



TRUMBULL
COUNTRY CLUB

Dinner 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> <i>vegetarian option available</i>	11
BLEU CHEESE CRUSTED LAMB CHOPS <i>char seasoned lamb lollipops, bleu cheese crust, balsamic glaze, grilled pita</i>	21
STUFFED HUNGARIAN PEPPERS <i>italian sausage stuffing, hungarian hot peppers, pomodoro sauce, mozzarella</i>	11
TRADITIONAL SHRIMP COCKTAIL <i>jumbo shrimp, cocktail sauce, lemon</i>	16
TRIO SLIDERS <i>hand-pressed certified ground beef, aged cheddar, lettuce, diced tomato, shaved red onion, gherkins, roasted garlic aioli</i>	17
FRITTI <i>crispy zucchini and eggplant chips, tzatziki dipping sauce</i>	12
ITALIAN GREENS <i>sautéed escarole, garlic, fried hungarian wax pepper</i>	10
FRIED CALAMARI <i>crispy fried calamari, pomodoro sauce</i>	14
MEAT AND CHEESE BOARD <i>fresh mozzarella, smoked cheddar, sriracha gouda, salami, coppa, prosciutto, crackers</i>	19
VEGETABLE EGG ROLLS <i>asian style vegetables, wrapped in crispy egg roll wraps, sweet chili sauce</i>	10
BLACKENED CHICKEN TACOS <i>blackened chicken, citrus and red pepper slaw, diced tomato, lime crema, cilantro</i>	15
HOUSE-MADE TATER TOTS <i>crispy fried tater tots, house-made tomato aioli</i>	9

SOUPS AND SALADS

CHICKEN NOODLE <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, anchovies</i>	12
BLACK EYED PEA <i>celery, red peppers, carrots, red onion, fresh herbs, white wine vinaigrette</i>	15
COBB <i>romaine, hard-boiled eggs, bacon, grilled chicken, tomatoes, avocado, bleu cheese, red onion, choice of dressing</i>	17
WATERMELON FETA SALAD <i>fresh watermelon, feta, watermelon radish, pickled red onions, arugula, citrus vinaigrette, balsamic glaze, hand ground black pepper</i>	16
TCC STEAK SALAD <i>romaine, sliced 6 oz. flat iron steak, french fries, onion rings, bell peppers, cucumbers, tomatoes, gorgonzola, sliced hard-cooked egg, balsamic vinaigrette</i>	20
BERRY SALAD <i>mixed greens, blueberries, strawberries, blackberries, cinnamon sugar candied almonds, blueberry poppy seed dressing</i>	15

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



ENTRÉES

CHICKEN ALOUETTE <i>garlic herb cheese crusted chicken breast, roasted tomatoes, mushrooms, sherry wine cream sauce, yukon gold mashed potatoes, broccolini</i>	23
BARBECUE SALMON <i>barbecue salmon, sweet potato bacon hash, sautéed greens, cucumber cabbage slaw, pomegranate molasses glaze</i>	26
CHICKEN PARMIGIANA <i>parmesan crusted, pomodoro sauce, mozzarella, spaghetti pomodoro</i>	21
PORK CHOP <i>pan seared pork chop, spring vegetables, mustard sauce, wild rice pilaf</i>	32
BARBECUE SHRIMP <i>jumbo barbecue shrimp, sautéed greens, corn pudding, honey lime mustard, crispy onion straws</i>	27
COD VÉRONIQUE <i>pan roasted wild caught atlantic cod, toasted almonds, seasonal grapes, fine herb risotto, broccolini</i>	25
MEDITERRANEAN CHICKEN <i>pan seared chicken breast, tomatoes, artichoke, kalamata olives, light caper lemon sauce, roasted red pepper orzo, sautéed spinach, fresh basil</i>	24
PISTACHIO CRUSTED SALMON <i>roasted red beet risotto, lemon beurre blanc, red and golden beet salad</i>	27
HALIBUT <i>pan seared, yukon mashed potatoes, roasted carrots, citrus dill beurre blanc</i>	44

