



TRUMBULL  
COUNTRY CLUB

DINING MENU

STARTERS

<b>CLUB HOT PEPPERS IN OIL</b>	garlic, grilled pita <i>V</i>	8
<b>ANTIPASTO</b>	cured meats, imported cheeses, marinated olives, roasted red peppers, artichoke hearts, roasted almonds, accompaniments	16
<b>GRAPE LEAVES</b>	beef, rice, tzatziki dipping sauce, grilled pita <i>V</i>	11
<b>JALAPEÑO POPPER DIP</b>	cream cheese, jalapeño peppers, green chilies, cheddar, mozzarella, crispy parmigiano panko crust, tortilla chips <i>V</i>	15
<b>BRUSSELS SPROUTS</b>	fried crispy, honey balsamic glaze, parmigiano reggiano <i>V</i>	12
<b>FRITTI</b>	crispy zucchini and eggplant chips, tzatziki dipping sauce <i>V</i>	12
<b>GREEK STYLE GRILLED ONIONS</b>	perfect grilled sweet onions, mediterranean spices, extra virgin olive oil <i>V</i>	9
<b>COCONUT CRUSTED SHRIMP</b>	crispy coconut breaded shrimp, red pepper slaw, spicy mango sauce	12
<b>SHRIMP SAGANAKI</b>	onion, tomato, red pepper flakes, ouzo cream sauce, feta, parsley	16
<b>LAMB LOLLIPOPS</b>	charcoal dusted and grilled, romesco sauce, whipped feta, fresh dill <i>GF</i>	17
<b>FRIED BURRATA</b>	fresh burrata cheese, lightly breaded and fried crispy, pomodoro sauce, arugula and herb salad <i>V</i>	9
<b>BEANS AND GREENS</b>	sausage, cannellini beans, italian fried greens, tomatoes, white wine butter sauce, crostini <i>V</i>	13
<b>VEGETABLE EGG ROLLS</b>	asian style vegetables, wrapped in crispy egg roll wraps, sweet chili sauce	10

SOUP & SALADS

<b>HOMEMADE WEDDING SOUP</b>	made fresh, from-scratch daily	cup 5 bowl 7
<b>CHOPPED ROMAINE</b>	grape tomatoes, cucumber, onion, dill, oil and vinegar <i>GF</i>	12
<b>TRADITIONAL CAESAR</b>	romaine, croutons, shaved parmigiano reggiano, caesar dressing, white anchovies	12
<b>PEAR GORGONZOLA</b>	arcadian and romaine lettuce blend, pear, candied walnuts, red onion, dried cranberries, gorgonzola, pear champagne vinaigrette <i>GF</i>	15
<b>MEDITERRANEAN CHICKPEA</b>	grape tomatoes, cucumber, peppers, red onion, kalamata olives, feta, olive oil, red wine vinegar, parsley <i>GF</i>	15
<b>SPINACH STRAWBERRY</b>	spinach, arugula, strawberries, toasted pecans, feta, honey balsamic vinaigrette <i>GF</i>	15
<b>ROASTED BEET AND CITRUS</b>	arugula, roasted red and golden beets, mandarin oranges, radish, red onion, goat cheese, toasted pistachios, citrus vinaigrette <i>GF</i>	15
<b>TCC SIGNATURE SALAD</b>	fresh chopped salad greens, garden tomatoes, red onion, fresh herbs, feta, lightly tossed with a hot pepper vinaigrette <i>GF</i>	15

ADD STEAK 9, CHICKEN 5, SALMON 10, SHRIMP 8 OR PORTABELLO MUSHROOM CAP 4 TO ANY SALAD

*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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ENTRÉES

<b>PISTACHIO CRUSTED SALMON</b>		<i>roasted red beet risotto, lemon beurre blanc, red and golden beet salad GF</i>	27
<b>PROSCIUTTO WRAPPED SEA BASS</b>		<i>wild mushroom rice pilaf, grilled asparagus, lemon beurre blanc GF</i>	29
<b>TUNA NIÇOISE</b>		<i>rare seared ahi tuna, salad of green beans, olives, potato, grape tomatoes, onion, hard-boiled egg, capers, tarragon dijon vinaigrette GF</i>	22
<b>CHICKEN PROVENÇAL</b>		<i>sautéed chicken breast, white beans, grape tomatoes, castle ventrana olives, white wine, rosemary, lemon, couscous</i>	23
<b>CHICKEN ALOUETTE</b>		<i>garlic herb cheese crusted chicken breast, roasted tomato, mushrooms, sherry wine cream sauce, red skin mashed potatoes, broccolini</i>	23
<b>CHICKEN PARMIGIANA</b>		<i>parmesan crusted, pomodoro sauce, mozzarella, spaghetti pomodoro</i>	20
<b>VEAL SCALOPPINI</b>		<i>tender sautéed veal, caper lemon butter sauce, red skin mashed potatoes, asparagus</i>	25
<b>PORK MILANESE</b>		<i>parmigiano reggiano breaded bone-in pork chop, lemon scented risotto, arugula and tomato salad with citrus vinaigrette, balsamic reduction</i>	32
<b>FILET</b>		<i>pan roasted, au gratin potatoes, baby carrots, veal demi-glace</i>	6 oz. 40 8 oz. 45
<b>CHARRED RIBEYE</b>		<i>charcoal seasoned and grilled, sun-dried tomato basil compound butter, garlic herb twice fried red skin potatoes, roasted baby sweet peppers and pearl onions</i>	37
<b>FLAT IRON STEAK</b>		<i>10 oz. coffee and spice rubbed, char-grilled, chimichurri sauce, roasted fingerling potatoes, pickled red onion, herb salad GF</i>	31

PASTA

<b>SHRIMP FARFALLE</b>		<i>bowtie pasta, garlic, marinated artichokes, asparagus, peas, oven roasted grape tomatoes, light lemon cream sauce, parmigiano reggiano, fresh basil</i>	25
<b>CACIO E PEPE</b>		<i>spaghetti, butter, fresh cracked black pepper, parmigiano reggiano V</i>	19
<b>FRESH HANDMADE RICOTTA GNOCCHI</b>		<i>light ricotta pillows, fresh heirloom grape tomato sauce, parmigiano reggiano, fresh basil V</i>	22
<b>RIGATONI BOLOGNESE</b>		<i>ground beef, ground pork, san marzano tomato, cream, parmigiano reggiano, fresh basil</i>	22
<b>PENNE WITH ITALIAN SAUSAGE</b>		<i>hot and sweet italian sausage, onion, peas, pomodoro sauce, cream, parmigiano reggiano</i>	22
<b>GREEK ANGEL HAIR</b>		<i>brown butter, garlic, lemon, roasted tomatoes, feta, fresh basil, fresh parsley V</i>	19
<b>CAPELLINI ARRABBIATA</b>		<i>spicy pomodoro sauce, fresh burrata, parmigiano reggiano, fresh basil V</i>	22

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

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**PIZZA**

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

GLUTEN FREE CAULIFLOWER CRUST ADD 4

**SANDWICHES**

<b>TCC BURGER</b>	<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
<b>FRENCH DIP</b>	<i>shaved prime rib, swiss, aioli, au jus, toasted sub roll</i>	16
<b>MUFFALETTA</b>	<i>capacolla, salami, pepperoni, provolone, arugula, tomato, olive tapenade, basil aioli, toasted focaccia bread</i>	14
<b>CHICKEN BACON SWISS</b>	<i>grilled chicken, applewood bacon, swiss, honey mustard sauce, lettuce, tomato, red onion, pickles, toasted brioche bun</i>	14
<b>NASHVILLE CHICKEN</b>	<i>crispy fried, dipped in hot and smoky spice blend, smoked gouda spread, pickles, toasted brioche bun</i>	14
<b>TCC CLUB</b>	<i>roasted turkey breast, ham, applewood smoked bacon, swiss, lettuce, tomato, onion, whole grain mustard aioli, toasted wheat bread</i>	13
<b>CUBANO</b>	<i>roasted pork, smoked ham, swiss, pickles, yellow mustard, pressed hoagie bun</i>	15

ALL SANDWICHES ARE SERVED WITH FRESH-CUT FRIES

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