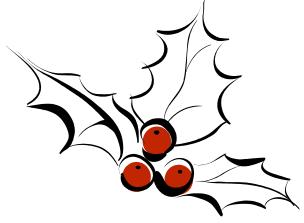


Christmas Eve Dinner



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). \$6.⁷⁵

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 sautéed 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