



## FALL DINNER MENU

## SOUPS

**KITCHEN'S DAILY SOUP** Cup \$5 Bowl \$8

**FRENCH ONION SOUP** \$9

Rich Beef Stock, Gruyere, Provolone,  
Baguette Crouton

**CRAB BISQUE** Cup \$9 Bowl \$15

Lump Crabmeat, Tarragon, Sherry Wine

**BRAISED BEEF CHILI** Crock \$11

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

## STARTERS

**RICOTTA STUFFED POACHED PEAR** \$14

Red Wine Poached Bosc Pear, Whipped Ricotta  
Cheese, Prosciutto, Arugula, Balsamic Reduction

**SHRIMP AND CHORIZO FLATBREAD** \$15

Grilled Shrimp, Spicy Chorizo, Red Onions,  
Corn, Cilantro, Pepper Jack and Mozzarella Cheese

**MARGHERITA FLATBREAD** \$14 **V**

San Marzano Tomatoes, Fresh Mozzarella, Basil,  
Extra Virgin Olive Oil

**TUNA TATAKI** \$16

Ahi Tuna, Avocado Wasabi Mousse, Crispy Wontons,  
Ginger Soy Sauce, Pickled Ginger, Daikon Radish Spouts

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

Celery, Blue Cheese Dressing

**SICILIAN CALAMARI** \$16

Capers, Olives, Hot Peppers, Marinara

**PARMESAN DUSTED ZUCHINI FRIES** \$11 **V**

Garlic Aioli, Marinara Sauce

**MELTED CRAB DIP** \$18

Jumbo Lump Crab, Monterey Jack Cheese,  
Old Bay, Toasted Baguette

**CHICKEN AND CHEESE QUESADILLA** \$14

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

**SHRIMP COCKTAIL** \$18 **GF**

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

**OYSTERS ON THE HALF SHELL** **GF**

½ dz \$18    dozen \$36

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

## 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*

**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*

**WEDGE SALAD** \$15 **GF**

Chilled Iceberg, Applewood Smoked Bacon, Tomatoes,  
Hard-Boiled Egg, Blue Cheese Dressing

*Add Grilled 6oz Center Cut Filet Steak \$25*

**COBB SALAD** \$17 **GF**

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

**FALL APPLE SALAD** \$14 **V GF**

Honeycrisp Apples, Seedless Red Grapes, Mixed  
Greens, Scallions, Cranberries, Candied Walnuts,  
Blue Cheese, Apple Cider Dressing

*Add grilled chicken +8 grilled salmon +14*

**BABY SPINACH SALAD** \$14 **V**

Baby Spinach, Frissee, Roasted Butternut Squash,  
Golden Raisins, Shaved Carrots, Beemster Gouda,  
Sourdough Croutons, Sherry Dressing

*Add grilled chicken +8 grilled salmon +14*

**ASIAN LO-MEIN SALAD** \$14 **V**

Mixed greens, Napa cabbage, Lo-Mein Noodles,  
Mango, Cucumber, Carrots, Cilantro, Peanuts,  
Crispy Wontons, Sesame Ginger Dressing

*Add XO Glazed Chicken +10*

*XO Glazed Salmon +14 XO Glazed Shrimp +14*

**GF** = Gluten Free    **V** = Vegetarian

## ENTREES

**8oz CENTER CUT ANGUS FILET MIGNON \$45 GF**  
Yukon Gold Mashed Potatoes, Garlic Herb Butter

**ITALIAN STYLE MEATLOAF \$26**  
Beef, Veal and Italian Sausage Meatloaf, Fontina and Mozzarella, Tomato Pomodoro Sauce, Yukon Gold Mashed Potatoes or Fettuccine Pasta

**ROASTED CRESCENT FARMS DUCK \$33 GF**  
Cardamom Mashed Sweet Potatoes, Roasted Root Vegetables, Tart Cherries, Grande Marnier Sauce

**PAN SEARED MEDITERANEAN BRONZINO \$32 GF**  
Sundried Tomato Risotto, Kalamata Olives, Asparagus, Tarragon Butter

**BUTTER CHICKEN \$26**  
Indian Spiced Boneless Chicken, Basmati Rice, Naan Bread

**TCC CRAB CAKES**  
**Single \$33 Double \$55**  
Baked Potato or Yukon Gold Mashed Potatoes, Caper Dill Remoulade, Fresh Lemon

**CAJUN SHRIMP FETTUCCINE \$30**  
Blackened Shrimp, Andouille Sausage, Scallions, Roasted Peppers, Spinach, White Wine Parmesan Sauce, Egg Fettuccine

**BRAISED BEEF SHORT RIB \$40 GF**  
Wild Mushroom Risotto, Roasted Root Vegetables, Red Wine Sauce

**PANANG SALMON \$28 GF**  
Lemongrass Scented Jasmine Rice, Stir Fried Vegetables, Thai Curry Coconut Sauce

## HANDHELDS

**10oz ANGUS BURGER \$17**  
Aged White Cheddar, Bibb Lettuce, Tomatoes, Red Onions, Horseradish Mayo, Toasted Brioche Roll  
Choice of Steak Fries or Fresh Cut Fruit

**BRIOCHE TOAST PATTY MELT \$17**  
Griddled Angus Burger, Caramelized Onions, Monterey Jack Cheese, Red Pepper Mayo, Thick Cut Brioche

**SALMON BLT \$16**  
Pan Seared Salmon, Bacon, Bibb Lettuce, Tomatoes, Red Onions, Lemon Dill Mayo, Italian Sesame Roll

**BACON CHICKEN SANDWICH \$15**  
Marinated Chicken Breast, Havarti Cheese, Bacon, Bibb Lettuce, Tomatoes, Red Onion, Lemon Aioli  
Toasted Farmhouse Roll

**GRILLED VEGI PITA \$15 V**  
Eggplant, Zucchini, Grilled Peppers, Mixed Greens, Olives, Tomatoes, Feta, Tzatziki Sauce, Toasted Pita

**TRENTON CLUB \$15**  
Smoked Turkey, Bibb Lettuce, Tomatoes, Avocado, Bacon, White Cheddar, Choice of Toasted White, Multi Grain, Wheat, or Rye Bread

**GOBBLER SANDWICH \$15**  
Roast Turkey, Stuffing, Cranberry Sauce, Mayo, Griddled Multi Grain Bread

## SIDES \$6 EACH

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

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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.