

## SMALL PLATES

### **\*\*Poke** GFO

Yellow fin sesame tuna, pickled ginger, seaweed salad, crispy noodles, sriracha aioli \$14

### **Coconut Shrimp**

Five large shrimp, fried plantain, Thai chili mango sauce, roasted banana curry cream \$13

### **Shrimp Cocktail**

Four jumbo wild caught gulf shrimp, pickled cucumber, cocktail sauce, lemon \$14

### **\*\*Beef Sashimi** GFO

Asian-spiced filet, wasabi whipped potatoes, edamame, microgreens, beer mustard sauce \$18

### **Fried Green Tomatoes** VO

Tomatoes, bacon onion jam, house made pimento cheese, Mache lettuce, chipotle mayo \$8

### **Crab Stack** GF

Jumbo lump crab, avocado, cucumber, tomato, Mache lettuce, cilantro lemon oil \$17

### **\*\*Fried Oysters**

Crispy fried oysters, black-eyed pea corn relish, jalapeno vinaigrette, chipotle mayo \$14

## SOUPS

### **She Crab Soup**

Blue crab, dry sherry, cream, red bell pepper \$7/ \$9

### **French Onion Soup**

Hearty beef broth, sweet onion, marbled rye, gruyere cheese \$8

### **Lobster Bisque**

Cream, brandy, puree of vegetables, and cold water Canadian lobster meat \$18

## SALADS

### **TC House Salad** V, GFO

Red kale, arugula, watercress, spinach, cucumber, watermelon radish, tomato, crouton, creamy lemon dressing \$8

### **Caesar Salad** GFO

Romaine, Parmigiano-Reggiano, croutons, Caesar dressing \$10

### **Wedge Salad** VO, GF, N

Baby iceberg, bacon onion jam, spiced pecans, tomato, gorgonzola dressing \$10

### **Baby Arugula Salad** V, GF, N

Arugula, feta, dried cranberry, roasted pine nut, balsamic vinaigrette \$10

### **Dressings**

Creamy Lemon (V, GF), Caesar (GF), Gorgonzola (V, GF), Balsamic (V, GF), Herb Garden Vinaigrette (V, GF)

## SIDES — \$8

**Asparagus** VG, GF

**Haricot Vert with Fennel, Tomato, & Onion** V, GF

**Sautéed Spinach with Garlic**

**Roasted Herb Button Mushrooms** V, GF

**Succotash** V, GF

**Roasted Brussels Sprouts with Balsamic Walnut**

**Butter** V, GF, N

**Yukon Gold Whipped Potatoes** V, GF

**Sweet Whipped Potatoes** V, GF

**Wasabi Whipped Potatoes** V, GF

**Rosemary Parmesan Steak Fries** V, GF

**Baked Potato with Butter, Cheddar, Scallions, & Sour Cream** VO, VGO, GF

**Roasted Butternut Squash & Fresh Herbs** VG, GF

**Dietary Guide:** V—Vegetarian, VO—Vegetarian Option Available, VG—Vegan, VGO—Vegan Option Available, GF—Gluten Free, GFO—Gluten Free Option Available, N—Contains Nuts

\*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*A suggested gratuity of 20% will be added to checks for parties of 8 or more*

## SEAFOOD & SPECIALTIES

### Loch Duart® Scottish Salmon

Orange blossom honey butter, roasted butternut squash, roasted asparagus \$28

### Jumbo Lump Crab Cakes

Fresh cut rosemary parmesan truffle steak fries, asparagus, Cajun tartar \$33

### Roasted Halibut

Succotash, tomato fennel broth, microgreens \$33

### Seared Diver Scallops

Roasted butternut squash risotto, maple butter, fried leeks \$32

### Lobster Tail

Butter poached 8oz cold water tail, wasabi whipped potatoes, sautéed spinach in garlic \$46

### Company Chicken

Free range chicken breast, Surry ham, sweet peppers, shitake, sherry cream, Yukon whips, sautéed spinach \$22

### Berkshire Pork Tenderloin

Molasses marinade, apple butter, sweet whipped potatoes, roasted Brussel sprouts, walnut balsamic butter \$24

### Cauliflower Steak V, VGO, GF

Grilled, Mediterranean farro salad, crumbled feta, microgreens, smoked tomato aioli \$20

## STEAKS & CHOPS

### Prime Rib GF

House special slow roasted 12oz cut, baked potato, au jus, horseradish \$32  
Add bacon, cheddar, and scallions \$3

### 8oz Filet Mignon GF

Yukon gold whipped potatoes, herbed compound \$35

### 12oz Filet Mignon GF

Yukon gold whipped potatoes, herbed compound \$45

### Ribeye GF

14oz ancho chili and espresso rubbed, baked potato \$39  
Add bacon, cheddar and scallions \$3

### NY Strip GF

14oz fresh cut rosemary parmesan truffle steak fries \$37

### Steak Oscar GF

8oz filet, jumbo lump crab, béarnaise, Yukon gold whipped potatoes \$47

### New Zealand Rack of Lamb GF

Mediterranean farro salad, crumbled feta, fig balsamic \$45

## STEAK ENHANCEMENTS

House Bourbon Steak Sauce \$2

Béarnaise \$2 GF

Gorgonzola Crust \$5

Au Poivre Sauce \$5 GF

Shrimp \$10 GF

Crab Cake \$12

Oscar — Jumbo Lump Crab &

Béarnaise \$12 GF

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