

Lounge Menu

Soup/Salad

ADD GRILLED OR BLACKENED CHICKEN BREAST OR ATLANTIC SALMON TO ANY SALAD \$5

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. \$6.⁵⁰

*WARM SPINACH SALAD

BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$8

*SPRING MIX SALAD

DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$8

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

*GREEK SALAD

ROMAINE, TOMATOES, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$8

Entrée Salads & Small Plates

*CAPRESE

WHOLE MILK MOZZARELLA, ROMA TOMATOES AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND SHREDDED PARMESAN. \$9.⁵⁰

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. \$12.⁵⁰

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

*BLACKENED CHICKEN & BRIE SALAD

ROMAINE AND SPRING MIX TOSSED WITH HONEY-LIME VINAIGRETTE, TOPPED WITH SLICED BLACKENED CHICKEN, BRIE AND GRANNY SMITH APPLES. \$12.⁵⁰

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. \$10

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

*STEAMED MUSSELS

BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC AND SHALLOT JUS. \$12.⁵⁰

FRIED CALAMARI

CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSEMADE TARTAR AND HUCKLEBERRY COCKTAIL SAUCE. \$11

POUTINE

A CANADIAN CLASSIC, CRISPY FRIED FRENCH FRIES, HOUSEMADE BROWN GRAVY AND FRESH CHEESE CURDS. \$9

FISH TACOS

TILAPIA SAUTÉED WITH FRESH LIME AND SEASONINGS, TOPPED WITH CABBAGE SLAW, CILANTRO AND CRÈME FRAICHE, SERVED ON CORN TORTILLAS. \$11

FISH & CHIPS

BEER BATTERED ALASKAN COD WITH HOUSE MADE TARTAR SAUCE, COLESLAW AND FRIES. \$12.⁵⁰

*NACHOS

FRESH FRIED TORTILLA CHIPS TOPPED WITH HOUSE SMOKED PULLED PORK, BLACK BEANS, SHREDDED CHEDDAR-JACK CHEESE AND GREEN ONIONS, SERVED WITH FRESH TOMATO AND TOMATILLO SALSAS. \$8

*CHIPS & SALSA

FRESH FRIED CORN TORTILLA CHIPS WITH FRESH TOMATO AND TOMATILLO SALSAS. \$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 TOASTED PRETZEL BUN. \$11.50

AMERICAN CLASSIC

ALL BEEF PATTY WITH LETTUCE, TOMATO, RED ONION, THOUSAND ISLAND DRESSING
AND YOUR CHOICE OF SWISS, AMERICAN OR CHEDDAR CHEESE
ON A TOASTED PRETZEL BUN. \$10.50

ROOT VEGETABLE BURGER

SEVEN KINDS OF ROOTS, WALNUTS AND SPICES, BREADED AND FRIED ON A FRESH
TOASTED PRETZEL BUN WITH JALAPENO AIOLI, PICKLED RED ONIONS,
SPINACH AND GOUDA CHEESE. \$11

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 TOASTED PRETZEL BUN. \$11

SALMON BURGER

HOUSE MADE FRESH ATLANTIC SALMON PATTY WITH RED ONIONS, CAPERS, CREAM
CHEESE, ROASTED RED BELL PEPPERS, BREADED AND FRIED, SERVED ON A TOASTED
PRETZEL BUN WITH SPINACH, TOMATOES & LEMON DILL CRÈME FRAICHE. \$12

Lounge Pizzas

ALL PIZZAS CAN BE MADE AS A CALZONE

FOUR CHEESE

MOZZARELLA, PARMESAN, CHEVRE & GORGONZOLA WITH HOUSE TOMATO SAUCE \$9

PEPPERONI

ZESTY PEPPERONI AND MOZZARELLA WITH HOUSE TOMATO SAUCE \$9

MEAT LOVERS

ZESTY PEPPERONI, ITALIAN SAUSAGE, HAM, BACON & MOZZARELLA WITH HOUSE
TOMATO SAUCE. \$12

BBQ CHICKEN RANCH

GRILLED CHICKEN BREAST, GREEN ONIONS, BACON, TOMATOES, CHEDDAR-JACK &
RANCH DRESSING WITH HOUSE BBQ SAUCE. \$12

MARGHERITA

EXTRA VIRGIN OLIVE OIL, FRESH MOZZARELLA, ROMA TOMATOES & BASIL \$9

SPINACH

HOUSE WHITE GARLIC SAUCE, BABY SPINACH, PINE NUTS, GORGONZOLA, PARMESAN
& WHITE TRUFFLE OIL. \$10

WILD MUSHROOM & SAUSAGE

HERB RICOTTA BASE, ROASTED GARLIC, WILD MUSHROOMS, ITALIAN SAUSAGE,
CHEVRE & GREEN ONIONS. \$11

CHICKEN PESTO

HOUSE WHITE GARLIC SAUCE, PESTO, GRILLED CHICKEN BREAST, ROASTED RED
PEPPERS & MOZZARELLA. \$11

HATCH CHILE

HOUSE WHITE GARLIC SAUCE, GRILLED CHICKEN BREAST, HATCH NEW MEXICO
GREEN CHILES & MOZZARELLA. \$12

GREEK

HOUSE WHITE GARLIC SAUCE, SPINACH, ROASTED RED BELL PEPPERS, ARTICHOKE
HEARTS, KALAMATA OLIVES, ROASTED GARLIC, RED ONIONS, FETA
& MOZZARELLA. \$11 ADD GRILLED CHICKEN \$3.50

HAWAIIAN

HERB RICOTTA BASE, CANADIAN BACON, FRESH PINEAPPLE, ROASTED GARLIC,
MOZZARELLA AND FRESH BASIL. \$11

* GLUTEN FREE

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.