



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

BRAISED BEEF CHILI CROCK \$12

Braised Short Rib, Red Pinto Beans,
Cheddar Cheese, Grandmas Cornbread

STARTERS

ROASTED BABY BEETS \$16 GF

Humboldt Fog Goat Cheese, Valencia Oranges,
Pistachios, Balsamic Reduction

CHICKEN & LEMONGRASS DUMPLINGS \$12
Steamed or Fried

Soy Ginger Dipping Sauce

SWEET POTATO FRIES \$8

Chipotle Honey Aioli Dipping Sauce

CHEESESTEAK EGGROLLS \$12

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

SHRIMP COCKTAIL \$18 GF

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

TCC BUFFALO CHICKEN WINGS \$17 GF

Celery, Blue Cheese Dressing

TUNA POKE MARTINI \$18

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

CHICKEN & CHEESE QUESADILLA \$14

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

SICILIAN CALAMARI \$18

Capers, Olives, Hot Peppers, Marinara

SALADS

HOUSE SALAD V GF

Small \$8 Large \$14

(GF WITHOUT CROUTONS)

Mixed Greens, Shaved Carrots,
Cherry Tomatoes, Cucumber,
Shaved Parmesan, Sourdough
Croutons, White Balsamic Dressing
Add Grilled 6oz Chicken +6
add Grilled Salmon +10
add Grilled Shrimp +12

POACHED PEAR SALAD \$14 GF

Red Wine Poached Pears,
Roasted Sweet Potatoes,
Kale & Spinach, Cranberries,
Blue Cheese, Sherry Dressing
Add Grilled 6oz Chicken +6
add Grilled Salmon +10
add Grilled Shrimp +12

ASIAN LO-MEIN SALAD \$14 V

Lo-Mein Noodles, Cabbage,
Mixed Greens, Mango, Cucumber,
Carrots, Crispy Wontons,
Chopped Cashews,
Sesame Ginger Dressing
Add XO Glazed Chicken +6
XO Glazed Salmon +10
XO Glazed Shrimp +12

BURRATA SALAD \$16 GF

Leoni Burrata, Prosciutto,
Black Mission Figs,
Arugula, Smoked Almonds,
Pomegranate Vinaigrette

CAESAR SALAD V GF

Small \$8 Large \$14

(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

COBB SALAD \$17 GF

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

ENTREES

CENTER CUT FILET MIGNON GF

6oz \$36 8oz \$45
Yukon Gold Mashed Potatoes,
Spring Vegetables, Garlic Herb Butter

STEAK FRITES \$36

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

14oz DUROC PORK CHOP \$33 GF

Mashed Sweet Potatoes, Apple Cider Whole Grain
Mustard Sauce, Green Beans

CHICKEN MARSALA FLORENTINE \$26

Sauteed Boneless Chicken, Portobello
Mushrooms, Sundried Tomatoes, Baby Spinach,
Marsala Sauce, Fettuccine Pasta

CHICKEN PARMESAN \$26

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

CRAB BUCATINI \$33 (1/2 order \$16)

Jumbo Lump Crab Meat, Fresh Tomatoes,
Garlic, Basil, Chili Flakes, Pecorino Romano,
Bucatini Pasta

TCC CRAB CAKES

Single \$38 or Double \$65
Baked Potato or Yukon Gold Mashed Potatoes,

CHICKEN POT PIE \$24

Roasted Chicken, Potatoes, Carrots, Celery,
Onions, Peas, Rich Chicken Gravy, Crispy Puff Pastry

ANGUS BEEF MEATLOAF \$26

Yukon Gold Mashed Potatoes,
Petite Green Beans, Mushroom Gravy

WILD MUSHROOM AND BUTTERNUT SQUASH RISOTTO \$20 GF

Wild Forest Mushrooms, Roasted Butternut
Squash, Arborio Rice, Shaved Parmesan
Add Grilled 6oz Chicken +6
Add Sauteed Shrimp +12

COLD WATER LOBSTER TAILS

Single \$38 or Double \$65
Baked Potato or Yukon Gold Mashed Potatoes,
Spring Vegetables, Drawn Butter

HONEY DIJON CRUSTED SALMON \$28

Mashed Sweet Potatoes, Asparagus,
Orange Butter Sauce

EAST COAST FLOUNDER \$34

Choice of Three Preparations:

Francaise - Egg Battered, Lemon and Capers,
Angel Hair Pasta (add crab +8)

Mediterranean - Capers, Tomatoes and Olives,
Angel Hair Pasta (add crab +8)

Fried - Italian Breadcrumbs, Lemon and Parsley,
Remoulade Sauce, Steak Fries

HANDHELDS

10oz ANGUS BURGER \$18

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

TCC GRILLED CHICKEN SANDWICH \$16

Marinated Chicken Breast, Monterey Jack Cheese,
Beefsteak Tomatoes, Arugula, Lemon Basil Aioli
Toasted Farmhouse Roll
Choice of Steak Fries or Fresh Cut Fruit

SALMON B.L.T. \$16

Pan Seared Salmon, Bacon, Leaf Lettuce, Tomatoes,
Red Onions, Lemon Dill Mayo, Italian Sesame Roll

PATTY MELT \$18

10oz Angus Burger Patty, Caramelized Onions,
Swiss Cheese, Russian Dressing, Jewish Rye

TRENTON CLUB \$17

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

GOBBLER SANDWICH \$16

Roast Turkey Breast, Stuffing, Cranberry Sauce,
Mayo, Griddled Multi Grain Bread

SIDES \$8 EACH

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

GF = Gluten Free V = Vegetarian

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