



DINNER MENU

SOUPS

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

FRENCH ONION SOUP \$10

Rich Beef Stock, Gruyere, Provolone,
Baguette Crouton

CRAB BISQUE Cup \$10 Bowl \$16

Lump Crabmeat, Tarragon, Sherry Wine

STARTERS

SHRIMP COCKTAIL \$18 **GF**

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

MARGHERITA PIZZA \$16 **V**

Plum Tomatoes, Leoni Mozzarella, Fresh Basil

TCC BUFFALO CHICKEN WINGS \$17 **GF**

Celery, Blue Cheese Dressing

OYSTERS ON THE HALF SHELL

½ dz \$18 dozen \$36 **GF**

Daily East Coast Selection, Bloody Mary Cocktail
Sauce, Citrus Mignonette

SICILIAN CALAMARI \$18

Capers, Olives, Hot Peppers, Marinara

CASHEW CHICKEN EGGROLLS \$12

Honey Mustard and Sweet Thai Chili
Dipping Sauces

PARMESAN DUSTED ZUCCHINI FRIES \$12 **V**

Garlic Aioli, Marinara Sauce

CRAB STUFFED MUSHROOMS \$16

Garlic Butter Scampi Sauce

CHICKEN AND CHEESE QUESADILLA \$14

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

SAUSAGE AND BROCCOLI RABE PIZZA \$16

Italian Sausage, Garlic, Broccoli Rabe,
Roasted Peppers, Mozzarella, Marinara

SALADS

CAESAR SALAD

Small \$8 Large \$14 **V GF (WITHOUT CROUTONS)**

Hearts of Romaine, Parmesan Crisp,
Sourdough Croutons, Caesar Dressing
*Add Grilled 6oz Chicken +10 add Grilled Salmon +14
add Grilled Shrimp +14*

HOUSE SALAD

Small \$8 Large \$14 **V GF (WITHOUT CROUTONS)**

Baby Mixed Greens, Shaved Carrots, Cucumber,
Cherry Tomatoes, Sourdough Croutons,
Shaved Parmesan, White Balsamic Dressing
*Add Grilled 6oz Chicken +10 add Grilled Salmon +14
add Grilled Shrimp +14*

PEAR AND GORGONZOLA SALAD \$14 **V GF**

Poached Pear, Mixed Greens, Cranberries,
Candied Walnuts, Gorgonzola, Sherry Dressing
*Add grilled chicken +10 grilled salmon +14
add Grilled Shrimp +14*

WEDGE SALAD \$15 **GF**

Chilled Iceberg, Applewood Smoked Bacon,
Tomatoes, Hard-Boiled Egg,
Blue Cheese Dressing
Add Grilled 6oz Center Cut Filet Steak \$25

CRAB AND GRAPEFRUIT SALAD \$22

Jumbo Lump Crabmeat, Ruby Red Grapefruit,
Radish, Bibb Lettuce, Fresh Herbs,
Citrus Dressing

GF = Gluten Free **V** = Vegetarian

ENTREES

GRILLED FLAT IRON STEAK \$30 GF

Rosemary Roasted Potatoes, Winter Vegetables,
Smoked Chili Butter

CENTER CUT FILET MIGNON GF

6oz \$36 8oz \$45

Yukon Gold Mashed Potatoes,
Winter Vegetables, Garlic Herb Butter

ROASTED AUSTRALIAN LAMB RACK \$45

Sautéed Gnocchi, Stewed Tomatoes,
Balsamic Demi Glaze

PANANG SALMON \$29 GF

Jasmine Rice, Stir Fried Vegetables,
Thai Curry Coconut Sauce

MEDITERRANEAN BRONZINO \$34 GF

Parmesan Risotto, Tomato Olive Caper Relish

TCC CRAB CAKES

Single \$33 Double \$55

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

COLD WATER LOBSTER TAILS

Single or Double \$MP

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

CHICKEN FRANCAISE \$28

Boneless Egg Battered Chicken Breast,
Angel Hair Pasta, Garlic Spinach,
Lemon White Wine Sauce

LEMON PEPPER SHRIMP FETTUCCHINE \$30

Sautéed Lemon Pepper shrimp, Pancetta,
Fresh Basil, Fettuccine Pasta,
Garlic Parmesan Sauce

SHORT RIB RIGATONI \$28

Braised Short Rib, Winter Mushrooms,
Cippolini Onions, Rigatoni Pasta,
Shaved Parmesan, Toasted Pine Nuts

THREE CHEESE RAVIOLI \$20 V

Ricotta, Mozzarella and Parmesan Cheese,
Marinara Sauce

HANDHELDS

10oz ANGUS BURGER \$18

Aged White Cheddar, Bibb Lettuce, Tomatoes, Red
Onions, Horseradish Mayo, Toasted Brioche Roll
Choice of Steak Fries or Fresh Cut Fruit

BBQ CHICKEN SANDWICH \$16

Marinated Chicken Breast, Pepper Jack Cheese,
Bacon, Bibb Lettuce, Tomatoes, Red Onion,
Mayo, BBQ Sauce, Toasted Farmhouse Roll
Choice of Steak Fries or Fresh Cut Fruit

CAJUN SWORDFISH SANDWICH \$18

Blackened Atlantic Swordfish, Onion Rings,
Coleslaw, Cajun Mayo, Toasted Ciabatta Roll
Choice of Steak Fries or Fresh Cut Fruit

TRENTON CLUB \$16

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

SIDES \$6 EACH

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

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.