



## Beer

### 16oz Drafts

Southern Tier IPA  
Coors Light  
EBC Blueberry  
Big Ditch Hayburner IPA  
3 Philosophers Ommegang  
Blue Moon  
Southern Tier Pumking  
Sam Adams Octoberfest  
Leinenkugel's Grapefruit  
Stella Artois  
Guinness

*Subject to Change*

### Bottles

Amstel Light  
Labatt Blue  
Labatt Blue Light  
Budweiser  
Bud light  
Bud Lite Lime  
Michelob Ultra  
Corona  
Corona Light  
Heineken Light  
Coors Light

## Wines by the Glass

### Whites

#### Sparkling White

\*La Marca, Prosecco, Italy, NV - 187ml split

#### Chardonnay

CK Mondavi, California, 2016  
Kendall Jackson, Sonoma, 2015  
\*William Hill, Central Coast, 2013, 90 pts, Tasting Panel  
Sonoma Cutrer, Sonoma, 2015

#### Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand, 2016  
\*Honig, Napa Valley, 2016

#### Pinot Grigio

CK Mondavi, California, 2016  
Santa Margherita, Italy, 2016

#### Riesling

Chateau St. Michelle, Washington, 2016

**BLUE - 90 pt rating or above**

\*New Wine By the Glass

### Reds

#### Cabernet

CK Mondavi, California, 2015  
\*Louis Martini, Sonoma, 2014, 90 pts by Robert Parker  
\*Hess, Allomi, 2014, 91 pts by Wine Enthusiast

#### Pinot Noir

CK Mondavi, California, 2015  
\*J. Vineyards, Sonoma, 2015, 93 pts by The Tasting Panel  
Laetitia, Central Coast, 2014, 91 pts by Wine Enthusiast

#### Merlot

Blackstone, California, 2015

#### Italian - Red Blend

\*Brancaia, Toscana IGT, 2013, 92 pts by James Suckling

#### Bottled Up and Special

\*2015 Resonance, Pinot Noir, Willamette, Oregon, 92 pts  
Wine Enthusiast

\*2012 Argiano, Brunello di Montalcino DOC, Italy, 93 pts  
Wine Spectator

\*2013 Bodega Colome Altura Maxima, Malbec, Argentina, 97 pts  
Robert Parker



# Soups

Soup of the Day

French Onion Soup Au Gratin


Loaded House Made Red Chili

Onions, Cheddar, Sour Cream


Cup or Crock

# Salads

## Chopped Autumn

Mixed Greens, Candied Pecans, Roasted Squash  
Dried Cranberries, Red Cabbage, Match Stick Carrot  
Cranberry Vinaigrette - **GF** 

## Truffled Brussels Sprout and Walnut

Mixed Greens, Bleu Cheese, Buckwheat Noodles  
Grilled Red Onion - 

## Egg Salad and Tuna Salad Duet

Celery and Carrot Sticks, Olives, Tomato, Dressed Greens, Lavash

## Gulf Shrimp and Lump Crab Salad

Arugula, Mandarin Oranges, Strawberries, Sliced Almonds  
Citrus Vinaigrette - **GF**

## Caesar Salad

Dressed Romaine, Herbed Crouton, Romano Cheese

## Chopped and Tossed Cobb Salad

Shrimp, Bacon, Boiled Egg, Tomato, Bleu Cheese

## Salad Toppers


Grilled Chicken

Grilled Shrimp (4)

Broiled Salmon

# Sandwiches

## Firecracker Shrimp Wrap

Buttermilk Fried Gulf Shrimp, Spicy Sauce, Nappa Cabbage Salad  
Maui Onion Potato Chips, Dill Pickle - 

## Grilled Turkey Burger

Derby Sage Cheese, Cranberry Relish, Lettuce, Tomato  
Whole Wheat Roll, Sweet Potato Fries

## TVCC Angus Burger

Balsamic Onion Jam, Cotswold Cheddar Cheese, Lettuce and  
Tomato, French Fries - 

## Traditional Triple Deck Turkey Club

Fresh Roasted Turkey, Bacon, Lettuce, Tomato, Mayo, French Fries

## Grilled Tuna Melt

Tomato, Cheddar, Choice of Bread, Fresh Cut Fruit

## Grilled New York Strip Steak Sandwich

Peppers, Onion, Provolone Cheese, House Frites

## Seared Crab Cake Sandwich

English Muffin, Sauce Remoulade, Coleslaw

Ask your Server about Chef's Daily Entrée Special

**GF** - Gluten Free



- Vegetarian



- Signature