

# SPRING DINNER MENU

## SOUPS

### SPRING CHICKEN SOUP Cup \$6 Bowl \$8

Homemade Chicken Soup, Spring Onions, Ditalini Pasta

### 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

### BEER BATTERED

### ONION RINGS \$10

Cajun Dipping Sauce,  
Hickory BBQ Sauce

### 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

## 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

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

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

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

### SPRING ENGLISH PEA RISOTTO \$20 GF

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

### SHRIMP PROVENCAL \$30

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

### 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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