

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. \$9.²⁵

*SPRING MIX SALAD

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$9.²⁵

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). \$6.²⁵

*GREEK SALAD

ROMAINE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$9.²⁵

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. \$14.²⁵

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. \$12

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. \$13.⁵⁰

*STEAMED MUSSELS

BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC AND SHALLOT JUS. \$13

FRIED CALAMARI

CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSEMADE TARTAR AND HUCKLEBERRY COCKTAIL SAUCE. \$12

ASIAN BBQ SHORT RIBS

BRAISED BEEF SHORT RIBS TOSSED WITH KOREAN STYLE BBQ SAUCE, SERVED WITH SWEET GARLIC SOY DIPPING SAUCE AND ASIAN SLAW. \$14

FISH TACOS

TILAPIA FLASH FRIED AND TOSSED WITH FRESH LIME AND SEASONINGS, TOPPED WITH CABBAGE SLAW, CILANTRO AND CRÈME FRAICHE, SERVED ON CORN TORTILLAS. \$12

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. \$9.⁷⁵

POUTINE

A CANADIAN CLASSIC, CRISPY FRIED FRENCH FRIES, HOUSEMADE BROWN GRAVY AND FRESH CHEESE CURDS. \$10

*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. \$11.25

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. \$12

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. \$11.75

Lounge Pizzas

All pizzas can be made as a calzone

FOUR CHEESE

MOZZARELLA, PARMESAN, CHEVRE & GORGONZOLA WITH HOUSE TOMATO
SAUCE \$9.75

PEPPERONI

ZESTY PEPPERONI AND MOZZARELLA WITH HOUSE TOMATO SAUCE \$10

MEAT LOVERS

ZESTY PEPPERONI, ITALIAN SAUSAGE, HAM, BACON & MOZZARELLA WITH HOUSE
TOMATO SAUCE. \$12.25

BBQ CHICKEN RANCH

GRILLED CHICKEN BREAST, GREEN ONIONS, BACON, TOMATOES, CHEDDAR-JACK &
RANCH DRESSING WITH HOUSE BBQ SAUCE. \$12.25

MARGHERITA

EXTRA VIRGIN OLIVE OIL, FRESH MOZZARELLA, ROMA TOMATOES & BASIL \$9.25

SPINACH

HOUSE WHITE GARLIC SAUCE, BABY SPINACH, PINE NUTS, GORGONZOLA, PARMESAN
& WHITE TRUFFLE OIL. \$10.75

KOREAN BBQ

BRAISED SHORT RIB MEAT, KOREAN BBQ SAUCE SMOKED GOUDA, CRIMINI
MUSHROOMS AND GREEN ONIONS. \$13.75

CHICKEN PESTO

HOUSE WHITE GARLIC SAUCE, PESTO, GRILLED CHICKEN BREAST, ROASTED RED
PEPPERS & MOZZARELLA. \$11.50

HATCH CHILE

HOUSE WHITE GARLIC SAUCE, GRILLED CHICKEN BREAST, HATCH NEW MEXICO
GREEN CHILES & MOZZARELLA. \$12.25

GREEK

HOUSE WHITE GARLIC SAUCE, SPINACH, ROASTED RED BELL PEPPERS, ARTICHOKE
HEARTS, KALAMATA OLIVES, ROASTED GARLIC, RED ONIONS, FETA
& MOZZARELLA. \$11.25 ADD GRILLED CHICKEN \$3.50

HAWAIIAN HABANERO

HOUSE TOMATO SAUCE, CHICKEN BREAST, PROSCIUTTO, PINEAPPLE, FRESH
HABANERO, MOZZARELLA AND GREEN ONIONS, DRIZZLED WITH CILANTRO LIME
CRÈME FRAICHE. \$12.25

* GLUTEN FREE

18% GRATUITY INCLUDED ON PARTIES OF 6 OR MORE.

HAVE ALLERGIES? INFORM YOUR SERVER AND WE WILL BE HAPPY TO ACCOMMODATE!

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