SIGNATURE STEAKS

FILET MIGNON <i>4 ounce pan roasted 8 ounce pan roasted</i>	24 39
CHARRED RIBEYE <i>12 ounce delmonico cut</i>	32
NEW YORK STRIP <i>16 ounce angus reserve</i>	41
SURF AND TURF <i>6 ounce certified angus beef flat iron steak and sautéed shrimp</i>	23
<i>add to any steak ~ barbecue or sautéed shrimp 10 caramelized onions 4 sautéed mushrooms 4 fire bleu sauce 4 bleu cheese crust 4 red wine demi sauce 4</i>	

A LA CARTE SIDES

GRILLED ASPARAGUS 6	WILD RICE PILAF 4	ITALIAN GREENS 6
LOADED BAKED POTATO 6	BROCCOLINI 6	FINE HERB RISOTTO 4
HERB ROASTED YUKON GOLD POTATOES 4	YUKON GOLD MASHED POTATOES 4	

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



PASTA

ARRABIATA ALLA VODKA <i>bucatini, spicy tito's handmade vodka sauce, fresh mozzarella, grilled chicken</i>	19
SHRIMP SCAMPI FARFALLE <i>sautéed shrimp, white wine lemon garlic butter sauce, fresh herbs</i>	25
PORTOBELLO PARMESAN <i>marinated portobello mushrooms, grilled, pomodoro sauce, provolone cheese, spaghetti aglio e olio</i>	19
PENNE WITH ITALIAN SAUSAGE <i>hot and sweet italian sausage, onion, peas, pomodoro sauce, cream, parmigiano reggiano</i>	22
MASCARPONE PESTO SPAGHETTI <i>mascarpone basil pesto sauce, medley tomatoes, fresh herbs, parmesan</i>	22
RIGATONI BOLOGNESE <i>certified ground beef, ground pork, san marzano tomato, cream, parmigiano reggiano, fresh basil</i>	23
ITALIAN GREENS AGLIO E OLIO <i>sautéed italian greens, penne, fresh herbs, parmesan</i>	17

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

SANDWICHES

CLASSIC CLUB <i>roasted turkey breast, ham, applewood smoked bacon, swiss, lettuce, tomato, whole grain mustard aioli, toasted wheat bread</i>	13
TCC BURGER <i>8 oz. certified ground beef, choice of cheese, lettuce, tomato, onion, pickle, toasted brioche bun</i> <i>add to your burger ~ fried egg 3 bacon 3 italian greens 3 crumbled bleu cheese 3 grilled onions 3</i>	15
CHICKEN AND ITALIAN GREENS <i>grilled chicken breast, seasoned greens, toasted paesano bread, provolone, roasted red pepper aioli</i>	15
CHICKEN CAESAR WRAP <i>grilled chicken, classic caesar salad, tortilla wrap</i>	14
NASHVILLE CHICKEN <i>crispy fried, dipped in hot and smoky spice blend, smoked gouda spread, pickles, toasted brioche bun</i>	14
COD <i>beer battered or blackened cod, toasted artisan roll, lettuce, tomato, tartar sauce</i>	16
FRENCH DIP <i>shaved prime rib, swiss, roasted garlic aioli, toasted artisan roll, au jus</i>	17
ITALIAN SAUSAGE HOAGIE <i>italian sausage link, peppers and onions, pomodoro sauce, mozzarella</i>	14

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

PIZZA

TRADITIONAL CHEESE <i>san marzano tomato sauce, mozzarella, provolone</i>	9 14
WHITE HOUSE <i>hot peppers, mozzarella, provolone, parmigiano reggiano</i>	10 15
MARGHERITA <i>san marzano tomato sauce, fresh mozzarella, fresh basil</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
VEGGIE <i>roasted zucchini, yellow squash, red onion, red peppers, alfredo sauce, mozzarella, provolone</i>	10 15
CHICKEN BACON RANCH <i>grilled chicken, applewood smoked bacon, red onion, mozzarella, provolone</i>	10 15

gluten free cauliflower crust | 4

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