

# APPETIZERS

#### **Chicken Wings**

Traditional or boneless, eight wings tossed in your choice of sauce. 10.95

#### **Jalapeno Pretzel Bites**

With beer cheese dipping sauce. 9.00

#### **Blackened Scallops**

Seared blackened scallops with oriental slaw, bleu cheese, and sweet and sour vinaigrette. 12.00

#### **Cheese Quesadilla**

With red and green peppers, red onions, tomato, green onions, cheddar and mozzarella cheese. 7.95 Add chicken 4.00, Add steak 6.00

### **Shrimp Cocktail**

Five poached shrimp with cocktail sauce. 10.95

Beef Tenderloin Sliders Served with horseradish sauce. 10.00

#### **Personal Pizza**

9" oven baked pizza with choice of three toppings. 10.95 Additional toppings .50 each.

#### Soups

Housemade Chili Soup of the Day Cup 4.00, Bowl 7.00

## SALADS

Add chicken 4.00, shrimp 5.00, or salmon 6.00 to any salad.

#### **House Salad**

Mixed greens, tomato, cucumber, red onions, carrots, croutons and your choice of dressing. 10.00

#### **Greek Salad**

Chopped romaine hearts, black olives, red onions, cucumber, pepperoncini, tomatoes, feta cheese, Greek dressing and pita chips. 11.00

#### **Chicken Tender Salad**

Chicken tenders tossed in mixed greens, with bacon, red onions, croutons, cheddar cheese, and ranch dressing. 12.00

#### **TCC** Salad

Chopped romaine lettuce and mushrooms tossed in garlic ranch and topped with crab meat. 14.00

#### **Caesar Salad**

Chopped romaine lettuce tossed in creamy Caesar dressing topped with Parmesan and croutons. 10.00

#### **Golfer's Salad**

Mixed greens, mandarin oranges, dried cranberries, pecans and bleu cheese crumbles with raspberry vinaigrette. 11.00

#### **Chef Salad**

Ham, bacon, turkey, bleu cheese, mozzarella, cheddar, cucumber, egg, and tomato over mixed greens and romaine. 12.00

#### **Beet and Arugula Salad**

With mandarin oranges, walnuts, and goat cheese, served with balsamic vinaigrette. 11.00



# SANDWICHES

We can make any sandwich into a wrap for you! All sandwiches come with a pickle and your choice of one side: seasoned fries, ruffles, house chips, coleslaw, cottage cheese, fruit cup.

#### **The Bogey**

Half pound patty stacked with pepperjack cheese, bacon, onion rings, a fried egg, lettuce, tomato, and seasoned mayo. 13.00

#### **Cuban Sandwich**

Served on a ciabatta roll topped with roast porkloin, ham, Swiss cheese, pickles, and yellow mustard. 11.00

#### **Grilled Chicken Breast**

Grilled, marinated chicken breast on a kaiser roll served with lettuce, tomato, onion, pickle, and mayo. 11.00

#### Reuben

Your choice of corned beef or turkey, Swiss cheese, sauerkraut, and 1000 island on rye. 11.00

#### **Club Sandwich**

Ham, turkey, bacon, Swiss, lettuce, tomato, and mayo. 11.00

### **Tenderloin of Beef**

Tenderloin, portabella, red pepper, sautéed red onions, provolone cheese, chipotle mayo, on a hoagie bun. 12.00

#### **Fried Bologna Sandwich**

Served on a pretzel bun topped with American cheese, lettuce, tomato, and mayo. 11.00

#### **TCC Burger**

8 oz. fresh ground beef patty with lettuce, tomato, onion, pickle, and cheddar cheese. 11.00

#### **TCC Breakfast Sandwich**

Choice of sausage or ham on a kaiser roll topped with scrambled eggs, bacon, and American cheese. 10.00

#### Wraps

Choice of turkey, chipotle steak, buffalo chicken, chipotle chicken. 11.00

### ENTREES

All selections are 11.00

#### Buckeye Breakfast

Two eggs, choice of bacon, sausage or ham, hash browns and toast.

#### **Grilled Chop Sirloin**

Topped with fresh mushrooms and bordelaise sauce. Choice of one side.

#### **Bolognese Pasta**

Linguine, topped with Bolognese sauce and Parmesan. Served with garlic bread.

#### **Homestyle Chicken Tenders**

Served with Buffalo or BBQ sauce and choice of one side.

#### **Atlantic Salmon**

Pan seared, grilled, or blackened. Served with your choice of one side.

## SIDES

Seasoned fries | Ruffles | Saratoga chips | Fruit cup | Cottage cheese | Cole slaw

Menu designed by The Chefs' Warehouse.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.