



TRUMBULL
COUNTRY CLUB

DINING MENU

STARTERS

CLUB HOT PEPPERS IN OIL	<i>garlic, grilled pita V</i>	8
CHARCUTERIE	<i>cured meats, cheese, marinated olives, focaccia, accompaniments</i>	16
GRAPE LEAVES	<i>beef, rice, tzatziki dipping sauce, grilled pita V</i>	11
BAKED BRIE	<i>bacon jam, toasted pecans, granny smith apples, crostini</i>	15
BRUSSELS SPROUTS	<i>fried crispy, honey sriracha butter, sesame seeds V</i>	12
FRITTI	<i>crispy zucchini and eggplant chips, tzatziki dipping sauce V</i>	12
SCALLOPS BEURRE BLANC	<i>pan seared, shaved fennel and citrus salad, orange beurre blanc</i>	19
LAMB LOLLIPOPS	<i>charcoal dusted and grilled, romesco sauce, whipped feta, fresh dill GF</i>	17
MEATBALLS	<i>ricotta, parmigiano reggiano, pomodoro, focaccia</i>	11
BEANS AND GREENS	<i>sausage, cannellini beans, italian fried greens, tomatoes, white wine butter sauce, crostini V</i>	13
FIRE BLEU FRIES	<i>crispy fries, fire bleu sauce, bleu cheese crumbles, cheddar cheese, bacon, scallions V</i>	12

SOUP & SALADS

EXECUTIVE CHEF REGGIE'S WEDDING SOUP	<i>made fresh, from-scratch daily</i>	cup 5 bowl 7
CHOPPED ROMAINE	<i>grape tomatoes, cucumber, onion, dill, oil and vinegar</i>	12
TRADITIONAL CAESAR	<i>romaine, croutons, shaved parmigiano reggiano, caesar dressing, white anchovies</i>	12
PEAR GORGONZOLA	<i>arcadian and romaine lettuce blend, pears, candied walnuts, red onion, dried cranberries, gorgonzola cheese, pear champagne vinaigrette GF</i>	15
APPLE KALE CHICKPEA	<i>chickpeas, kale, red onion, celery, apples, pecans, feta, pomegranate, apple cider vinaigrette GF</i>	15
CORNBREAD PANZANELLA	<i>toasted pumpkin cornbread, butternut squash, shaved brussels sprouts, red onion, apples, sage, goat cheese, maple vanilla vinaigrette</i>	14
ROASTED BEET BURRATA	<i>roasted red and golden beets, burrata cheese, flash pickled radishes, pistachio dust, lemon vinaigrette, microgreens GF</i>	15

ADD STEAK 9, CHICKEN 5, SALMON 8, SHRIMP 8 OR PORTABELLO MUSHROOM CAP 4 TO ANY SALAD

V designates vegetarian option available



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ENTRÉES

PISTACHIO CRUSTED SALMON	<i>roasted red beet risotto, lemon beurre blanc, red and golden beet salad GF</i>	25
PROSCIUTTO WRAPPED SEA BASS	<i>wild mushroom rice pilaf, grilled asparagus, lemon beurre blanc GF</i>	29
LOBSTER MACARONI AND CHEESE	<i>maine lobster, smoked gouda and aged cheddar cheese sauce, cavatappi pasta, butter toasted panko bread crumbs, chives</i>	27
CHICKEN CACCIATORE	<i>sautéed boneless chicken thighs, mushrooms, peppers, onion, white wine tomato sauce, fresh herbs, couscous</i>	25
CHICKEN ALOUETTE	<i>garlic herb cheese crusted chicken breast, roasted tomato, mushrooms, sherry wine cream sauce, red skin mashed potatoes, broccolini</i>	23
CHICKEN PARMIGIANA	<i>parmesan crusted, pomodoro sauce, mozzarella, spaghetti pomodoro</i>	20
VEAL OSSO BUCO	<i>slow braised, cabernet demi-glace, three cheese polenta, roasted baby carrots, gremolata</i>	31
GRILLED PORK CHOP	<i>mashed red skin potatoes, roasted root vegetables, pork demi-glace</i>	32
FILET	<i>pan roasted, au gratin potatoes, baby carrots, veal demi-glace</i>	6 oz. 40 8 oz. 45
STEAK HOUSE RIBEYE	<i>charcoal seasoned and grilled, cauliflower au gratin, garlic herb twice fried red skin potatoes, veal demi-glace</i>	37
FLAT IRON STEAK	<i>10 oz. char-grilled, roasted fingerling potatoes, broccolini, fire bleu sauce, crispy onion straws</i>	31

