



## “Pub” Fare

**Iceberg Wedge Salad**  
Chopped Bacon, Grape Tomato, Red Onion, Boiled Egg, Creamy Bleu Cheese

**Cajun Grilled Chicken Breast Sandwich**  
Sharp Cheddar, Sweet Peppers, Onions, Crisp Lettuce and French Fries

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

**TVCC Angus Burger**  
Balsamic Onion Jam, Cotswold Cheddar Cheese, Lettuce, Tomato and French Fries

**Buttermilk Fried Firecracker Shrimp**  
Napa Cabbage Salad, Spicy Sauce

**TVCC House Cut Frites** *(sans ketchup)*  
Romano Cheese, Fine Herbs, Sea Salt, Cracked Pepper, Lemon Truffle Aioli

**Jumbo Lump Crab Cake**  
Sauce Remoulade, Dressed Greens

**Roasted Red Pepper and Spinach Dip**  
Asiago, Bleu Cheese, Crostini, Celery and Carrots

## TVCC Signature Entrées

Entrées served with choice of Soup, Caesar, or House Salad

**Grilled 8oz Filet Mignon**  
Soft Potato, Fresh Vegetable, Red Wine Glacé

**14oz. French Cut Pork Chop**  
Parmesan Dauphinoise, Asparagus, Onion Soubise

**Breaded Chicken Cutlet Milanese**  
Arugula, Capers, Grape Tomato, Red Onion, Romano Cheese  
Citrus Truffle Vinaigrette

**Twin Jumbo Lump Crab Cakes**  
Soft Potato, Fresh Vegetable, Sauce Remoulade

**Pan-Roasted Fillet of Atlantic Salmon**  
Cauliflower Rice, Citrus Mélange

## Chef Dan’s Rotational Menu

*January 3 – January 6 & February 7 – February 10*

**Braised Boneless Beef Short Ribs**  
Idaho Potato, Garlic Kale, Caramelized Carrot, Braising Glace

**Baked Fresh Boston Cod**  
Seasoned Crumb Crust, Herb Roasted Potato, Broccolini, Lemon Beurre Blanc

**Pan Seared Sea Scallops**  
Turnip Puree, Asparagus, Toasted Hazelnut

**Grilled Breast of Chicken**  
Toasted Farro, Root Vegetables, Apricot Jam, Tempura Brie

*January 17 – January 19 & February 21 – February 23*

**Fillet of Nova Scotia Halibut**  
Celery Root Salad, Pressed Potato, Vanilla Butter

**Grilled 14oz. New York Strip Steak**  
Crisp Fried Onion, House Made Steak Sauce

**Braised Lamb Shank “Osso Bucco”**  
Soft Potato, Tri Color Cauliflower, Braising Jus

**House Made Maine Lobster Ravioli**  
Wild Mushroom, Spinach, Cognac Sauce

*January 10 – January 13 & February 14 – February 17*

**House Made Fettuccine Carne**  
Braised Meat Ragout, Wild Mushrooms, Savory Herbs, Jus Parmesan

**Grilled Atlantic Salmon Fillet**  
Fennel Risotto, Asparagus, Dill Radish Compound Butter

**Pan Roasted Breast of Burgundy Guinea Hen**  
Braised Thigh, Whipped Potato, Brussels Sprout

**Marinated and Grilled Veal Flank Steak**  
Winter Sauté of Root Vegetables and Chard, Roasted Potato

*January 31 – February 3 & February 28 – March 3*

**Seafood Cioppino**  
Mussels, Clams, Shrimp, Squid, Fish, Saffron Shellfish Broth

**Duck Leg Confit**  
Sweet Potato Purée, Brussels Sprout, Blackberry Sauce

**Bacon Wrapped Meatloaf**  
Soft Potato, Broccolini, Mushroom Ragout

**Crab and Spinach Stuffed Flounder**  
Dauphinoise Potato, Carrot Purée, Fresh Herb Butter

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

**Saturday Night Pasta**

**Sunday Breakfast Buffet**  
10:00 AM – 1:00 PM  
Featuring Made to Order Waffles and Omelette Station

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



## 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