



## 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

**OYSTERS ON THE HALF SHELL**

½ Dozen \$18 Dozen \$36 **GF**

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

**SHRIMP COCKTAIL \$18 GF**

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

**TUNA POKE MARTINI \$18**

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

**TROPICAL GUACAMOLE \$13 V**

House Made Guacamole, Mango Pineapple Salsa,  
Crispy Plantain Chips

**SICILIAN CALAMARI \$18**

Capers, Olives, Hot Peppers, Marinara

**ITALIAN SAUSAGE ARANCINI \$12**

Grated Parmesan, San Marzano Tomato Sauce

**FRIED BABY BRIE \$11 V**

House-Made Strawberry Jam, Toasted Baguette

**CHEESESTEAK EGGROLLS \$12**

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

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

Celery, Blue Cheese Dressing

**CHICKEN & CHEESE QUESADILLA \$14**

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

## SALADS

**HOUSE SALAD**

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

Heirloom Cherry Tomatoes, Radish, Beets, Golden  
Raisins, Spring Greens, Beemster Gouda, Brioche  
Croutons, Lemon Vinaigrette

*Add Grilled 6oz Chicken +6 add Grilled Salmon +10  
add Grilled Shrimp +12*

**CAESAR SALAD**

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

Hearts of Romaine, Parmesan Crisp,  
Sourdough Croutons, Caesar Dressing

*Add Grilled 6oz Chicken +6 add Grilled Salmon +10*

**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*

**COBB SALAD \$17 GF**

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

**CHOPPED B.L.T. SALAD \$15 GF**

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

*Add grilled 6oz center cut filet steak \$25*

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## ENTREES

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### **BACON WRAPPED 8oz RIBEYE STEAK \$34 GF**

Blue Cheese Potatoes, Asparagus, Port Wine Sauce

### **CENTER CUT FILET MIGNON GF**

6oz \$36 8oz \$45

Yukon Gold Mashed Potatoes, Spring Vegetables, Garlic Herb Butter

### **STEAK FRITES \$33**

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

### **SPRING CHICKEN POT PIE \$24**

Roasted Joyce Farms Chicken, English Peas, Baby Carrots, Leeks, Creamy White Wine Sauce, Puff Pastry

### **CRAB BUCATINI \$26 (1/2 order \$13)**

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

### **THREE CHEESE RAVIOLI \$20 V**

Ricotta, Mozzarella and Parmesan Cheese, Marinara Sauce, Steamed Broccoli

### **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, Spring Vegetables, Drawn Butter

### **CHICKEN AND ARTICHOKE \$26**

Boneless Chicken Breast, Prosciutto, Artichokes, Kalamata Olives, Mozzarella, Marsala Sauce, Cavatelli Pasta

### **PANANG SALMON \$28 GF**

Jasmine Rice, Stir Fried Vegetables, Thai Curry Coconut Sauce

### **EAST COAST FLOUNDER \$28**

*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, Shoestring Fries

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## HANDHELDS

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### **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*

### **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*

### **FRIED FLOUNDER SANDWICH \$18**

Local Flounder Filet, Jalapeno Coleslaw, Lemon Caper Mayo, Griddled Sourdough  
*Choice of Steak Fries or Fresh Cut Fruit*

### **TRENTON CLUB \$17**

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

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## SIDES \$6 EACH

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*Baked Potato, Yukon Gold Mashed Potatoes, Steak Fries, Sweet Potato 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.