

Lounge Menu

Soup/Salad

ADD GRILLED OR BLACKENED CHICKEN BREAST \$5 OR WILD SOCKEYE SALMON TO ANY SALAD \$6

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, CROSTINIS AND HOUSEMADE CAESAR DRESSING. \$6.⁷⁵

***WARM SPINACH SALAD**

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$9

***SPRING MIX SALAD**

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$9

GREEN GARDEN SALAD

MIXED GREENS, ROMAINE AND FRESH SEASONAL VEGETABLES WITH CHOICE OF DRESSING. (RANCH, BLEU CHEESE, ROASTED RED PEPPER VINAIGRETTE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$6

***GREEK SALAD**

ROMAINE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$9

Entrée Salads & Small Plates

***CAPRESE**

WHOLE MILK MOZZARELLA, ROMA TOMATOES AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND SHREDDED PARMESAN. \$10

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. \$13.⁵⁰

BLACKENED BLEU N.Y. STRIP SALAD

TENDER NEW YORK STRIP STEAK BLACKENED AND SERVED ON A BED OF MIXED GREENS TOSSED WITH GORGONZOLA CHEESE, TOMATOES AND BALSAMIC VINAIGRETTE. TOPPED WITH CRISPY FRIED SHALLOTS. \$14

SEARED AHI SALAD

SESAME AND WASABI CRUSTED AHI, SEARED RARE ON A BED OF CRISP ROMAINE, TOSSED WITH SOY GINGER VINAIGRETTE, SHREDDED CARROTS, DAIKON RADISH SPROUTS AND TOMATOES. SERVED WITH WONTON CRISPS. \$14

***BLACKENED CHICKEN & BRIE SALAD**

ROMAINE AND SPRING MIX TOSSED WITH HONEY-LIME VINAIGRETTE, TOPPED WITH SLICED BLACKENED CHICKEN, BRIE AND GRANNY SMITH APPLES. \$13

PULLED PORK ENCHILADAS

HOUSE 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. \$11.⁵⁰

AHI TARTARE

FRESH AHI TUNA DICED AND TOSSED WITH SESAME OIL, GREEN ONIONS, GARLIC, SOY AND GINGER. TOPPED WITH JALAPENO AIOLI AND SERVED WITH CRISPY WONTON CHIPS. \$13

***PORTUGUESE CLAMS**

STEAMER CLAMS SAUTÉED WITH TRINITY, GARLIC AND CHORIZO SAUSAGE, FINISHED WITH WHITE WINE AND CREAM. \$13.²⁵

***STEAMED MUSSELS**

BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC AND SHALLOT JUS. \$12.⁷⁵

FRIED CALAMARI

CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSEMADE TARTAR AND HUCKLEBERRY COCKTAIL SAUCE. \$11.⁵⁰

***BABY BACK RIBS**

HARDWOOD SMOKED PORK BABY BACK RIBS WITH OUR HOUSE BOURBON APPLE-CHIPOTLE BBQ SAUCE, SERVED WITH COLESLAW AND FRENCH FRIES. HALF RACK \$14 FULL RACK \$27

POUTINE

A CANADIAN CLASSIC, CRISPY FRIED FRENCH FRIES, HOUSEMADE BROWN GRAVY AND FRESH CHEESE CURDS. \$9.⁷⁵

FISH TACOS

TILAPIA FLASH FRIED AND TOSSED WITH FRESH LIME AND SEASONINGS, TOPPED WITH CABBAGE SLAW, CILANTRO AND CRÈME FRAICHE, SERVED ON CORN TORTILLAS. \$11.⁷⁵

FISH & CHIPS

BEER BATTERED ALASKAN COD WITH HOUSE MADE TARTAR SAUCE, COLESLAW AND FRIES. \$12.⁷⁵

***NACHOS**

FRESH FRIED TORTILLA CHIPS TOPPED WITH HOUSE SMOKED PULLED PORK, BLACK BEANS, SHREDDED CHEDDAR-JACK CHEESE AND GREEN ONIONS, SERVED WITH FRESH TOMATO SALSA AND TOMATILLO SALSA. \$9.⁵⁰

***CHIPS & SALSA**

FRESH FRIED CORN TORTILLA CHIPS WITH FRESH TOMATO SALSA AND TOMATILLO SALSA. \$3.⁵⁰

Burgers

SERVED WITH FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD
(RANCH, BLEU CHEESE, ROASTED RED PEPPER VINAIGRETTE, THOUSAND ISLAND, BALSAMIC
VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE
AND LEMON HERB VINAIGRETTE)

TCB BURGER

SEASONED GROUND BEEF PATTY, GORGONZOLA, BACON, CARAMELIZED ONIONS
AND HONEY-CHIPOTLE MAYO ON A HEARTH-BAKED FLOUR TOP BUN. \$12

AMERICAN CLASSIC

ALL BEEF PATTY WITH LETTUCE, TOMATO, RED ONION, THOUSAND ISLAND DRESSING
AND YOUR CHOICE OF SWISS, AMERICAN OR CHEDDAR CHEESE ON A HEARTH-BAKED
FLOUR TOP BUN. \$11

ROOT VEGETABLE BURGER

SEVEN KINDS OF ROOTS, WALNUTS AND SPICES, BREADED AND FRIED ON A HEARTH-
BAKED FLOUR TOP BUN WITH JALAPENO AIOLI, PICKLED RED ONIONS, SPINACH AND
GOUDA CHEESE. \$11.⁵⁰

POPPER BURGER

ALL BEEF PATTY GRILLED AND TOPPED WITH FRESH SLICED JALAPENOS, CREAM
CHEESE, CILANTRO, FRESH SQUEEZED LIME JUICE AND HONEY-CHIPOTLE MAYO
ON A HEARTH-BAKED FLOUR TOP BUN. \$11.⁵⁰



* GLUTEN FREE

18% GRATUITY INCLUDED ON PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS.