

Dinner Menu



SOUPS

French Onion Chili	6/8
Soup du Jour	5:5/7:5 5/7

APPETIZERS

Candied Nuts <i>sweet and spicy assortment of nuts, homemade spicy caramel</i>	☎️ ✓	10
Pretzel Bites <i>warm beer cheese</i>	✓	12
Fried Mozzarella <i>homemade marinara sauce</i>	✓	12
Buffalo Chicken Dip <i>celery sticks & fried pita or gluten-free crackers</i>	☎️	11
Lump Crab Croquettes <i>spicy old bay remoulade</i>		14
Shrimp Cocktail <i>horseradish cocktail sauce</i>	☎️	14

HOMEMADE

DRESSINGS

ranch / thousand island / bleu cheese
italian / french / poppyseed / caesar
apple butter vinaigrette / maple-balsamic vinaigrette

PROTEIN ADDITIONS ☎️

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

COLD FARE

House Salad <i>mixed greens, red onion, tomato, cucumber, shredded carrot, croutons, choice of dressing</i>	☎️ ✓	6/11
Caesar Salad <i>chopped romaine, parmesan-reggiano, homemade croutons, caesar dressing</i>	☎️ ✓	8/15
TCC Salad <i>chopped romaine, crab meat, sliced mushroom, ranch dressing</i>	☎️ ✓	8/15
Goat Cheese & Beet Salad <i>mixed greens, red onion, carrot, red bell pepper, pickled beet, goat cheese, maple-balsamic vinaigrette</i>	☎️ ✓	8/15
Apple & Walnut Salad <i>sweet greens, golden raisins, granny smith apples, red onion, roasted walnuts, smoked gouda, apple butter vinaigrette</i>	☎️ ✓	8/15
TCC Club Sandwich <i>roast turkey, smoked bacon, lettuce, tomato, mayo, toasted sourdough, one side</i>		16
BBQ Steak Wrap <i>fresh greens, shaved beef, red onion, smoked gouda, bbq sauce, fresh cilantro, one side</i>		16
Golfer's Wrap <i>grilled chicken, fresh greens, cheddar, tomato, red onion, ranch, one side</i>		16

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PIZZAS


Flatbread	15
7" Personal	10
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

TCC Hot Pepper Burger*  18
angus reserve burger, bacon, habanero-bacon jam, beer battered jalapenos, pepper jack cheese, grilled brioche bun


extra patty 7

glass of milk 2


Denlinger Burger*  22
two (8oz) patties, bacon, choice of cheese, no bun

Grilled Chicken Breast Sandwich  17
smoked ham, swiss, balsamic apple butter spread, blue cheese crumbles, grilled brioche bun

Chicken Tenders 14
5-piece, choice of sauce

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

Roast Beef & Cheddar Sandwich  18
open-faced, hot roast beef, cheddar, bacon, tomato, delmonico onion rings, grilled wheatberry bread, horseradish sauce

SIDES ✓







parmesan-reggiano broccoli	seasoned fries
autumn brussels sprouts medley	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

<p>Grilled Filet Mignon*  42 <i>angus reserve beef, lightly seasoned, served with delmonico onion rings</i></p>	<p>Chicken Marsala 22 <i>grilled chicken breast, marsala sauce with mushrooms, tomatoes, garlic, butter, rosemary</i></p>
<p>Steak Diane*  36 <i>hand cut boneless ribeye; cognac, dijon, and oyster mushroom sauce</i></p>	<p>Grilled Salmon*  26 <i>orange blossom honey, whole grain mustard, sauteed spinach</i></p>
<p>Spaghetti & Meatballs 22 <i>traditional spaghetti, marinara, and meatballs; served with garlic bread</i></p>	<p>Orange Roughy  25 <i>smoked paprika, fresh parsley, pasta with garlic butter & parmesan</i></p>
<p>Tomahawk Pork Chop*  32 <i>ancho chili rub, autumn jam, chopped bacon</i></p>	<p>Scallops McKenzie  market price <i>pan-seared jumbo sea scallops, braised winter greens, roasted butternut squash</i></p>

SIDES

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autumn brussels sprouts medley	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

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