



## SPRING DINNER MENU

### SOUPS

<b>KITCHEN'S DAILY SOUP</b>	cup 5 bowl 8
<b>FRENCH ONION SOUP</b> Rich Beef Stock, Gruyere, Provolone, Baguette Crouton	9
<b>CRAB BISQUE</b> Lump crabmeat, tarragon, Sherry Wine	cup 9 bowl 15

### STARTERS

<b>SHRIMP BRUSCHETTA</b> 14 Poached Shrimp, Tomato Basil Olive Relish, Shaved Parmesan, Lemon Zest, Grilled Baguette	<b>SICILIAN CALAMARI</b> 16 Capers, Olives, Hot Peppers, Marinara
<b>BEER BATTERED MUSHROOMS</b> 12 Garlic Tarragon Aioli, Marinara Sauce	<b>SHRIMP COCKTAIL</b> 18 Poached Panama White Shrimp, Bloody Mary Cocktail Sauce, Fresh Lemon
<b>TCC BUFFALO CHICKEN WINGS</b> 17 Celery, Willie's Blue Cheese Dressing	<b>OYSTERS ON THE HALF SHELL</b> ½ DZ 18 DOZEN 36 Daily East Coast Selection, Bloody Mary Cocktail Sauce, Citrus Mignonette
<b>CHICKEN AND CHEESE QUESADILLA</b> 14 Grilled Marinated Chicken, Monterey Pepper Jack Cheese, Sour Cream, Guacamole, Pico de Gallo	

### SALADS

<b>CAESAR SALAD</b> small 8 large 14 Hearts of Romaine, Parmesan Crisp, Sourdough Croutons, Caesar Dressing Add Grilled 6oz Chicken +10 Add Grilled Salmon +14	<b>HOUSE SALAD</b> small 8 large 14 Baby Mixed Greens, Shaved Carrots, Cucumber, Cherry Tomatoes, Sourdough Croutons, Shaved Parmesan, White Balsamic Dressing Add Grilled 6oz Chicken +10 Add Grilled Salmon +14
<b>SPINACH AND QUINOA BOWL</b> 15 Baby Spinach, Quinoa, Toasted Almonds, Strawberries, Blueberries, Mango, Cucumber, Vermont Goat Cheese, Lemon Basil Dressing Add Grilled 6oz Chicken +10 add Grilled Salmon +14	<b>CRAB AND GRAPEFRUIT SALAD</b> 28 Jumbo Lump Crab, Ruby Red Grapefruit, Radish, Cherry Tomatoes, Fresh Dill, Bibb Lettuce, Creamy Citrus Dressing
<b>WEDGE SALAD</b> 15 Chilled Iceberg, Applewood Smoked Bacon, Tomatoes, Hard-Boiled Egg, Blue Cheese Dressing Add Grilled 6oz Center Cut Filet Steak +25	<b>COBB SALAD</b> 17 Romaine, Crumbled Blue Cheese, Tomatoes, Bacon, Egg, Avocado, Grilled Chicken, Choice of Dressing

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## ENTREES

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<b>8OZ CENTER CUT ANGUS FILET MIGNON</b>	<b>45</b>
Yukon Gold Mashed Potatoes, Garlic Herb Butter	
<b>14OZ PRIME BEEF STRIP STEAK</b>	<b>55</b>
Fingerling Potatoes, Crispy Vidalia Onions, Port Wine Demi	
<b>VEAL OSSO BUCO MILANESE</b>	<b>44</b>
Saffron Risotto, Spring Vegetables, Marsala Wine Sauce	
<b>CHICKEN SCARPARELLO</b>	<b>26</b>
Boneless Chicken Thighs, Italian Chicken Sausage, Roasted Peppers, Creamer Potatoes, Rosemary	
<b>PANANG SALMON</b>	<b>28</b>
Lemongrass Scented Jasmine Rice, Stir Fried Vegetables, Thai Curry Coconut Sauce	
<b>PAN SEARED MEDITERRANEAN BRONZINO</b>	<b>30</b>
Cherry Tomatoes, Kalamata Olives, Garlic, Fresh Herbs, Orzo Pasta Risotto	
<b>TCC CRAB CAKES</b>	<b>SINGLE 33    DOUBLE 60</b>
Baked Potato or Yukon Gold Mashed Potatoes, Caper Dill Remoulade, Fresh Lemon	
<b>SHRIMP SCAMPI</b>	<b>30</b>
Sautéed Panama White Shrimp, Garlic, Fresh Tomatoes, White Wine, Basil, Angel Hair Pasta	
<b>BUCATINI ALLA PESTO</b>	<b>18</b>
Bucatini Pasta, Grape Tomatoes, Broccolini, Portobello Mushrooms, Fresh Basil Pesto, Shaved Parmesan	

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## SANDWICHES & BURGERS

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<b>10 oz ANGUS BURGER</b>	<b>17</b>
Aged White Cheddar, Bibb Lettuce, Tomatoes, Red Onions, Horseradish Mayo, Toasted Brioche Roll	
<b>VEGGI BURGER</b>	<b>15</b>
Black Beans, Organic Oats, Brown Rice, Pepper Jack Cheese, Avocado, Bibb Lettuce, Tomatoes, Red Onion, BBQ Sauce, Farmhouse Roll. Choice of Steak Fries or Fresh Cut Fruit	
<b>BACON CHICKEN SANDWICH</b>	<b>15</b>
Marinated Chicken Breast, Havarti Cheese, Bacon, Bibb Lettuce, Tomatoes, Red Onion, Lemon Aioli, Toasted Farmhouse Roll	

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