

TCC WINTER 2020 DINNER MENU

APPETIZERS

Pierogies Handmade in Parma, Ohio. Potato and cheddar filling; house cured bacon, garlic, and caramelized shallot garnish. Served with a side of sour cream. **\$13.95**

Chicken Wings Fried until crispy and served with celery and bleu cheese dressing. Choice of sauce: House Buffalo, Coca-Cola BBQ, Sweet Thai chili. **\$12.95**

Bang Bang Shrimp 6 breaded and fried shrimp served with a side of bang sauce. **\$12.95**

Brussels Sprouts Pan fried, house cured bacon, garlic, caramelized shallots, banyuls vinegar, drizzle of parmesan peppercorn sauce. **\$11.95**

Disco Tots Fried tater tots smothered in cheese sauce, shredded cheddarjack, crumbled bacon, and broiled. **\$10.95**

Boneless Wings Hand cut, hand breaded, celery, bleu cheese dressing, choice of sauce. **\$10.95**

Fried Pickles Housemade beer brined pickle spears, hand battered, and served with 1000 island dressing. **\$10.95**

SOUP AND SALAD

TCC Salad \$13.95

Chopped romaine hearts and mushrooms tossed in garlic ranch and finished with crab meat.

Pairs well with Callaway Chardonnay

Wedge Salad \$11.95

Iceberg lettuce wedge with crumbled bacon, creamy bleu cheese dressing, and cherry tomatoes.

Pairs well with Clean Slate Riesling

Golfers Salad \$11.95

Mixed local lettuces, mandarin oranges, dried cranberries, pecans, and crumbled bleu cheese served with raspberry vinaigrette.

Pairs well with Geyser Peak Sauvignon Blanc

Caesar Salad \$9.95

Chopped romaine hearts tossed in a creamy caesar dressing and topped with parmesan cheese and croutons.

Pairs well with Callaway Chardonnay

Chili

Traditional beef and kidney bean chili served with shredded cheddar and onion upon request

Cup \$5.95 Bowl \$6.95

French Onion

Caramelized onions in a rich sherry wine and beef stock. Finished with a baguette crouton and finished with Swiss, provolone, and parmesan cheeses.

Cup \$5.95 Bowl \$6.95

Soup du Jour

Chef's daily creation

Cup \$5.95 Bowl \$6.95

SALAD PROTEIN ADDITIONS

Grilled or blackened chicken breast **\$4.95**

Grilled or blackened shrimp (5) **\$6.95**

*Grilled or blackened salmon **\$7.95**

*Grilled N.Y. strip steak (10oz) **\$10.95**

SANDWICHES

All sandwiches come with choice of 1 side.

Corned Beef Reuben House corned beef brisket or herb roasted turkey breast, sauerkraut, Swiss cheese, and 1000 island dressing on rye bread. **\$13.95**

Brisket Sammich Beer braised brisket with garlic aioli, creamy coleslaw, and house potato chips on brioche. **\$13.95**

***Steakburger** 8oz premium grind, lettuce, vine ripe tomato, onion, bacon, choice of pepper jack, cheddar, or American cheese. **\$13.95**

Meatloaf Sliders House meatloaf, garlic aioli, bourbon bacon jam, local lettuce, brioche slider buns. **\$11.95**

BLT Sliders House cured pork belly griddled until crisp and topped with a bourbon bacon jam, lettuce, and tomato on brioche slider buns. **\$11.95**

Crispy Chicken Freebird organic free-range breast, hand breaded and fried, on brioche, drizzled with parmesan peppercorn sauce, served with lettuce, tomato, onion, and house pickles. **\$12.95**

Tacos Crumbled queso fresco, jalapeño salsa verde, creamy coleslaw, cilantro sour cream. Choice of beer braised brisket, blackened salmon, or grilled chicken **\$13.95**

ENTREES

***Strip Steak** 12 oz Grilled N.Y. strip steak topped with steak butter and served with fries. **\$21.95**

****Pairs well with Callaway Cabernet****

Gnocchi Handmade ricotta gnocchi (Italian dumplings) sauteed with house marinara and topped with grated parmesan. Served with italian sausage. **\$18.95**

****Pairs well with Donini Pinot Grigio****

Beef Stroganoff Egg noodles sautéed with butter, garlic, mushrooms, and braised beef in a beef cream sauce. **\$18.95**

****Pairs well with Coppola Shiraz****

***Filet** 9oz cut to order filet (can cut any size) served with mashed potatoes, asparagus, and topped with steak butter. **\$32.95**

****Pairs well with LeGrand Pinot Noir****

***Ribeye** 12oz cut to order ribeye (can cut any size) served with mashed potatoes, asparagus, and topped with steak butter. **\$32.95**

****Pairs well with Callaway Cabernet****

***Salmon** Seared, blackened, or grilled and finished with lemon beurre-blanc. Served with choice of 2 sides. **\$21.95**

****Pairs well with Donini Pinot Grigio****

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

SIDE OPTIONS

Coleslaw
Mac n' Cheese
Steak Fries
Tater Tots
Baked Potato

Seasoned Fries
Fruit Cup
Broccoli
Asparagus
Caesar Salad

House Salad
Blended Rice
House Chips
Cottage Cheese

Local Producers (Within 100 Miles)

Hydrogrowers - Pleasant Hill, Ohio
Weaver Brothers Eggs - Versailles, Ohio
Swallow Hill Jersey Dairy - Jamestown, Ohio
Garber Farm - Greenville, Ohio
Graeter's - Cincinnati
Carriage House Farm - Greater Cincinnati
Waterfields - Cincinnati
Sakura Wagyu Farms - West Alexandria, Ohio
TS Farms - New Vienna, Ohio
80 Acres Urban Agriculture - Hamilton, Ohio

Regional Producers (Within 250 Miles)

Eshleman Fruit Farm - Clyde, Ohio
Mount Pleasant Acres - Owingsville, Kentucky
Darkwood Farm - Burlington, Kentucky
Rootbound Farm - Crestwood, Kentucky
Elmwood Stock Farm - Georgetown, Kentucky
Perla Pierogies - Parma, Ohio

