

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 \$5.50/BOWL \$8.50

TCB CAESAR
GRILLED HEARTS OF ROMAINE TOPPED WITH PARMESAN, CROSTINIS AND HOUSEMADE CAESAR DRESSING. \$7.50

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). \$7.50

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. \$15.50

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. \$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. \$13.50

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 \$3.⁵⁰

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. \$13.75

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. \$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

Lounge Pizzas

FOUR CHEESE

MOZZARELLA, PARMESAN, CHEVRE & GORGONZOLA WITH HOUSE TOMATO SAUCE \$13

PEPPERONI

ZESTY PEPPERONI AND MOZZARELLA WITH HOUSE TOMATO SAUCE \$14

MEAT LOVERS

ZESTY PEPPERONI, ITALIAN SAUSAGE, HAM, BACON & MOZZARELLA WITH HOUSE TOMATO SAUCE. \$15

BBQ CHICKEN BACON RANCH

GRILLED CHICKEN BREAST, GREEN ONIONS, BACON, TOMATOES, CHEDDAR-JACK & RANCH DRESSING WITH HOUSE BBQ SAUCE. \$14.⁷⁵

MARGHERITA

EXTRA VIRGIN OLIVE OIL, FRESH MOZZARELLA, ROMA TOMATOES & BASIL \$13

FIG & PROSCIUTTO

MOZZARELLA, FIGS, APPLES, BRIE AND PROSCIUTTO, TOPPED WITH ARUGULA AND A SWEET BALSAMIC REDUCTION. \$15

GREEK

HOUSE WHITE GARLIC SAUCE, SPINACH, ROASTED RED BELL PEPPERS, ARTICHOKE HEARTS, KALAMATA OLIVES, ROASTED GARLIC, RED ONIONS, FETA & MOZZARELLA. \$13 ADD GRILLED CHICKEN \$3.⁵⁰

HAWAIIAN HABANERO SPICY

HOUSE TOMATO SAUCE, CHICKEN BREAST, PROSCIUTTO, PINEAPPLE, FRESH HABANERO PEPPERS, MOZZARELLA AND GREEN ONIONS, DRIZZLED WITH CILANTRO LIME CRÈME FRAICHE. \$15

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.