



Bar Menu

Spinach & Artichoke Dip

Chopped spinach and artichokes with Fontina, mozzarella, cream cheese, and parmesan served with crisp lavash.

\$10.95

Crab Croquettes

Three crab fritters lightly seasoned with Old Bay, served with Cajun tartar and lime-horseradish sauce.

\$13.95

Shrimp Cocktail

Five steamed Jumbo Shrimp served with a lime-horseradish chili sauce.

\$14.95

Calamari

Crispy fried calamari tossed with edamame, served with chili mango sauce and a honey wasabi aioli.

\$11.95

Fried Yellow Tomatoes

(Vegetarian) Southern-style vine ripened yellow tomatoes breaded, deep-fried, and served with roasted red pepper vinaigrette and pesto mayonnaise.

\$7.95

T.C. Burger

8 ounce burger with Fontina cheese, horseradish slaw, and TCR Steak Sauce. Served with crisp sweet potato fries.

\$12.95

Pork Tenderloin Sliders

Pecan crusted pork tenderloin with fresh broccoli slaw on King Hawaiian rolls.

\$8.95

Beef Tenderloin Sliders

Seared beef tenderloin medallions served on potato buns and topped with fresh horseradish apple slaw.

\$11.95

Virginia Pulled Pork

BBQ Sliders

Pulled Virginia pork BBQ served on potato buns topped with spicy bourbon sauce, and creamy coleslaw.

\$8.95

Coconut Shrimp

Five large Black Tiger shrimp battered in flaky coconut and deep-fried, served with Cajun tartar and chili mango sauce.

\$11.95

Edamame Hummus

(Vegetarian) Ground edamame with garlic, coriander, cumin, and lemon zest, topped with toasted sesame seeds. Served with grilled pita bread, sliced cucumbers, and carrots.

\$7.95