

LUNCH

Soups, salads, entrées, burgers, wraps and more!

Soup/Salad

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

TCB Caesar

Grilled hearts of romaine topped with Parmesan and crostinis. \$6

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

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

Seared Scallop Salad

Jumbo scallops seared golden brown on a bed of mixed greens, tossed with strawberries and honey-lime vinaigrette. \$15

Blackened Chicken & Brie Salad

Romaine and spring mix tossed with honey-lime vinaigrette, topped with sliced blackened chicken, brie and Granny Smith apples. \$12

Pecan Crusted Chicken Salad

Pecan crusted chicken breast on a bed of mixed greens, tossed with Maple-Chipotle vinaigrette, goat cheese, dried cherries and bacon crumbles. \$12

TCB Cobb

Grilled chicken breast, avocado, bacon, tomatoes, gorgonzola, green onions, charred corn and hardboiled egg on a bed of greens and served with your choice of dressing. (Ranch, Bleu Cheese, Roasted Red Pepper, Thousand Island, Balsamic, Maple-Chipotle, Honey-Lime Vinaigrette and Soy Ginger Vinaigrette) \$11

Sandwiches

Served with your choice of French fries, sweet potato fries, Side salad or pea salad (Ranch, Bleu Cheese, Roasted Red Pepper, Thousand Island, Balsamic, Maple-Chipotle, Honey-Lime Vinaigrette and Soy Ginger Vinaigrette)

Jamaican Jerk Sandwich

Chicken breast pan seared with our house jerk seasoning, sautéed onions, caramelized pineapple and shredded lettuce, served on toasted sourdough with sweet chili mayo. \$9

Korean BBQ Beef Sandwich

Tender beef in a sweet and spicy Korean BBQ sauce, served on a toasted bun with smoked Gouda and Asian slaw. \$10

The Hatch Sandwich *

Roasted turkey breast, New Mexico Hatch green chiles, served hot with melted Fontina, avocado, roasted garlic black pepper mayo on toasted wheat. \$10

* Spicy*

Prime Rib Sandwich

Thick sliced prime rib grilled onions and fontina cheese, served on sourdough bread with horseradish sour cream. \$11

Reuben

Corned beef topped with sauerkraut and melted Swiss cheese, served on toasted marble rye with Thousand Island dressing. \$9

Blackened Salmon Sandwich

Fresh salmon filet, blackened and served on toasted sourdough with tomatoes, onions, radish sprouts, lettuce and jalapeno mayo. \$12

TCB Club

Roasted turkey, ham, Swiss and cheddar cheese, bacon, lettuce, tomato, avocado and sprouts on sourdough with cracked black pepper mayo. \$10

Marinated Portobello

Marinated and grilled Portobello mushroom with melted Gorgonzola, spinach, tomatoes, radish sprouts and honey lime vinaigrette on toasted wheat. \$9

Burgers

Served with your choice of French fries, sweet potato fries, Side salad or pea salad (Ranch, Bleu Cheese, Roasted Red Pepper, Thousand Island, Balsamic, Maple-Chipotle, Honey-Lime Vinaigrette and Soy Ginger Vinaigrette)

TCB Burger

Seasoned ground beef patty, Gorgonzola, bacon, caramelized onions and honey-chipotle mayo on a toasted burger bun. \$11

American Classic

All beef patty with lettuce, tomato, onion, your choice of Swiss, American or cheddar cheese and Thousand Island dressing. \$10

Root Vegetable Burger

Seven kinds of roots, walnuts and spices, breaded and fried on a fresh toasted Kaiser roll with jalapeno mayo, pickled red onions, spinach and Gouda cheese. \$10

Lunch Entrees

Red Chile Enchiladas

Corn tortillas filled with cheese and onion OR chicken and smothered with New Mexico red chili sauce and cheddar jack, served with refried beans and Spanish rice. \$12

Fish & Chip

Beer battered Alaskan cod with house made tartar sauce, coleslaw and fries. \$12

Chicken Pesto Tortellini

Sautéed chicken breast, sun dried tomatoes and mushrooms in a basil pesto cream sauce with cheese tortellini. \$15

Linguine with Clams

Steamer clams sautéed with garlic and wine, finished with a hearty tomato sauce served over a bed of linguine and topped with parmesan cheese. \$12

Pulled Pork Enchiladas

Smoked pork shoulder, green onions and Fontina cheese rolled inside flour tortillas, served with tomatillo salsa, cilantro citrus crème fraiche, house made mole and jicama slaw. \$9