



WINTER 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 \$12

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

STARTERS

CHICKEN AND CHEESE QUESADILLA \$14

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

SICILIAN CALAMARI \$16

Capers, Olives, Hot Peppers, Marinara

BACON, ONION, & TOMATO FLATBREAD \$13

Applewood Smoked Bacon, Balsamic Cippolini onions,
Plum Tomatoes, Monterey Jack Cheese

SHRIMP COCKTAIL \$16 **GF**

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

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

Garlic Aioli, Marinara Sauce

ROASTED BRUSSELS SPROUTS \$12 **GF**

North Country Bacon, Bourbon Maple Syrup

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

Celery, Blue Cheese Dressing

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

SALAD TRIO \$14

Scoop of Tuna Salad, Egg Salad and Chicken Salad,
Cucumbers, Plum Tomatoes, Fresh Cut Fruit,
Toasted Pita

WEDGE SALAD \$15 **GF**

Chilled Iceberg, Applewood Smoked Bacon,
Tomatoes, Hard-Boiled Egg, Blue Cheese Dressing
Add Grilled 6oz Center Cut Filet Steak \$25

BEET AND ORANGE SALAD \$14 **V**

Purple Beets, Cara Cara Oranges, Cranberry Stilton
Cheese, Honey Gem Lettuce, Cinnamon Croutons,
Champagne Dressing
Add Grilled 6oz Chicken +10 Add Grilled Salmon +14

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

Fuji Apples, Seedless Red Grapes, Mixed Greens,
Scallions, Cranberries, Candied Walnuts, Blue Cheese,
Apple Cider Dressing
Add Grilled 6oz Chicken +10 Add Grilled Shrimp +14

CUP AND A HALF \$13

½ Sandwich and a Cup of Kitchen's Daily Soup
Choice of Turkey, Black Forest Ham, Tuna Salad,
Chicken Salad, or Egg Salad, White, Wheat, Rye,
or Multigrain Toast

GF = Gluten Free **V** = Vegetarian

ENTREES

STEAK FRITES \$29 GF

Grilled Hanger Steak, French Green Beans, Shoestring Fries, Garlic Herb Butter

YANKEE POT ROAST \$28 GF

Red Wine Braised Angus Beef, Carrots, Celery, Parsnips, Yukon Gold Mashed Potatoes

8oz CENTER CUT FILET MIGNON \$44 GF

Yukon Gold Mashed Potatoes, Winter Vegetables, Port Wine Demi

ITALIAN STYLE MEATLOAF \$26

Beef, Veal and Italian Sausage Meatloaf, Fontina and Mozzarella, Tomato Pomodoro Sauce, Yukon Gold Mashed Potatoes or Pappardelle Pasta

MUSHROOM PAPPARDELLE \$18

Winter Mushrooms, Cippolini Onions, Pappardelle Pasta, Shaved Parmesan, Toasted Pine Nuts

CHICKEN PARMESAN \$26

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

PANANG SALMON \$28 GF

Lemongrass Scented Jasmine Rice, Stir Fried Vegetables, Thai Curry Coconut Sauce

TCC CRAB CAKES

Single \$33 Double \$55

Baked Potato or Yukon Gold Mashed Potatoes, Caper Dill Remoulade, Fresh Lemon

FLOUNDER FRANCAISE \$29

Capers, Lemon Zest, Italian Parsley, White Wine Sauce, Spinach, Angel Hair Pasta

COLD WATER LOBSTER TAILS

Single or Double \$MP

Baked Potato or Yukon Gold Mashed Potatoes, Winter Vegetables, Drawn Butter

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

BACON CHICKEN SANDWICH \$15

Marinated Chicken Breast, Havarti Cheese, Bacon, Bibb Lettuce, Tomatoes, Red Onion, Lemon Aioli
Toasted Farmhouse Roll

SALMON BLT \$16

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

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, Steak Fries, Sweet Potato Fries, Curly Fries, Onion Rings, Fresh Cut Fruit, Broccoli, French Green Beans

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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.