

Lounge Menu

Soup/Salad

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

SOUP DU JOUR

SCRATCH SOUP MADE FRESH DAILY. CUP \$5/BOWL \$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, CROSTINI AND HOUSE MADE CAESAR DRESSING. \$9.50

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. \$13

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. \$12

Entrée Salads & Small Plates

PEACH BURRATA CAPRESE GF

BURRATA CHEESE WITH PEACHES, BASIL, DRIZZLED WITH BALSAMIC REDUCTION. \$14.50

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. \$17.25

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. \$16.75

Entrée Salads & Small Plates

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. \$20

BLACKENED CHICKEN & BRIE SALAD GF

ROMAINE AND SPRING MIX TOSSED WITH HONEY-LIME VINAIGRETTE, TOPPED WITH SLICED BLACKENED CHICKEN, BRIE AND GRANNY SMITH APPLES. \$16

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. \$17.²⁵

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 \$15.⁵⁰

PORTUGUESE CLAMS GF

STEAMER CLAMS SAUTÉED WITH TRINITY, GARLIC AND CHORIZO SAUSAGE, FINISHED WITH WHITE WINE AND CREAM. \$17

STEAMED MUSSELS GF

BLACK MUSSELS STEAMED IN A SAVORY WHITE WINE GARLIC AND SHALLOT JUS. \$16

FRIED CALAMARI

CALAMARI DUSTED IN SEASONED FLOUR AND DEEP FRIED, SERVED WITH HOUSE-MADE TARTAR AND HUCKLEBERRY COCKTAIL SAUCE. \$14.50

MAHI MAHI TACOS GF

TWO TACOS SERVED ON CORN TORTILLAS WITH GRILLED MAHI MAHI, CABBAGE SLAW, PICO DE GALLO, AVOCADO, AND SRIRACHA CHIPOTLE SAUCE. \$16

FISH & CHIPS

BEER BATTERED ALASKAN COD WITH HOUSE MADE TARTAR SAUCE, COLESLAW AND FRIES. \$16

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, HOUSE-MADE BROWN GRAVY AND FRESH CHEESE CURDS. \$12 ADD PULLED PORK \$4

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. \$15.⁵⁰

AMERICAN CLASSIC

ALL BEEF PATTY WITH LETTUCE, TOMATO, RED ONION, THOUSAND ISLAND DRESSING AND YOUR CHOICE OF SWISS, AMERICAN OR CHEDDAR CHEESE ON A HEARTH-BAKED FLOUR TOP BUN. \$15.25

ROOT VEGETABLE BURGER (VEGETARIAN)

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. \$15.25

LION'S MANE BURGER (VEGETARIAN)

APPLE RELISH, CHIPOTLE SRIRACHA MAYO, LOCALLY SOURCED LION'S MANE AND OTHER WILD MUSHROOMS, AND SMOKED APPLEWOOD GORGONZOLA. SERVED ON FLOUR TOP BUN \$18

CHIMICHURRI BURGER

WAGYU BEEF PATTY GRILLED TO ORDER WITH CHOICE OF CHEESE, FRIED SHALLOTS, ARUGULA, AND A CHIMICHURRI AIOLI, AN ARGENTINIAN STEAK SAUCE MADE WITH FRESH HERBS, GARLIC, AND OLIVE OIL. SERVED ON FLOUR TOP BUN. \$15.⁷⁵



HAVE ALLERGIES? INFORM YOUR SERVER AND WE WILL BE HAPPY TO ACCOMMODATE!

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