

Lounge Menu

Soup/Salad

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

CORN & CRAWFISH CHOWDER GF
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. \$7

WARM SPINACH SALAD GF
BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$10

SPRING MIX SALAD GF
DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$10

GREEN GARDEN SALAD GF
MIXED GREENS, ROMAINE AND FRESH SEASONAL VEGETABLES WITH CHOICE OF DRESSING. (RANCH, BLEU CHEESE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$6.⁷⁵

GREEK SALAD GF
ROMAINE, TOMATOES, CUCUMBERS, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$10

Entrée Salads & Small Plates

CAPRESE GF
WHOLE MILK MOZZARELLA, ROMA TOMATOES AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND SHREDDED PARMESAN. \$12

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. \$15

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. \$14.⁵⁰

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. \$16

TCB COBB GF
GRILLED CHICKEN BREAST, AVOCADO, BACON, TOMATOES, GORGONZOLA, GREEN ONIONS, CHARRED CORN AND HARD-BOILED EGG ON A BED OF GREENS, SERVED WITH YOUR CHOICE OF DRESSING. (RANCH, BLEU CHEESE, THOUSAND ISLAND, BALSAMIC VINAIGRETTE, MAPLE-CHIPOTLE VINAIGRETTE, HONEY-LIME VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$14

BLACKENED CHICKEN & BRIE SALAD GF
ROMAINE AND SPRING MIX TOSSED WITH HONEY-LIME VINAIGRETTE, TOPPED WITH SLICED BLACKENED CHICKEN, BRIE AND GRANNY SMITH APPLES. \$15

WHITE CHEDDAR CHICKEN SALAD GF
GRANNY SMITH APPLES, EXTRA SHARP WHITE CHEDDAR, BLACKENED CHICKEN BREAST AND WALNUTS WITH MIXED FIELD GREENS & HONEY-LIME VINAIGRETTE. \$15

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. \$14

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 GF
STEAMER CLAMS SAUTÉED WITH TRINITY, GARLIC AND CHORIZO SAUSAGE, FINISHED WITH WHITE WINE AND CREAM. \$16

STEAMED MUSSELS GF
BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC AND SHALLOT JUS. \$14

FRIED CALAMARI
CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSEMADE TARTAR AND HUCKLEBERRY COCKTAIL SAUCE. \$13

ROCK FISH TACOS
PACIFIC ROCK FISH FLASH FRIED AND TOSSED WITH FRESH LIME AND SEASONINGS, TOPPED WITH CABBAGE SLAW, CILANTRO AND CRÈME FRAICHE, SERVED ON CORN TORTILLAS. \$12.⁷⁵

FISH & CHIPS
BEER BATTERED ALASKAN COD WITH HOUSE MADE TARTAR SAUCE, COLESLAW AND FRIES. \$14

Small Plates Continued

NACHOS GF

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. \$12

POUTINE

A CANADIAN CLASSIC, CRISPY FRIED FRENCH FRIES, HOUSEMADE BROWN GRAVY AND FRESH CHEESE CURDS. \$12

CHIPS & SALSA GF

FRESH FRIED CORN TORTILLA CHIPS WITH FRESH TOMATO SALSA AND TOMATILLO SALSA. \$5

Burgers

SERVED WITH FRENCH FRIES, SWEET POTATO FRIES OR SIDE SALAD

(RANCH, BLEU CHEESE, 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. \$13

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. \$12

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. \$13

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. \$12.⁵⁰



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.