



DINING MENU

STARTERS

CLUB HOT PEPPERS IN OIL <i>garlic, grilled pita</i>	8
BRUSSELS SPROUTS <i>fried crispy, honey balsamic glaze, parmigiano reggiano</i>	12
GRAPE LEAVES <i>beef, rice, tzatziki dipping sauce, grilled pita</i>	11
LAMB LOLLIPOPS <i>greek style lamb lollipops, ladolemono, grilled pita</i>	17
FIRE BLEU FRIES <i>crispy fried french fries, fire bleu sauce, crumbled applewood smoked bacon, shredded cheddar, chives</i>	12
TRADITIONAL SHRIMP COCKTAIL <i>jumbo shrimp, cocktail sauce, lemon</i>	16
FRIED BURRATA <i>fresh burrata cheese, lightly breaded and fried crispy, pomodoro sauce, arugula and herb salad</i>	9
FRITTI <i>crispy zucchini and eggplant chips, tzatziki dipping sauce</i>	12
ITALIAN GREENS <i>sautéed escarole, garlic, fried hungarian wax pepper</i>	10
BEANS AND GREENS <i>sausage, cannellini beans, italian fried greens, tomatoes, white wine butter sauce, crostini</i>	13
ANTIPASTO <i>spicy sopressata, abruzze dry salame, coppa, apple smoked gruyere, bellavitano balsamic, formaggio with sun-dried tomato and pesto, marinated olives, hot peppers, artichoke hearts, whole grain mustard, crostini</i>	22
VEGETABLE EGG ROLLS <i>asian style vegetables, wrapped in crispy egg roll wraps, sweet chili sauce</i>	10
SHRIMP SCAMPI <i>sautéed shrimp, white wine lemon garlic herb sauce, grilled pita</i>	16

SOUPS AND SALADS

HOMEMADE WEDDING SOUP <i>made fresh, from-scratch daily</i>	cup 5 bowl 8
FRENCH ONION SOUP <i>made fresh, from-scratch daily</i>	9
CHOPPED ROMAINE <i>grape tomatoes, cucumber, onion, dill, oil and vinegar</i>	12
TRADITIONAL CAESAR <i>romaine, croutons, shaved parmigiano, caesar dressing, white anchovies</i>	12
MEDITERRANEAN CHICKPEA <i>grape tomatoes, cucumber, peppers, red onion, kalamata olives, feta, olive oil, red wine vinegar, parsley</i>	15
FALL HARVEST <i>red kale, arugula, watermelon radish, cranberry stilton cheese, smoked pistachio, roasted beets, maple dijon vinaigrette</i>	16
ROASTED BEET <i>arugula, roasted red and golden beets, mandarin oranges, radish, red onion, goat cheese, toasted pistachios, creamy roasted shallot and apple cider vinaigrette</i>	15
TCC STEAK SALAD <i>romaine, sliced 4 oz. filet mignon, french fries, onion rings, bell peppers, cucumbers, tomatoes, gorgonzola, sliced hard-cooked egg, balsamic vinaigrette</i>	24
PEAR GORGONZOLA <i>arcadian and romaine lettuce blend, pear, candied walnuts, red onion, dried cranberries, gorgonzola, pear champagne vinaigrette</i>	15

add to any salad ~ 4 oz. filet mignon 15 | grilled salmon 13 | chicken 5 | shrimp 10

consuming raw or undercooked meats/seafood may increase your risk of foodborne illness



ENTRÉES

CHICKEN ALOUETTE <i>garlic herb cheese crusted chicken breast, roasted tomato, mushrooms, sherry wine cream sauce, red skin mashed potatoes, broccolini</i>	23
VEAL SCALOPPINI <i>tender sautéed veal, caper lemon butter sauce, red skin mashed potatoes, grilled asparagus</i>	27
CHICKEN LYONNAISE <i>pan seared chicken breast, tarragon, blistered tomatoes, scallion sauce, fine herb risotto, brussels sprout hash with crumbled applewood smoked bacon and butternut squash</i>	22
TUSCAN SEA BASS <i>pan seared sea bass, italian beans and greens, blistered tomato crema</i>	42
CHICKEN PARMIGIANA <i>parmesan crusted, pomodoro sauce, mozzarella, spaghetti pomodoro</i>	25
PORK CHOP <i>bone-in grilled pork chop, roasted sweet potatoes, broccolini</i>	32
COD VÉRONIQUE <i>pan roasted wild caught atlantic cod, toasted almonds, seasonal grapes, fine herb risotto, broccolini</i>	25
ROASTED LAMB LOIN <i>roasted rack of lamb loin, heirloom tomato-plum sauce, yukon gold potatoes, grilled asparagus, baby carrots, prosciutto crisp</i>	49
PISTACHIO CRUSTED SALMON <i>roasted red beet risotto, lemon beurre blanc, red and golden beet salad</i>	27
HALIBUT <i>pan seared, lemon garlic white wine sauce, grilled asparagus, parmesan risotto</i>	44

SIGNATURE STEAKS

FILET MIGNON <i>4 oz. pan roasted</i>	24
<i>8 oz. pan roasted</i>	39
CHARRED RIBEYE <i>12 oz. delmonico cut</i>	32
NEW YORK STRIP <i>16 oz. angus reserve</i>	41
PORTERHOUSE <i>24 oz. certified angus beef</i>	44

add to any steak ~ sautéed shrimp 10 | steakhouse sautéed onions 4 | sautéed mushrooms 4 | fire bleu sauce 4 | siciliano style 6

A LA CARTE SIDES

GRILLED ASPARAGUS 6	WILD RICE PILAF 4	ITALIAN GREENS 6
LOADED BAKED POTATO 6	BROCCOLINI 6	FINE HERB RISOTTO 4
RED SKIN MASHED POTATOES 4	TWICE FRIED YUKON GOLD POTATOES 4	GREEK STYLE GRILLED ONIONS 6

all entrées and signature steaks are served with your choice of traditional caesar salad, chopped romaine salad or a cup of soup



PASTA

CACIO E PEPE spaghetti, butter, fresh cracked black pepper, parmigiano reggiano	19
SHRIMP SCAMPI FARFALLE sautéed shrimp, white wine lemon garlic butter sauce, fresh herbs	25
GREEK ANGEL HAIR brown butter, garlic, lemon, roasted tomatoes, feta, fresh basil, fresh parsley	19
PENNE WITH ITALIAN SAUSAGE hot and sweet italian sausage, onion, peas, pomodoro sauce, cream, parmigiano reggiano	22
SPICY CAPELLINI POMODORO spicy pomodoro sauce, fresh burrata, parmigiano reggiano, fresh basil	19
RIGATONI BOLOGNESE ground beef, ground pork, san marzano tomato, cream, parmigiano reggiano, fresh basil	23
PRIMAVERA penne, fresh tomatoes, peas, yellow squash, asparagus, olive oil, garlic	19

all pastas are served with your choice of traditional caesar salad, chopped romaine salad or a cup of soup

SANDWICHES

CLASSIC CLUB roasted turkey breast, ham, applewood smoked bacon, swiss, lettuce, tomato, onion, whole grain mustard aioli, toasted wheat bread	13
TCC BURGER 8 oz. certified angus beef, choice of cheese, lettuce, tomato, onion, pickle, toasted brioche bun <i>add to your burger ~ fried egg 3 bacon 3 italian greens 3 crumbled bleu cheese 3 grilled onion 3</i>	15
NASHVILLE CHICKEN crispy fried, dipped in hot and smoky spice blend, smoked gouda spread, pickles, toasted brioche bun	14
CHICKEN AND ITALIAN GREENS grilled chicken breast, seasoned greens, toasted paesano bread, provolone, roasted red pepper aioli	15
BEER BATTERED COD beer battered cod, toasted artisan roll, lettuce, tomato, tartar sauce	14
FRENCH DIP shaved prime rib, swiss, roasted garlic aioli, toasted artisan roll, au jus	17
TOASTED ITALIAN capicola, salami, pepperoni, provolone, arugula, tomato, olive tapenade, basil aioli, toasted focaccia bread	14

all sandwiches are served with your choice of french fries, traditional caesar salad, chopped romaine salad or a cup of soup

PIZZA

	9 inch 14 inch
TRADITIONAL CHEESE san marzano tomato sauce, mozzarella, provolone	9 14
WHITE HOUSE hot peppers, mozzarella, provolone, parmigiano reggiano	10 15
MARGHERITA san marzano tomato sauce, fresh mozzarella, fresh basil	10 15
PEPPERONI pepperoni, san marzano tomato sauce, mozzarella, provolone	10 15
SAUSAGE sausage, san marzano tomato sauce, mozzarella, provolone	10 15
CHICKEN BACON RANCH grilled chicken, applewood smoked bacon, red onion	10 15

gluten free cauliflower crust | 4

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