

## 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.<sup>75</sup>

#### \*WARM SPINACH SALAD

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$9.<sup>25</sup>

#### \*SPRING MIX SALAD

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$9.<sup>25</sup>

#### 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.<sup>25</sup>

#### \*GREEK SALAD

ROMAINE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$9.<sup>25</sup>

### *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.<sup>50</sup>

#### 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.<sup>25</sup>

#### 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.<sup>50</sup>

#### \*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.<sup>75</sup>

#### \*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.<sup>75</sup>

#### 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.<sup>50</sup>

## *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.<sup>25</sup>

### **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.<sup>75</sup>

**\* 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.**