

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, 90pts,*
by the 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 – 90pt rating or above

***New Wine by the Glass**

Reds

Cabernet

CK Mondavi, California, 2015

**Louis Martini, Sonoma, 2014, 90pts by Robert Parker*

**Hess, Allomi, 2014, 91pts by Wine Enthusiast*

Pinot Noir

CK Mondavi, California, 2015.....

**J. Vineyards, Sonoma, 2015, 93pts by The Tasting Panel*

Laetitia, Central Coast, 2014, 91pts by Wine Enthusiast

Merlot

Blackstone, California, 2015

Italian – Red Wine

**Brancaia, Toscana IGT, 2013, 92pts 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 by Robert Parker*

CHILLED

Jumbo Gulf Shrimp Cocktail.....

Spicy Sauce and Lemon

Asian Tuna Tartare.....

Won Ton Crisp, Sesame, Ginger, Cilantro, Soy, Scallion

Lump Crab Salad Martini.....

Lemon Aioli, Citrus Supreme, Fresh Herbs, Micro Greens

Fresh Mozzarella and Tomato Jam.....

Chicory, Herbed Virgin Oil, Balsamic Reduction

FIRED UP

TVCC'S Buttermilk Fried "Firecracker" Shrimp.....

Spicy Sauce and Lemon

Jumbo Lump Crab Cake.....

Remoulade Sauce, Dressed Greens

Panko Crusted Goat Cheese.....

Apple and Onion Marmalade, Mustard Seed, Lavash

Crispy Fried Calamari.....

Fresh Herbs, Romano Cheese, Marinara

SOUPS AND SALADS

Roasted Red Pepper Bisque

French Onion Soup

House Soup Du Jour

Loaded Up House Made Red Chili

Veal, Beef, Pork, Red Onion, Cheddar, Sour Cream

Cup Crock

Starter Mixed Greens House Salad.....

Red Cabbage, Match Stick Carrot, Cucumber, Tomato, Choice of Side Dressing

Starter Traditional Caesar Salad.....

Crisp Romaine, Parmesan Dressing, Roasted Garlic Crostini, Anchovy

G = GLUTEN FREE

 = VEGETARIAN

 = SIGNATURE DISH

COMFORT FOOD

Breaded Chicken Cutlet Milanese.....

Arugula, Capers, Grape Tomato, Red Onion
Romano Cheese, Lemon Truffle Vinaigrette

Steak Frites.....

Grilled Sliced Teres Major, Broccolini, Gorgonzola
Cream, Truffle Frites

Ziti Bolognese.....

Veal, Pork, and Beef Ragout, Whole Butter,
Romano Cheese

TVCC 10 oz. Angus Burger.....

Balsamic Onion Jam, Cotswold Cheddar Cheese
French Fries

Grilled Turkey Burger.....

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

DINNER SALADS

Classic Iceberg Wedge.....

Creamy Bleu Cheese Dressing, Slab Bacon, Grape
Tomato, Red Onion

Chopped Autumn.....

Mixed Greens, Candied Pecans, Roasted Squash, Dried
Cranberries, Red Cabbage, Match Stick Carrots,
Cranberry Vinaigrette

Truffled Brussels Sprout and Walnut.....

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

Entrée Portion Caesar Salad.....

Crisp Romaine Lettuce, Lemon Parmesan Dressing,
Garlic Crostini, Anchovy

SALADS TOPPERS


Grilled Breast of Chicken ~ Grilled Gulf Shrimp ~ Broiled Salmon

ENTRÉES

8oz. Center Cut Filet Mignon.....

Soft Potato, Fresh Vegetable, Cabernet Glace

Osso Bucco Milanese.....

 Saffron and Sweet Pea Risotto, Pistachio Gremolata,
Citrus Braising Glace

Grilled 14 oz. French Cut Pork Rib Chop.....

Sweet Potato Dauphinoise, Cider Braised Red Cabbage

Seared Breast of Duck.....

Roasted Squash, Red Cabbage, Apple

Pan Seared Atlantic Salmon.....

Brussels Sprout Hash

Grilled Atlantic Swordfish.....

Warm Mushroom Fondue, Soft Potato

Twin Jumbo Lump Crab Cakes.....

Soft Potato, Fresh Vegetable, Remoulade

Sweet Potato Dauphinoise.....

Sautéed Spinach, Dried Cranberry, Pine Nut,
Gastrique

Friday Fish Fry

Beer Battered, Deep Fried, Pan-Fried,
Broiled, Baked Italian Style, Cajun
Poached (Tomato and Feta), Nut Crusted,
Francaise, Bruschetta

House Made Salads, Caesar and House
Made Dressings from the Salad Bar

Choice of two Soups

Saturday Night Pasta

Sunday Breakfast Brunch

9:30 AM – 1:00 PM

Delicious Made to Order
Waffles and Omelette Station

Ask your Server about Chef's Daily Entrée Special

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 = VEGETARIAN

 = SIGNATURE DISH