes,
Spring Vegetables, Ruby Port Wine Reduction

CHICKEN PARMESAN \$26 GF

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

SPRING ENGLISH PEA RISOTTO \$20

Arborio Rice, English Peas, Roasted Cipollini
Onions, Shaved Truffle Parmesan
Add Sautéed Florida Rock Shrimp +8

CAVATELLI AND BROCCOLI \$20

Add Italian Sausage +4 (half order \$14)

Cavatelli Pasta, Broccoli, Garlic, Olive Oil,
Crushed Red Pepper, Parmesan Cheese

GRILLED FAROE ISLAND SALMON \$28 GF

Wild Mushroom Risotto, Grilled Asparagus,
Lemon Herb Butter

PAN SEARED BRONZINO \$32

Angel Hair Pasta, Artichokes, Baby Spinach,
Champagne Caper Sauce

COLD WATER LOBSTER TAILS

Single \$38 or Double \$65

Baked Potato or Yukon Gold Mashed Potatoes,
Spring Vegetables, Drawn Butter

TCC CRAB CAKES

Single \$38 or Double \$65

Baked Potato or Yukon Gold Mashed Potatoes, Caper Dill Remoulade, Fresh Lemon

SIDES \$8 EACH

*Baked Potato, Yukon Gold Mashed Potatoes, Steak Fries, Curly Fries,
Fresh Cut Fruit, Broccoli, Green Beans*

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