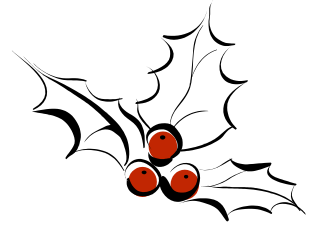


# Christmas Eve Dinner



4:00pm – 9:00pm

## Soups & Salads

### *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. \$7

### *Garden Green Salad*

Mixed greens, romaine and fresh seasonal vegetables, with your choice of dressing. (Ranch, Bleu Cheese, Green Curry Vinaigrette, Thousand Island, Balsamic Vinaigrette, Maple-Chipotle Vinaigrette, Honey-Lime Vinaigrette, Soy Ginger Vinaigrette and Lemon Herb Vinaigrette). \$6.<sup>75</sup>

### *Spring Mix Salad GF*

Dried cherries, candied pecans, bacon, goat cheese and mixed greens, tossed in maple-chipotle vinaigrette. \$10

## Appetizers

### *Fried Oysters*

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

### *Baked Brie*

6 oz. Double cream Brie cheese wrapped in puffed pastry, baked golden brown, topped with apple-fig & walnut compote and cinnamon sugar apple slices, served with toast points. \$17

### *Portuguese Clams GF*

Steamer clams sautéed with Trinity, garlic and chorizo sausage, finished with white wine and cream. \$16

### *Fried Calamari*

Calamari dusted in seasoned flour and deep fried, served with housemade tartar and huckleberry cocktail sauce. \$13

### *Caprese GF*

Whole milk mozzarella, roma tomatoes and fresh basil, drizzled with extra virgin olive oil and shredded parmesan. \$12

### *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. \$14

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. \$27/16 oz. \$34

### **Filet Oscar GF**

Grilled 8 oz cut of choice beef tenderloin, topped with sauce Bearnaise and Brandy sauteed Coastal Dungeness crab, served with potato du jour and sauteed seasonal vegetables. \$46

### **Leg of Lamb GF**

Herb crusted and oven roasted New Zealand leg of lamb with port wine mint demi-glace, served with sautéed seasonal vegetables and potato du jour. \$32

### **Cedar Plank Salmon GF**

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

### **Baked Shrimp Scampi**

6 Jumbo Argentine Red prawns baked in Maitre'd butter (herb compound butter with garlic, onions and shallots), topped with crispy Panko bread crumbs, served with rice pilaf and sautéed seasonal vegetables. \$27

### **Roasted Half Chicken GF**

Herb brined, slow roasted half chicken, smothered with a caramelized shallot demi-glace, served with rice pilaf and sautéed seasonal vegetables. \$24

### **Lobster Ravioli**

Jumbo Maine lobster filled ravioli with sautéed tomatoes and green onions in a rich garlic sherry parmesan cream sauce. \$25

### **Pasta Primavera (Vegan)**

Sautéed bell peppers, mushrooms, onions, spinach, artichoke hearts and capers in our house tomato sauce tossed with penne pasta. \$18

### **Chicken Florentine Alfredo**

Grilled chicken breast, spinach, tomatoes and mushrooms in a garlic white wine cream sauce, tossed with penne pasta. \$20

### **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. \$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

## **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