

Dinner Menu



SOUPS

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

APPETIZERS

Salted Pretzel Bites ✓ 12.5
warm beer cheese

Chips with Queso & Salsa Ⓢ ✓ 10.5
corn tortilla chips

Baked Spinach & Artichoke Dip Ⓢ ✓ 13
smoked paprika, parmesan-reggiano, pita chips

Fresh Berry & Pecan Brie Ⓢ ✓ 11
triple cream brie, orange blossom honey, water crackers

Black Tiger Shrimp Cocktail Ⓢ 15
5 colossal tiger shrimp, horseradish cocktail sauce

Coconut Shrimp 13
8-piece coconut breaded shrimp, crunchy garlic aioli, lime wedge

Caprese Board Ⓢ ✓ 11
sliced tomato, fresh mozzarella, garden basil, garlic parmesan crostinis, aged balsamic vinaigrette

SALADS

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

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

TCC Salad Ⓢ 8/15
chopped romaine, crab meat, sliced mushroom, ranch dressing

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

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

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

HOMEMADE DRESSINGS

butter milk ranch/ bourbon ranch/ bleu cheese/
thousand island/ caesar/ french/ italian/
poppyseed/ aged balsamic vinaigrette

PROTEIN ADDITIONS Ⓢ

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

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

Dinner Menu



PIZZAS

Flatbread	15
9" Personal	12
12" Gluten Free	18
16" Thin	23

Choose up to four toppings:

pepperoni	bell pepper	black olive
italian sausage	banana pepper	green olive
ham	jalapeño	red onion
bacon	mushroom	anchovy

SANDWICHES *choice of one side*

TCC Club Sandwich <i>roast turkey, smoked bacon, lettuce, tomato, mayo, toasted sourdough; dill pickle spear on side</i>	17
--	----

Roast Beef & Cheddar Wrap <i>shaved beef, sharp cheddar cheese, lettuce, tomato, delmonico onion rings, yellow mustard; dill pickle spear and horseradish sauce on side</i>	16.5
---	------

Honey-Mustard Chicken Wrap <i>grilled or fried chicken, fresh greens, tomato, cheddar, honey-mustard dressing; dill pickle spear on side</i>	16
--	----

Coconut Shrimp Wrap <i>coconut breaded shrimp, fresh greens, red onion, bell pepper, pineapple, malibu rum sauce; dill pickle spear on side</i>	17
---	----

Chicken Salad Croissant ☼ <i>homemade chicken salad, toasted croissant, lettuce, tomato, onion; dill pickle spear on side</i>	15
---	----

HOT FARE *choice of one side*

TCC Burger* ☼ <i>8oz angus reserve burger, bacon, choice of cheese, griddled brioche bun</i>	18
--	----

Texas Tenderloin <i>panko-breaded pork cutlet, choice of cheese, griddled brioche bun</i>	17
---	----

Mushroom & Swiss Chicken Sandwich <i>grilled chicken breast, crispy portabella mushroom slices, swiss cheese, griddled brioche bun, crunchy garlic aioli on side</i>	17
--	----

Chili Cheese Dog <i>jumbo all-beef dog, chili, shredded cheddar, diced onion, griddled bun; jalapeños and dill pickle spear on side</i>	13
---	----

Chicken Tenders <i>5-piece, choice of sauce</i>	14
---	----

Fish & Chips <i>battered atlantic cod, fries, tartar sauce & lemon</i>	20
--	----

CHICKEN WINGS *choice of one side*

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

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

Sauce	Dip
buffalo	ranch
bbq	bleu cheese
thai chili	
dry rub	

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

Dinner Menu



ENTRÉES

served with choice of one side

Filet Mignon* ③ 39/51
6oz or 10oz / delmonico onion rings

New York Strip Scampi* ③ 42/54
12oz or 16oz / grilled black tiger shrimp, lemon beurre blanc

Blackened Ribeye* ③ 35/47
12oz or 16oz / cajun spices, horseradish sauce, delmonico onion rings

Porterhouse Pork Chop* ③ 23.5
pineapple-jalapeño salsa

Chicken Milanese 28
chicken breast cutlet, onion, bell pepper, caper, tomato, linguine; sauteed in olive oil, garlic & demi-glace

Fresh Lake Erie Walleye ③ 28
broiled with olive oil & smoked paprika; served with tartar sauce & lemon

Shrimp & Broccoli Alfredo 27
black tiger shrimp, linguine, broccoli florets, garlic-parmesan cream sauce

Fresh Atlantic Salmon* ③ 28
sweet corn & poblano relish, herb oil

SIDES ✓

honey-pecan brussels sprouts
fresh green beans
grilled asparagus
parmesan broccoli
seasoned fries
sweet potato fries

onion rings
tater tots
loaded baked potato
cottage cheese
creamy coleslaw
fresh fruit

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

③ gluten sensitive, or can be prepared as such with minor changes

✓ vegetarian, or can be prepared as such with minor changes

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