

## PUB FARE

 **Breaded Chicken Cutlet Milanese**

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

**Grilled Tenderloin Steak Sandwich**

Petite Filet Mignon, Chive Cheddar, English Muffin,  
Housemade Frites

 **Firecracker Shrimp Wrap**

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

 **TVCC 10 oz. Angus Burger**

Balsamic Onion Jam, Cotswold Cheddar Cheese,  
French Fries

**10 oz. Angus “Navaho” Burger**

Sweet and Hot Peppers, Provolone Cheese, BBQ Sauce

**Linguine and White Clam**

Chopped and Fresh Clams, Garlic, Herbed Broth,  
Whole Butter

## DINNER SALADS

 **Simple House Salad**

GF Mixed Greens, Carrot, Tomato, Cucumber

**Traditional or Baby Kale Caesar**

Parmesan, Roasted Garlic Crostini, Anchovy

GF **Classic Iceberg Wedge**

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

 **Autumn Harvest Salad**

GF Apple, Dried Cranberry, Bleu Cheese, Candied Pecans  
Quinoa, Cider Vinaigrette

GF **Roasted Fall Vegetables**

Baby Kale, Petite Carrots, Parsnip, Brussels Sprout,  
Turnip, Sharp Cheddar, Bacon, Cranberry Vinaigrette

## SALADS TOPPERS

Grilled Breast of Chicken ~ Grilled Gulf Shrimp (3) ~ Broiled Salmon

## ENTRÉES

 **8oz. Center Cut Filet Mignon**

GF Soft Potato, Fresh Vegetable, Red Wine Glace

GF **Grilled 14oz. New York Strip Steak**

Gorgonzola Cream, Housemade Frites, Broccolini

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

GF Braised Red Cabbage, Stewed Apples, Cider Reduction

GF **Braised Prime Grade Beef Short Ribs**

Garlic Spaghetti Squash, Potato Puree, Braising Jus

 **Chicken Tikka Masala**

GF Chick Peas, Peppers, Onions, Basmati Rice

 **Housemade Squash Ravioli**

Buttercup Squash, Ricotta Cheese, Creamed Savoy,  
Zucchini “Noodles”

GF **Pumpkin Seed Crusted Fillet of Salmon**

Sweet Potato, Brussels Sprout, Curry Butter

GF **Prosciutto Wrapped Mahi Mahi**

Potato and Squash Medley, Balsamic Reduction

 **Twin Jumbo Lump Crab Cakes**

Soft Potato, Fresh Vegetable, Remoulade

GF **Pan Seared Sea Scallops**

Idaho Potato, Shaved Brussels Sprout, Slab Bacon,  
Pomegranate

**Sage Rubbed Breast of Chicken**

Mashed Potato, Savory Bread Pudding, Haricot Vert,  
Chicken Veloute

### Friday Fish Fry

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

Served with our famous Soup and Salad Bar or  
choice of Caesar Salad or House Salad

### Saturday Night Pasta


### Sunday Breakfast Brunch

10:00 AM – 1:30 PM  
Delicious Made to Order  
Waffles and Omelette Station

(Coffee and juice included)

GF = Gluten Free

 = Vegetarian

 = Signature Dish