

DINNER

An exquisite array of many entrées from soups, salads, steaks, pasta, seafood, chicken and more!

Appetizers

***Portuguese Clams**

Steamer clams sautéed with Trinity, garlic and chorizo sausage, finished with white wine and garlic cream. \$12

***Steamed Mussels**

Black mussels steamed in a savory white wine garlic jus. \$11

Pulled Pork Enchiladas

Smoked pork shoulder, green onions and Fontina cheese rolled inside flour tortillas, served with our house mole, cilantro citrus crème fraiche and bell pepper slaw. \$9

Crab Cakes

Three Dungeness crab cakes seared golden brown and served with lemon caper aioli and cilantro oil. \$18

Fried Calamari

Calamari dusted in seasoned flour and deep fried, served with tartar and huckleberry cocktail sauce. \$11

Coconut Shrimp

Jumbo shrimp coated in coconut, fried golden brown, accompanied by spicy huckleberry orange marmalade. \$12

***Caprese**

Whole milk mozzarella, roma tomatoes and fresh basil, drizzled with extra virgin olive oil and shaved parmesan. \$9

Salads

TCB Caesar

Grilled half heart of romaine topped with Parmesan and crostini. \$4

Green Garden Salad

Mixed greens, romaine and fresh seasonal vegetables, with your choice of dressing. (Ranch, Bleu Cheese, Roasted Red Pepper, Thousand Island, Balsamic, Maple-Chipotle, Honey-Lime Vinaigrette and Soy Ginger Vinaigrette) \$5

***Greek Salad**

Romaine, tomatoes, artichoke hearts, Kalamata olives, onions and Feta, tossed with lemon-herb vinaigrette. \$7

Add grilled chicken breast or blackened Atlantic salmon+ \$5

***Warm Spinach Salad**

Baby spinach topped with warm bacon-apple cider vinaigrette, tomatoes, bacon crumbles and hard-boiled egg. \$8

Add grilled chicken breast or blackened Atlantic salmon+ \$5

***Spring Mix Salad**

Dried cherries, toasted pecans, bacon, goat cheese and mixed greens, tossed in maple-chipotle vinaigrette. \$7

Soup

Soup du Jour

Scratch soup made fresh daily. Cup \$5/Bowl \$7

***Corn & Crawfish Chowder**

Corn and potato chowder topped with Trinity, bacon, sweet corn and crawfish tails. Cup \$5/Bowl \$8

Pasta

Gorgonzola Shrimp

Shrimp sauteed with wild mushrooms, prosciutto, shallots and garlic in a Gorgonzola cream sauce tossed with linguine. \$19

Tortellini Pesto

Cheese tortellini with sun dried tomatoes and mushrooms in a creamy pesto sauce. \$15

Portobello Mushroom Ravioli

Portobello and crimini mushroom stuffed ravioli in a creamy tomato rosemary sauce. \$16

Chicken Penne

Chicken breast sauteed with artichoke hearts, mushrooms, spinach, and capers in our house tomato sauce, tossed with penne pasta. \$17

Turf

***Prime Rib**

Premium choice Midwestern Angus prime rib, seasoned and slow roasted, accompanied by au jus and horseradish cream, served with potatoes du jour. 10oz. \$20/ 16oz. \$28

New York Strip

12 oz cut of beef striploin, charbroiled and topped with a wild mushroom and shallot ragout, served with sweet potato fries. \$26

Top Sirloin

Grilled 8 oz Top Sirloin on a bed of crispy fried, seasoned onions, topped with roasted garlic white truffle butter, served with potato du jour. \$22

Lamb Osso Bucco

Tender slow braised New Zealand lamb shank, smothered in a savory pan sauce, served with potato du jour. \$26

Huckleberry Pork Cassonade

Pork tenderloin scallopine sautéed with huckleberries, artichoke hearts, mushrooms and tomatoes, finished with a touch of brown sugar and cream, served with potato du jour. \$18

Roasted half chicken

Herb brined, slow roasted half chicken, smothered with a caramelized shallot, demi glace, served with rice pilaf. \$17

***Pork Chop**

Grilled Frenched bone-in pork loin chop, topped with caramelized apple maple chutney, served with potato du jour. \$24

Surf

Hazelnut Crusted Trout

Idaho ruby trout fillet crusted with hazelnuts, pan seared golden brown and topped with blackberry citrus compound butter. Served with rice pilaf. \$18

***Cedar Plank Salmon**

Grilled and cedar smoked salmon topped with Granny Smith apple slaw, lemon beurre blanc, served with rice pilaf. \$21

***Pan Seared Scallops**

Jumbo sea scallops pan seared, served on a bed of flash sautéed spinach, artichoke hearts, tomatoes and mushrooms, with crispy prosciutto, served with rice pilaf. \$26

***Cioppinno**

A variety of mixed fresh seafood, including shellfish, sauteed with garlic, shallots and wine in a savory tomato fish broth, served with garlic bread. \$22

***Chilean Sea Bass**

Grilled Chilean Sea Bass fillet, topped with basil dijon peppercorn butter sauce, served with rice pilaf. \$27

* - Denotes Gluten Free Dishes