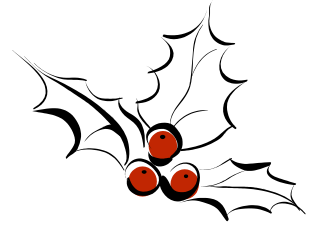


# Christmas Eve Dinner



4:00pm – 9:00pm

## Soups & Salads

### *Soup du jour*

Scratch soup made fresh daily. Cup \$5/Bowl \$7

### *Corn & Crawfish Chowder GF*

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.<sup>75</sup>

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

### *Spring Mix Salad GF*

Dried cherries, candied pecans, bacon, goat cheese and mixed greens, tossed in maple-chipotle vinaigrette. \$9.<sup>25</sup>

## Appetizers

### *Fried Oysters*

Fresh Pacific oysters coated in seasoned panko and fried crispy, 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 GF*

Steamer clams sautéed with Trinity, garlic and chorizo sausage, finished with white wine and cream. \$13.<sup>50</sup>

### *Fried Calamari*

Calamari dusted in seasoned flour and deep fried, served with housemade tartar and huckleberry cocktail sauce. \$12

### *Caprese GF*

Whole milk mozzarella, roma tomatoes and fresh basil, drizzled with extra virgin olive oil and shredded parmesan. \$10.<sup>50</sup>

### *Pulled Pork Enchiladas*

House smoked pork shoulder, green onions and Fontina cheese rolled inside flour tortillas, served with tomatillo salsa, cilantro citrus crème fraîche, house made mole and jicama slaw. \$12.<sup>50</sup>

*GF = Gluten Free*

## Entrees

### **Prime Rib GF**

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. \$25/16 oz. \$32

### **Filet Mignon GF**

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

### **Quail GF**

Cherry ginger glazed quail with caramelized shallot, plum, port wine demi-glace, served with sautéed seasonal vegetables and rice pilaf. \$27

### **Sockeye Salmon GF**

Grilled Wild sockeye salmon fillet with huckleberry, brown sugar and lemon glaze, topped with local microgreens tossed in a huckleberry citrus vinaigrette, served with rice pilaf. \$26

### **Shrimp Scampi GF**

Jumbo wild Mexican prawns sautéed with mushroom caps, garlic, shallots, tomatoes, white wine and lemon, finished with butter and fresh basil. Served with rice pilaf and sautéed seasonal vegetables. \$27

### **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. \$17

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

## Dessert

### **Bread Pudding**

Classic Custard Bread Pudding with Dried Cherries, Chocolate Chips, Cinnamon, Nutmeg and Brandy, Served with Whiskey Crème Anglaise. \$5.<sup>95</sup>

**Chocolate Bourbon Pecan Pie \$4.<sup>95</sup>**

## **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