

# Lunch Menu



## SOUPS

<b>French Onion</b>	6/8
<b>Chili</b>	5.5/7.5
<b>Soup du Jour</b>	5/7

## APPETIZERS

<b>Salted Pretzel Bites</b>	✓	12.5
<i>warm beer cheese</i>		

<b>Chips with Queso &amp; Salsa</b>	Ⓢ ✓	10.5
<i>corn tortilla chips</i>		

<b>Baked Spinach &amp; Artichoke Dip</b>	Ⓢ ✓	13
<i>smoked paprika, parmesan-reggiano, pita chips</i>		

<b>Fresh Berry &amp; Pecan Brie</b>	Ⓢ ✓	11
<i>triple cream brie, orange blossom honey, water crackers</i>		

<b>Black Tiger Shrimp Cocktail</b>	Ⓢ	15
<i>5 colossal tiger shrimp, horseradish cocktail sauce</i>		

<b>Coconut Shrimp</b>		13
<i>8-piece coconut breaded shrimp, crunchy garlic aioli, lime wedge</i>		

<b>Caprese Board</b>	Ⓢ ✓	11
<i>sliced tomato, fresh mozzarella, garden basil, garlic parmesan crostinis, aged balsamic vinaigrette</i>		

## HOMEMADE DRESSINGS

buttermilk ranch, thousand island, poppyseed, sesame-ginger vinaigrette, bleu cheese, french, italian, aged balsamic vinaigrette, caesar

## PROTEIN ADDITIONS Ⓢ

grilled chicken	6	grilled salmon*	12
fried chicken	6	grilled shrimp	13
grilled steak*	12	imitation crab	6

## COLD FARE

<b>House Salad</b>	Ⓢ ✓	6/11
<i>mixed greens, red onion, tomato, cucumber, shredded carrot, croutons, choice of dressing</i>		

<b>Caesar Salad</b>	Ⓢ ✓	8/15
<i>chopped romaine, parmesan-reggiano, homemade croutons, caesar dressing</i>		

<b>TCC Salad</b>	Ⓢ ✓	8/15
<i>chopped romaine, crab meat, sliced mushroom, ranch dressing</i>		

<b>Strawberry-Feta Salad</b>	Ⓢ ✓	8/15
<i>mixed greens, candied pecans, mandarin oranges, red onion, fresh strawberries, feta crumbles; aged balsamic vinaigrette on side</i>		

<b>Kinney Cobb Salad</b>	Ⓢ ✓	10/19
<i>chopped romaine, grilled chicken, tomato, bacon crumbles, hard-cooked egg, avocado, shredded cheddar, green onion; bourbon-ranch dressing on side</i>		

<b>Fried Green Tomato Salad</b>		9/16
<i>fresh greens, red onion, red bell pepper, cucumber, chopped bacon, fried green tomatoes; poppyseed dressing on side</i>		

## CHICKEN WINGS

*served with choice of one side*

<b>Bone-In Wings</b>	Ⓢ	10/19
<i>6 or 12 pieces</i>		

<b>Boneless Wings</b>		10/19
<i>8 or 16 pieces</i>		

### SAUCE

### DIP

buffalo  
bbq  
thai chili  
dry rub

ranch  
bleu cheese

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



# Lunch Menu



## SANDWICHES


*served with choice of one side*

<b>TCC Club Sandwich</b> <i>roast turkey, smoked bacon, lettuce, tomato, mayo, toasted sourdough; dill pickle spear on side</i>	16	<b>Honey-Mustard Chicken Wrap</b> <i>grilled or fried chicken, fresh greens, tomato, cheddar, honey-mustard dressing; dill pickle spear on side</i>	16
<b>Roast Beef &amp; Cheddar Wrap</b> <i>shaved beef, sharp cheddar cheese, lettuce, tomato, delmonico onion rings, yellow mustard; dill pickle spear and horseradish sauce on side</i>	16.5	<b>Coconut Shrimp Wrap</b> <i>coconut breaded shrimp, fresh greens, red onion, bell pepper, pineapple, malibu rum sauce; dill pickle spear on side</i>	17
		<b>Chicken Salad Croissant</b>  <i>homemade chicken salad, toasted croissant, lettuce, tomato, onion, dill pickle spear on side</i>	15



## HOT FARE

*served with choice of one side*

<b>TCC Burger*</b>  <i>8oz angus reserve burger, bacon, choice of cheese, griddled brioche bun</i>	18	<b>Chicken Tenders</b> <i>5-piece, choice of sauce</i>	14
<b>Texas Tenderloin</b> <i>panko-breaded pork cutlet, choice of cheese, griddled brioche bun</i>	17	<b>Fish &amp; Chips</b> <i>battered atlantic cod, fries, tartar sauce &amp; lemon</i>	20
<b>Mushroom &amp; Swiss Chicken Sandwich</b> <i>grilled chicken breast, crispy portabella mushroom slices, swiss cheese, griddled brioche bun; crunchy garlic aioli on side</i>	17	<b>Chili Cheese Dog</b> <i>jumbo all-beef dog, chili, shredded cheddar, diced onion, griddled bun; jalapenos and dill pickle spear on side</i>	13




## SIDES

honey-pecan brussels sprouts	onion rings
fresh green beans	tater tots
grilled asparagus	cottage cheese
parmesan broccoli	creamy coleslaw
seasoned fries	fresh fruit
sweet potato fries	

**We proudly serve fresh produce and herbs seasonally from our on-premises garden**

 gluten sensitive, or can be prepared as such with minor changes

 vegetarian, or can be prepared as such with minor changes

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