



# Dinner MENU


## Appetizers

East Coast Oysters on the Half Shell  
Mignonette, Cocktail Sauce

 Buttermilk Fried Firecracker Shrimp  
Spicy Sauce, Nappa Cabbage

Jumbo Lump Crab Cake  
Remoulade, Dressed Greens

 Avocado Dip  
Crisp Tortilla Chips, Chili's and Tomato

 Steamed Edamame Beans in the Pod  
Lemon, Sea Salt

## Soups

House Made Soup Du Jour

 Chilled Garden Gazpacho  
Micro Greens

French Onion Soup Crock  
Herbed Crouton and Provolone Cheese

Maine Lobster Bisque Au Sherry  
Maine Lobster and Aged Sherry

## Dinner Salads

 Simple House Salad  
Mixed Greens, Carrot, Tomato, Cucumber, Carrot

Traditional or Baby Kale Caesar  
Parmesan, Roasted Garlic Crostini, Anchovy

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

 Caprese Salad  
Ripe Tomatoes, Basil, Virgin Oil, Balsamic Reduction

 Asian Chow Chow  
Napa Cabbage, Snow Peas, Cashew, Carrot, Cilantro, Lo Mein Noodles  
Sesame Vinaigrette

### Toppers

Grilled Chicken    Jumbo Shrimp (3)    Broiled Salmon

## Casual / Pub Fare

Cajun Grilled Breast of Chicken  
Mango Aioli, Shredded Slaw, Frites

 TVCC Angus Burger  
Balsamic Onion Jam, Cotswold Cheddar Cheese, French Fries

California Burger  
Avocado, Alfalfa Sprouts, Lettuce, Tomato, Frites

Firecracker Shrimp Wrap  
Napa Cabbage Salad, Spicy Sauce, Maui Onion Kettle Chips, Dill Pickle

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

Half Rack Barbecue Spare Ribs  
Sweet and Spicy Cabbage, Baked Potato Salad

## Entrees

 Grilled 8oz. Filet Mignon  
Soft Potato, Fresh Vegetables, Red Wine Glace

Grilled and Sliced Bistro Tender  
Gorgonzola Cream, Housemade Frites, Broccolini

 14oz. French Cut Pork Chop  
Creamed Sweet Corn, Green Beans, Soft Potato

Macadamia Nut Crusted Salmon Fillet  
Coconut Sticky Rice, Sesame Green Beans, Mango

Grilled Atlantic Swordfish Steak  
Sweet Corn Risotto, Lobster Compound Butter, Lobster Cognac Sauce

Sautéed Gulf Shrimp  
Sundried Tomato and Eggplant Spud, Baby Vegetables, Butter Sauce

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

 Chicken Tikka Masala  
Chickpeas, Peppers, Onions, Basmati Rice

Asiago Stuffed Breast of Chicken  
Potato Puree, Summer Medley of Green Beans, Sweet Corn, and Tomato

 Asian Buckwheat Noodle Bowl  
Crisp Vegetables, Cilantro, Miso Broth

 = Vegetarian  
 = New Items

 = Signature

Friday Night Fish Fry.....\$18.95  
Beer Battered, Deep Fried, Pan-Fried, Broiled, Baked Italian Style, Cajun,  
Poached with Tomato and Feta, Nut Crusted, Francaise, Bruschetta  
Served with our famous Soup and Salad Bar or your choice of  
Caesar Salad or House Salad

Saturday Night Pasta  
\$17.95

Sunday Family Barbecue  
\$24.95



## 16oz. Draft Beer

Big Ditch Hayburner IPA  
Blue Moon  
Coors Light  
EBC Blueberry  
Flying Bison Rusty Chain  
Guinness  
Sam Adams Seasonal  
Leinenkugel Shandy  
Southern Tier IPA  
Stella Artoise  
NYBP Rotational  
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

Rose

"Sable D'Azur", Cotes DuProvence, 2015

Chardonnay

Stag's Leap Wine Cellars "Hands of Time", Napa Valley, 2016

Kendall Jackson, Sonoma, 2015

Sonoma Cutrer, Sonoma, 2015

Pinot Grigio

Santa Margherita, Italy, 2016

Sauvignon Blanc

Kim Crawford, Marlborough, 2016

"Honig", Napa Valley, 2016

Riesling

Chateau St. Michelle, Washington, 2016

### Reds

Pinot Noir

Rainstorm, Oregon, NV

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

Merlot

Blackstone, California, 2015

Red Blends

Ogier, Heritages, Cotes Du Rhone, 2015

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

Orin Swift, "Abstract", St. Helena, 2015

Cabernet

Wente "Southern Hills", Livermore Valley 2015

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

Vintages subject to change