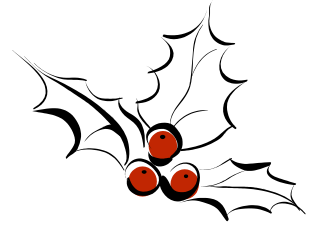


Christmas Eve Dinner



4:00pm – 9:00pm

Soups & Salads

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

*Add grilled or blackened chicken breast \$5 OR
Wild Sockeye salmon to any salad \$6*

TCB Caesar

Grilled hearts of romaine topped with Parmesan, crostinis and housemade Caesar dressing. \$6.⁷⁵

Garden Green Salad

Mixed greens, romaine and fresh seasonal vegetables, with your 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

**Spring Mix Salad*

Dried cherries, candied pecans, bacon, goat cheese and mixed greens, tossed in maple-chipotle vinaigrette. \$9

Appetizers

Pan Fried Oysters

Fresh Pacific oysters coated in seasoned flour and pan fried, served with Creole remoulade. \$13

Coconut Shrimp

Jumbo shrimp coated in coconut, fried golden brown, accompanied by housemade spicy huckleberry orange marmalade. \$13

**Portuguese Clams*

Steamer clams sautéed with Trinity, garlic and chorizo sausage, finished with white wine and cream. \$13.²⁵

Crispy Calamari

Squid rings and tentacles coated in seasoned breading and deep fried, served with house marinara cocktail and creole remoulade. \$12

**Caprese*

Whole milk mozzarella, roma tomatoes and fresh basil, drizzled with extra virgin olive oil and shredded parmesan. \$10

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

** Gluten Free*

Entrees

**Prime Rib*

Premium choice Midwestern Angus prime rib, seasoned and slow roasted, accompanied by au jus and horseradish cream, served with sautéed seasonal vegetables and potato du jour. 10 oz. \$24/16 oz. \$31

**Filet Mignon*

Grilled 8 oz cut of choice beef tenderloin, topped with brandy green peppercorn demi-glace cream sauce, served with potato du jour. \$36

**Duck Confit*

Half young duckling, slow cooked until tender, served with an orange, fig, plum demi-glace sauce and mango chutney, served with rice pilaf. \$29

**Cedar Plank Salmon*

Grilled and cedar smoked Wild Sockeye salmon topped with Granny Smith apple slaw, lemon beurre blanc, served with sautéed seasonal vegetables and rice pilaf. \$26

**Ancho Shrimp & Polenta*

Grilled jumbo wild Mexican prawns on a bed of creamy polenta with wild mushrooms, Trinity and sun dried tomatoes, drizzled with ancho Chile, lime butter sauce. \$26

Lobster Ravioli

Jumbo Maine lobster filled ravioli with sautéed tomatoes and green onions in a rich garlic sherry parmesan cream sauce. \$24

Pasta Primavera (Vegan)

Sautéed bell peppers, mushrooms, onions, spinach, artichoke hearts and capers in our house tomato sauce tossed with penne pasta. \$16

Chicken Florentine Alfredo

Grilled chicken breast, spinach, tomatoes and mushrooms in a garlic white wine cream sauce, tossed with penne pasta. \$18

American Classic Burger

All beef patty with lettuce, tomato, red onions, 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

Dessert

Bread Pudding

Served with whiskey crème anglaise. \$5.⁹⁵

Chocolate Bourbon Pecan Pie \$4.⁹⁵

Happy Holidays



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