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## STARTERS

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### Cutler Cove Salmon Carpaccio | 15

capers, red onion, creme fraiche, black sesame seeds, sea salt, charred cauliflower, micro herbs  
– Hand Cut, Delivered Fresh –

### Meat and Cheese Board | 19

chef's selection of imported meats and cheeses

### Black Pepper Tenderloin Crostinis | 15

seared rare tenderloin, boursin cheese, red pepper coulis, crispy shallots  
– Hand Cut –

### Slider Trio | 17

select any combination of three of the following: mini mushroom and swiss slider with rosemary spread, bacon, lettuce, and tomato jam slider, or steakhouse slider with onion cheese and crispy shallots

### Fried Calamari | 14

crispy fried calamari, pomodoro sauce

### Seared Diver Scallops | 26

lemon cream, parsley puree, truffled pomme frites  
– Delivered Fresh –

### Crisp Brussels Sprouts | 12

with calabrian chili butter

### Hot Street Corn Dip | 17

with chili and lime, cauliflower chips

### Club Hot Peppers in Oil | 9

garlic, grilled pita

### Grilled Ribeye Skewers | 23

chimichurri, horseradish cream, fresh scallions  
– Hand Cut –

### Grape Leaves | 11

beef, rice, tzatziki dipping sauce, grilled pita - vegetarian option available

### French Onion Soup | 9

made fresh, from-scratch daily

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## SALADS

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### Roasted Beet Caprese | 13

red beets, fresh mozzarella, mint, maldon, sea salt, micro herbs, balsamic glaze

### Seared Rare Tuna | 16

spinach, herbs de provence, black olives, pickled mustard, roasted shallot vinaigrette

### Traditional Caesar | 12

romaine, croutons, shaved parmigiano, caesar dressing, anchovies

### Brussels Sprout | 14

dry ricotta, roasted squash, spicy pepitas, garlic root

### Chopped Romaine | 12

grape tomatoes, cucumber, onion, dill, oil and vinegar

*add to any salad - steak 15 | grilled salmon 13 | grilled chicken 6 | sautéed shrimp 10*



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## MAINS

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### Gnocchi | 28

pan-fried potato dumplings with port braised oxtail, truffle shavings, green onion, shredded fontina  
– *Delivered Fresh, Features Local Product* –

### Bucatini | 26

pancetta, basil mushroom ragu, preserved lemon, toasted rye crumble  
– *Delivered Fresh, Features Local Product* –

### Shrimp Scampi Pappardelle | 25

sautéed shrimp, white wine lemon garlic butter sauce, fresh herbs

### Penne with Italian Sausage | 22

hot and sweet italian sausage, onion, peas, pomodoro sauce, cream, parmigiano reggiano

### Rigatoni Bolognese | 23

ground beef, ground pork, house-made tomato sauce, cream, parmigiana reggiano, fresh basil

### Roasted Gerber Farms Chicken Breast | 29

locally raised chicken breast, pearl onions, glazed parsnip, mushrooms, red wine reduction  
– *Delivered Fresh, Features Local Product* –

### Crispy Skin Sea Bass | 35

lemon pearl pasta, broccolini, roasted carrot pesto  
– *Hand Cut, Delivered Fresh* –

### Seared Cutler Cove Salmon | 34

mustard-laced bacon and potato, broad beans, apple-cabbage slaw, cider nage  
– *Hand Cut, Delivered Fresh* –

### Roasted Rack of Lamb | 39

pumpkin seed crust, whipped sweet potato, baby parsnip, dried cranberry demi  
– *Hand Cut, Features Local Product* –

### 28-Day Dry Aged Pork Chop | 35

fingerling potatoes, steamed baby carrots, black pepper béchamel

### Port Braised Short Rib Roast | 38

whipped yukon gold potatoes, braised kale, marinated diakon radish  
– *Hand Cut* –

### Seared Petit Filet | 33

6 oz. filet mignon, whipped yukon gold potatoes, olive oil poached baby vegetables, cabernet glace  
– *add - sautéed shrimp 10 | caramelized onions 4 | sautéed mushrooms 4 | bleu cheese crust 4* –  
– *Hand Cut, Features Local Product* –

### 16 ounce Grilled Ribeye | 45

creamed spinach, parmesan polenta  
– *add - sautéed shrimp 10 | caramelized onions 4 | sautéed mushrooms 4 | bleu cheese crust 4 | red wine demi 4* –  
– *Hand Cut, Features Local Product* –

ALL MAINS ARE SERVED WITH YOUR CHOICE OF TRADITIONAL CAESAR SALAD, CHOPPED ROMAINE SALAD OR SOUP

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## ALA CARTE SIDES

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Whipped Yukon Gold Potatoes | 6

Petit Baby Vegetables | 6  
– *Features Local Product* –

Mashed Sweet Potato | 6

Broccolini | 6

Creamy Parmesan Polenta | 6

Braised Tuscan Kale | 6

Steamed Carrots | 6  
with thyme

CONSUMING RAW OR UNDERCOOKED MEATS/SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



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## HANDHELDS

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### TCC Burger | 16

half-pound ground beef patty, choice of cheese, lettuce, tomato, onion, pickle, brioche bun  
– add to your burger – fried egg 3 | bacon 3 | crumbled bleu cheese 3 | grilled onions 3 –

### French Dip | 17

shaved prime rib, swiss, roasted garlic aioli, toasted artisan roll, au jus

### Cod Sandwich | 16

beer battered or blackened cod, toasted artisan roll, lettuce, tomato, tartar sauce

### Classic Club | 16

roasted turkey breast, ham, applewood smoked bacon, swiss, lettuce, tomato, mustard aioli, toasted wheat bread, french fries

### Grilled Chicken Sandwich | 15

sprouts, roasted red peppers, pickled mustard seeds, yoghurt spread, brioche bun

*ALL HANDHELDS ARE SERVED WITH YOUR CHOICE OF FRENCH FRIES, TRADITIONAL CAESAR SALAD, CHOPPED ROMAINE SALAD OR SOUP*

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## PIZZA

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### Traditional Cheese | 9 | 15

house-made tomato sauce, mozzarella, provolone

### Pepperoni | 10 | 16

pepperoni, house-made tomato sauce, mozzarella, provolone

### Sausage | 10 | 16

sausage, house-made tomato sauce, mozzarella, provolone

### Brier Hill | 10 | 16

sautéed green peppers, house-made tomato sauce, parmigiano reggiano

### White House | 10 | 16

hot peppers, mozzarella, provolone, parmigiano reggiano

### Margherita | 10 | 16

house-made tomato sauce, fresh mozzarella, fresh basil

### Greek | 11 | 17

roasted red pepper, feta, artichoke hearts, kalamata olives, basil, oregano

*ADDITIONAL TOPPINGS 9" 1.50 | 14" 3 | EXTRA CHEESE, PEPPERONI, SAUSAGE, GREEN PEPPERS  
12" GLUTEN-FREE CRUST AVAILABLE | 4*