

Dinner Menu



SOUPS

French Onion Chili	6/8
Soup du Jour	5.5/7.5 5/7

APPETIZERS

Creole Crab Dip lump crab, cream cheese, creole seasoning, pepperjack cheese, fried pita	Ⓜ 12
Pretzel Bites warm beer cheese	✓ 12
Portabella Fries smoked bleu horseradish sauce	✓ 12
Roasted Garlic & Saffron Hummus carrots, celery, fried pita	Ⓜ ✓ 12
Spanakopita fresh greens, feta crumbles, tzatziki sauce	✓ 15
Bloody Mary Shrimp grilled shrimp, wild rice, vodka-tomato-horseradish sauce	Ⓜ 14
Shrimp Cocktail horseradish cocktail sauce	Ⓜ 14

HOMEMADE

DRESSINGS

buttermilk ranch / thousand island / poppyseed / sesame-ginger vinaigrette / bleu cheese / french / italian / strawberry-feta vinaigrette / caesar

PROTEIN ADDITIONS

grilled chicken	6	grilled salmon*	12
fried chicken	6	grilled shrimp	11
grilled steak*	12	imitation crab	6

COLD FARE

House Salad mixed greens, red onion, tomato, cucumber, shredded carrot, croutons, choice of dressing	Ⓜ ✓ 6/11
Caesar Salad chopped romaine, parmesan-reggiano, homemade croutons, caesar dressing	Ⓜ ✓ 8/15
TCC Salad chopped romaine, crab meat, sliced mushroom, ranch dressing	✓ 8/15
Fried Green Tomato Salad mixed greens, red onion, red bell pepper, cheddar cheese, fried green tomatoes drizzled with buffalo ranch, poppyseed dressing	✓ 8.5/15.5
Asian Napa Salad fresh greens, napa cabbage, bell pepper, red onion, broccoli, carrot, roasted peanuts, fried wontons, sesame-ginger vinaigrette	Ⓜ ✓ 8/15
TCC Club Sandwich roast turkey, smoked bacon, lettuce, tomato, mayo, toasted sourdough, one side	16.5
Chef's Salad Wrap mixed greens, turkey, ham, bacon, cheddar, mozzarella, hard-cooked egg, tomato, bourbon ranch, one side	16.5
Wendy's Italian Wrap romaine, salami, turkey, pepperoni, provolone, tomato, red onion, banana peppers, homemade italian dressing, one side	16.5
Chicken Salad Croissant homemade chicken salad, toasted croissant, lettuce, tomato, onion, pickle, one side	12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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PIZZAS

Flatbread	15
9" Personal	11
12" Gluten Free	18
16" Thin	23


Choose up to four toppings:


pepperoni	bell pepper	black olive
italian sausage	banana pepper	green olive
ham	jalapeño	red onion
bacon	mushroom	anchovy




HOT FARE


served with choice of one side

Jerk Chicken Sandwich  17
grilled caribbean jerk seasoned chicken breast, creamy coconut coleslaw, grilled pineapple ring

Patty Melt*  18
8oz angus reserve burger, grilled rye bread, swiss & american cheeses, sauteed onions, side of thousand island dressing

TCC Burger*  18
8oz angus reserve burger, bacon, choice of cheese, grilled brioche bun

Chili Cheese Dog 13
jumbo all-beef hot dog, chili, shredded cheddar, side of jalapeños

Chicken Wings  18
8-12 pieces bone-in; choice of buffalo, bbq, thai chili, or dry rub; choice of ranch or bleu cheese dressing

Boneless Wings 18
14-16 pieces; choice of buffalo, bbq, thai chili, or dry rub; choice of ranch or bleu cheese dressing

Chicken Tenders 13
5-piece, choice of sauce

SIDES

parmesan-reggiano broccoli	seasoned fries
cherry balsamic glazed brussels sprouts	sweet potato fries
grilled asparagus	onion rings
lemon-pepper cauliflower	tater tots
brown sugar glazed carrots	cottage cheese
loaded baked potato	fresh fruit

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ENTRÉES

served with choice of one side

add grilled or fried shrimp to any entree for \$7

Grilled Filet Mignon*  6OZ 38
*angus reserve beef, lightly seasoned,
served with smoked bleu cheese and
delmonico onion rings* 8OZ 43
10OZ 48


Boneless Ribeye*  10OZ 29
*hand-cut boneless ribeye; sauteed
mushrooms, garlic butter* 12OZ 35
16OZ 46


Tuscan-Style Strip*  10OZ 30
*caramelized garlic, olive oil,
rosemary, grilled lemon* 12OZ 36
16OZ 47

Angus Reserve Beef Tips 23
*beef tenderloin & sirloin, onions,
mushrooms, brown sauce, wild rice*

Porterhouse Pork Chop*  25
balsamic mushrooms

Champagne Chicken 24
*linguine, asparagus, mushrooms,
sun-dried tomatoes, crispy
prosciutto, champagne sauce*



Grilled Swordfish*  26
*chimichurri sauce, caramelized onions
and fire-roasted tomatoes*

Orange-Sesame Salmon*  26
*grilled aukra salmon, sweet & spicy
orange sauce, napa cabbage,
broccoli, toasted sesame oil*

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cherry balsamic glazed brussels sprouts	sweet potato fries
grilled asparagus	onion rings
lemon-pepper cauliflower	tater tots
brown sugar glazed carrots	cottage cheese
loaded baked potato	fresh fruit

We proudly serve fresh produce and herbs seasonally from our on-premises garden

 gluten sensitive, or can be prepared as such with minor changes
 vegetarian, or can be prepared as such with minor changes

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