

# DINNER MENU

## Appetizers

### \*Ahi Tuna

seared rare, wasabi, soy sauce, pickled ginger 14

### Spanakopita

tzatziki sauce 12

### Sartori Cheese Plate

garlic olives, baby tomatoes, banana peppers, assorted crackers 12

### Traditional Shrimp Cocktail

horseradish-cocktail sauce, lemon 14

### Pretzel Bites

warm beer cheese 10

### Jalapeño Poppers

sweet thai chili sauce 10

### Chicken Wings

10 bone-in wings with choice of buffalo, bbq, or sweet chili; ranch or bleu cheese dressing, celery 15

## Pizzas

Flatbread \$12 / 9" Personal \$10 / 12" Gluten Free \$15 / 16" Thin \$18

**Create your own pizza – up to four toppings**

pepperoni

italian sausage

ham

red onions

bell peppers

banana peppers

jalapeños

mushrooms

black olives

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## *Soups & Salads*

French Onion \$5 Cup / \$7 Bowl

Soup du Jour \$4 Cup / \$6 Bowl

### House

mixed greens, cucumbers, baby tomatoes, red onion, croutons, choice of dressing 5/10

### Golfer's

mixed greens, mandarin oranges, dried cranberries, candied pecans, crumbled bleu cheese 7/13

### Beef Gyro

mixed greens, sliced sirloin, cucumber, tomato, feta, red onion, kalamata olives, pita chips, tzatziki dressing 7/14

### TCC

chopped romaine, crab meat, sliced mushrooms, ranch dressing 7/13

### Chef's

mixed greens, roasted turkey, smoked ham, chopped bacon, cheddar, provolone, tomato, hard-boiled egg 7/14

### Southwest Chicken

mixed greens, fried chicken, sweet corn, black beans, baby tomatoes, bell peppers, cheddar cheese 7/14

### Antipasto

mixed greens, assortment of meats and cheeses, tomato, cucumber, banana peppers 7/14

### Caesar

chopped romaine, made-in-house croutons, parmesan, creamy caesar dressing 7/13

### Dressings

ranch, cilantro-lime, 1000 island, bleu cheese, italian, french, balsamic-maple vinaigrette, white balsamic vinaigrette, raspberry vinaigrette

## *Protein Additions*

Grilled Chicken – 4

\*Grilled Salmon - 8

Grilled Shrimp – 9

\*Ahi Tuna – 9

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## *Sandwiches. Wraps. Lighter Fare.*

*sandwiches & wraps served with choice of side*

### **Over-Loaded Baked Potato**

broccoli, bacon, cheddar, butter, sour cream 9

### **Pork Egg Rolls**

sweet n' sour sauce, toasted sesame slaw 13

### **Smoked Brisket**

smoked bbq beef brisket, cheddar, delmonico onions, brioche bun 16

### **Chicken Club**

grilled chicken, bacon, swiss, sautéed mushrooms, brioche bun 15

### **TCC Burger**

certified angus beef burger, bacon, choice of cheese, brioche bun 16

### **Caesar Wrap**

grilled chicken, romaine, parmesan, caesar dressing 14

### **Troy Tenderloin**

panko breaded pork cutlet, brioche bun, dijon-mayo on side 16

### **Chicken Tenders**

5 piece tenders, choice of sauce, choice of side 14

## **Sides**

pan roasted brussels sprouts  
sautéed fresh green beans  
broccoli with parmesan  
loaded baked potato

seasoned fries  
tater tots  
onion rings  
fruit cup

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## *Entrées*

*served with choice of one side*

### Crab Cakes

remoulade, lemon 27

### \*Bourbon-Pecan Salmon

bourbon-pecan sauce, hot bacon slaw 27

### Barramundi

chef's preparation 27

### \*New York Strip

sautéed mushrooms 42

### \*Filet Mignon

red wine reduction, bleu cheese crumbles 40

### \*Boneless Ribeye

delmonico onion rings 38

### Shrimp Diablo

linguine, andouille, tomato, bell pepper, cilantro 25

### Chicken Parmesan

linguine, marinara, provolone, garlic bread 22

### Chicken Florentine

fresh mozzarella, sweet tomato, fresh spinach, white wine glaze 22

### Stuffed Portabella

boursin cheese, artichoke hearts, roasted red peppers, fresh spinach 19  
*(add crab meat 7)*

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