PASTA

SHRIMP SAGANAKI LINGUINI	<i>onion, tomato, red pepper flakes, ouzo cream sauce, feta, fresh parsley</i>	25
CACIO E PEPE	<i>spaghetti, butter, fresh cracked black pepper, parmigiano reggiano V</i>	19
RAPINI AGLIO OLIO	<i>orecchiette, broccoli rabe, olive oil, garlic, red pepper flakes V add crumbled italian sausage 5</i>	20
RIGATONI BOLOGNESE	<i>ground beef, ground pork, san marzano tomato, cream, parmigiano reggiano, fresh basil</i>	22
PENNE A LA BUTTERA	<i>hot and sweet italian sausage, onion, peas, pomodoro sauce, cream, parmigiano reggiano</i>	22
GREEK ANGEL HAIR	<i>brown butter, garlic, lemon, roasted tomatoes, feta, fresh basil and parsley V</i>	19
TOMATO BASIL CAPELLINI	<i>san marzano tomato sauce, fresh basil, shaved parmigiano reggiano V</i>	19

ALL ENTRÉES AND PASTAS ARE SERVED WITH YOUR CHOICE OF TRADITIONAL CAESAR SALAD, CHOPPED ROMAINE SALAD OR A CUP OF SOUP

V designates vegetarian selection or vegetarian option available
GF designates gluten free selection | gluten free pasta available upon request
consuming raw or undercooked meats and seafood may increase your risk of foodborne illness



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PIZZA

		9 inch	14 inch
TRADITIONAL CHEESE	<i>san marzano tomato sauce, mozzarella, provolone V</i>	9	13
WHITE HOUSE	<i>hot peppers, mozzarella, provolone, parmigiano reggiano V</i>	10	15
MARGHERITA	<i>san marzano tomato sauce, fresh mozzarella, fresh basil V</i>	10	15
PEPPERONI	<i>pepperoni, san marzano tomato sauce, mozzarella, provolone</i>	10	15
SAUSAGE	<i>sausage, san marzano tomato sauce, mozzarella, provolone</i>	10	15

GLUTEN FREE CAULIFLOWER CRUST ADD 4

SANDWICHES

TCC BURGER	<i>8 oz., choice of american, cheddar, pepper jack, provolone or swiss, lettuce, tomato, onion, pickle, toasted brioche bun add an egg, bacon, grilled onion or greens 2 each</i>	15
FRENCH DIP	<i>shaved prime rib, swiss, aioli, au jus, toasted sub roll</i>	16
ITALIAN SAUSAGE	<i>mild italian sausage patty, provolone, bell pepper, onion, grilled italian bread</i>	13
CHICKEN BACON SWISS	<i>grilled chicken, applewood bacon, swiss, honey mustard sauce, lettuce, tomato, red onion, pickles, toasted brioche bun</i>	14
NASHVILLE CHICKEN	<i>crispy fried, dipped in hot and smoky spice blend, smoked gouda spread, pickles, toasted brioche bun</i>	14
TCC CLUB	<i>roasted turkey breast, ham, applewood smoked bacon, swiss, lettuce, tomato, onion, whole grain mustard aioli, toasted wheat bread</i>	13
APPLE BRINED PORK LOIN	<i>smoked gouda, three apple celeriac slaw, pickled red onion, cranberry mustard, arugula, toasted ciabatta bun</i>	15

ALL SANDWICHES ARE SERVED WITH FRESH-CUT FRIES

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