

## **Grille Room and Bar Dinner Menu**

**FALL 2019** 

#### - APPETIZERS -

Brussels Sprouts Caramelized, bacon, garlic, shallot, banyuls vinegar, drizzle of parmesan peppercorn sauce	\$11.95
Dry Rub Wings Darke County chicken, flash fried, bleu cheese dressing, celery, choice of sauce	\$13.95
Charred Artichokes Char-grilled, draped in herb butter, parmesan peppercorn sauce	\$10.95
Fried Cauliflower Flash fried cauliflower, vegan ranch, celery, choice of sauce	\$10.95
Meatballs Beef and pork, marinara sauce, fried pita chips	\$9.95
Boneless Wings Hand cut, hand breaded tenderloin, celery, bleu cheese dressing, choice of sauce	\$10.95
Crab Cakes (2) Creole remoulade	\$15.95

# SOUPS AND SALADS —

Potato Soup	\$5.95
French Onion Soup	\$5.95
Soup du Jour	\$5.95
Wedge Iceberg, bleu cheese dressing, heirloom cherry tomatoes, crumbled bacon	\$11.95
Caesar Romaine hearts, croutons, Caesar dressing, parmesan cheese	\$9.95
TCC Salad Romaine hearts, mushrooms, garlic ranch dressing, crab meat	\$13.95
Golfer's Salad Local lettuce, mandarin oranges, dried cranberries, pecans, bleu cheese, raspberry vinaigrette	\$11.95
Protein Options Grilled or blackened chicken breast \$5, buttermilk fried chicken tenders \$5, grilled or blackened	
salmon \$9, grilled or blackened shrimp \$7.	

## - SANDWICHES ----

Meatloaf Sliders Brioche, bourbon bacon jam, garlic aioli, local lettuce		
Crispy Chicken Hand breaded, brioche, local lettuce, tomato, bleu cheese dressing, pickles		
Pork Sammich House braised, brioche, pickles, cabbage slaw, Carolina gold BBQ	\$12.95	
Steak Burger House-ground, sharp cheddar, garlic aioli, pickles, bacon, local lettuce, tomato, onion	\$13.95	
Cali Burger House-ground, pepper jack, bourbon bacon jam, sunny-side egg, local lettuce, avocado aioli	\$13.95	
Beef Cheek Grilled Cheese Red wine braised, sharp cheddar, American, Swiss, garlic aioli	\$11.95	
Crab Cake Sammich Brioche, local lettuce, tomato, avocado aioli	\$16.95	
Tacos (3) flour tortilla, queso fresco, cabbage slaw, jalapeno salsa verde, cilantro sour cream, choice of protein	\$13.95	
Protein Options Braised beef cheek, pulled pork, fried chicken, fried cod, *Vegan* impossible meat		

#### ENTREES -

Seared Salmon Butternut squash caponata, sorrel and caper beurre-blanc; choice of one side		
Seared Chicken Seared breast, rainbow carrots, sorrel cream sauce, sauté of French lentils, local spinach, lacinato kale	\$19.95	
Ribeye 12oz handcut (can cut any size), steak butter, garlic mashed potatoes, asparagus		
Filet 9oz handcut (can cut any size), steak butter, garlic mashed potatoes, asparagus	\$32.95	
Meatloaf Garlic mashed potatoes, burgundy mushroom sauce, tabasco fried onions	\$21.95	

## PASTA -

Bucatini All'Amatriciana Spicy tomato and house pancetta Pomodoro sauce, bucatini pasta, parmesan cheese, gremolata	\$17.95
Pappardelle Bolognese Red wine Pomodoro sauce, braised beef cheek, braised pork shoulder, bacon, parmesan, gremolata	\$18.95
Cacio E Pepe Calamarata pasta, pecorino and black pepper cheese sauce, parmesan, fresh ground black pepper	\$14.95
Beef Cheek "Mac N Cheese" Red wine braised, calamarata pasta, parmesan cream sauce, seasoned breadcrumbs	\$15.95

### SIDES -

Seasoned Fries	Baked Potato	Ruffles	Coleslaw
Wedge Fries	Mac N' Cheese	Tossed Salad	Cottage Cheese
Steak Fries	Saratoga Chips	Caesar Salad	Fruit Cup
Mashed Potatoes			

## LOCAL FARMERS SUPPORTED -

Fulton Farms - Troy
Sakura Wagyu Farms - Westerville
Foxhole Farm - Brookville
Hungry Toad Farm - Centerville
Garber Farm - Greenville
Carriage House Farm - North Bend
Hydrogrowers - Pleasant Hill
Swallow Hill Jersey Dairy - Jamestown
King's Poultry Farm - Bradford