

## Lounge Menu

### Soup/Salad

ADD GRILLED OR BLACKENED CHICKEN BREAST \$6 OR WILD SOCKEYE SALMON TO ANY SALAD \$7

**CORN & CRAWFISH CHOWDER GF**  
CORN AND POTATO CHOWDER TOPPED WITH TRINITY, BACON, SWEET CORN AND CRAWFISH TAILS. CUP \$5.<sup>50</sup>/BOWL \$8.<sup>50</sup>

**TCB CAESAR**  
GRILLED HEARTS OF ROMAINE TOPPED WITH PARMESAN, CROSTINIS AND HOUSEMADE CAESAR DRESSING. \$7.<sup>50</sup>

**WARM SPINACH SALAD GF**  
BABY SPINACH TOPPED WITH WARM BACON-APPLE CIDER VINAIGRETTE, TOMATOES, BACON CRUMBLES AND HARD-BOILED EGG. \$11

**SPRING MIX SALAD GF**  
DRIED CHERRIES, CANDIED PECANS, BACON, GOAT CHEESE AND MIXED GREENS, TOSSED IN MAPLE-CHIPOTLE VINAIGRETTE. \$12

**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, GREEN CURRY VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$7.<sup>50</sup>

**GREEK SALAD GF**  
ROMAINE, TOMATOES, CUCUMBERS, ARTICHOKE HEARTS, KALAMATA OLIVES, RED ONIONS AND FETA, TOSSED WITH LEMON HERB VINAIGRETTE. \$11

### Entrée Salads & Small Plates

**CAPRESE GF**  
WHOLE MILK MOZZARELLA, ROMA TOMATOES AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND SHREDDED PARMESAN. \$13

**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. \$16

**THAI AHI SALAD GF**  
SESAME CRUSTED AHI TUNA, SEARED RARE ON A BED OF CRISP ROMAINE & SPRING MIX, TOSSED IN GREEN CURRY VINAIGRETTE. TOPPED WITH CARROTS, RADISH SPROUTS, TOASTED COCONUT AND ROASTED PEANUTS. \$16

**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. \$17

**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, GREEN CURRY VINAIGRETTE, SOY GINGER VINAIGRETTE AND LEMON HERB VINAIGRETTE). \$15

**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.<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 FRAICHE, HOUSE MADE MOLE AND JICAMA SLAW. \$15

**AHI POKE GF** 🌿 **SPICY**  
AHI TUNA DICED AND TOSSED WITH TOASTED MACADAMIA NUTS, SCALLIONS, SWEET & THICK TERIYAKI, AND SAMBAL. SERVED WITH CUCUMBER SLICES, TOPPED WITH RADISH SPROUTS AND SESAME SEEDS \$15

**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. \$15

**FRIED CALAMARI**  
CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSEMADE TARTAR AND HUCKLEBERRY COCKTAIL SAUCE. \$13.<sup>50</sup>

**RED CHILE PORK TACOS GF**  
CHILE & LIME SEASONED HOUSE-SMOKED PULLED PORK WITH JICAMA-BELL PEPPER SLAW, AVOCADO & CILANTRO-LIME CREME FRAICHE, SERVED ON CORN TORTILLAS. \$15

**FISH & CHIPS**  
BEER BATTERED ALASKAN COD WITH HOUSE MADE TARTAR SAUCE, COLESLAW AND FRIES. \$15

**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. \$13

*Small Plates Continued*

**POUTINE**

A CANADIAN CLASSIC, CRISPY FRIED FRENCH FRIES, HOUSEMADE BROWN GRAVY AND FRESH CHEESE CURDS. \$12 ADD PULLED PORK \$3.<sup>50</sup>

**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, GREEN CURRY 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.<sup>75</sup>

**AMERICAN CLASSIC**

1/2LB AMERICAN WAGYU BURGER 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. \$13

**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

**BACON MUSHROOM GOUDA BURGER**

1/2LB AMERICAN WAGYU BURGER PATTY WITH SMOKED GOUDA, TCB SEASONED BACON STRIPS, SAUTÉED CRIMINI MUSHROOMS AND ROASTED-GARLIC CRACKED BLACK PEPPER AIOLI ON A HEARTH BAKED FLOUR TOP BUN. \$14



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.