



"Pub" Fare

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

Grilled Marinated Chicken Breast Sandwich
Pesto, Provolone, Olive Tapenade, House Made Parmesan Frites

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, French Fries

Buttermilk Fried Firecracker Shrimp
Nappa Cabbage Salad, Spicy Sauce

Three Cheese Stuffed Hungarian Peppers
Toasted Garlic Oil

Jumbo Lump Crab Cake
Sauce Remoulade, Dressed Greens

Duck Confit Nachos
Cheddar, Salsa, Jalapeno, Cilantro, Guacamole, Sweet Corn

Signature Entrées

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

French Cut 14oz. 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 Mèlange

 Vegetarian Spiced Lentil "Cassoulet"
Root Vegetables, Brussels Sprout, Kale, Tomato, Peppers, Onion, Seasoned Crumb Crust

Friday Fish Fry
Beer Battered, Deep Fried, Pan Broiled, Baked Italian Style, Cajun, Poached with Tomato and Feta, Nut Crusted Francaise, Bruschetta
House Made Salads, Caesar and House Made Dressings from the Salad Bar

Saturday Night Pasta

Sunday Breakfast Buffet - 10AM-1PM
Featuring Made to Order Waffles and Omelette Station

Chef Dan's Rotational Menu

March 7 - March 10 & April 4 - April 7

Cold Smoked & Braised Pork Shank
Collard Greens, Cheddar Croquette, Pork Glacé

Grilled Flat Iron Steak Marchand de Vin
Soft Potato, Broccolini, Mushroom, Bacon, and Red Wine Ragout

Grilled Arctic Char
Warm Baby Vegetable and Kale

Gulf Shrimp Scampi & Spinach
House Made Lemon Fettuccine, Garlic, White Wine, Whole Butter, Romano Cheese

March 14 - March 17 & April 11 - April 14

Braised Beef Short Rib Sauerbraten
Poppy Seed Spaetzle, Caraway Cabbage

Grilled Fresh Fillet of Mahi Mahi
Golden Beet Salad with Radish, Green Apple, Bleu Cheese, Sunflower Seeds, and Champagne Vinaigrette

Half Chicken Bouillabaisse
Braised Leg and Thigh, Pulled Breast, Saffron Broth, Mediterranean Vegetables

Broiled Petite South African Lobster Tails
Sweet Pea Risotto, Tri Colored Carrots, Vanilla Butter

March 21 - March 24 & April 18 - April 21

Pan Seared Sea Scallops
Ripe Olive Caponata, Arugula, Pesto, Parmesan Crisp

House Made Ricotta Cheese Ravioli
Pork, Rapini, Citrus Cream Sauce

Spice Grilled Creek Stone
Angus Rib Eye Steak
Southwest Slaw, Sweet Potato Puree

Almond and Fine Herb Breaded
Golden Trout Fillet
Lemon Fingerling Potato Salad, Broccolini

March 28 - March 31 & April 25 - April 28

Chicken Tikka Masala
Chick Peas, Peppers, Onion, Basmati Rice

Grilled Petite Filet Mignon and Crab
Soft Potato, Asparagus, Sauce Bearnaise

Pan Roasted Chilean Sea Bass
Brussels Sprout Hash, Slab Bacon, Dill Radish Butter

Grilled 10oz. Loin Lamb Chop
Peruvian Potato, Asparagus, Mint Chimichurri



16oz. Draft Beer

Big Ditch Hayburner IPA
Blue Moon
Coors Light
EBC Blueberry
Flying Bison Rusty Chain
Guinness
Sam Adams Cold Snap
Sierra Nevada Celebration IPA
Southern Tier IPA
Stella Artoise
Traveler Winter Shandy
Woodcock Bros. Amber Ale

Subject to Change

Bottled Beer

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

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

RED - 90pt 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

Lindeman's

*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

by Robert Parker