



1884

SOUPS

CUP/BOWL

Roasted Butternut Squash

SALADS

TMC Caesar Salad

romaine, roasted butternut squash, parmesan crisps
house-made Caesar dressing

Chopped Salad

Chopped mixed field greens, candied pecans, crumbled Bleu cheese, dried
cranberries, raspberry vinaigrette

Shaved Apple & Kale

Shaved red apple, pumpkin seeds, goat cheese, white balsamic vinaigrette

add grilled chicken , grilled shrimp, salmon or steak

STARTERS

Meatballs & Burrata

House made meatballs, fresh burrata,
savory marinara

Shrimp Cocktail

(4) cocktail sauce, lemon (GF)

Lobster Martini

Spicy chili sauce

Bosc Pear & Goat Cheese Flatbread

Whipped ricotta with goat cheese & shredded mozzarella,
caramelized Bosc pear, baby arugula

Crab Egg Rolls

Spicy remoulade



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MAIN EVENT

PEI Mussels Fra Diablo

PEI mussels tossed with linguini, chef's spicy marinara

Seared Halibut

**Roasted cauliflower puree, grilled broccolini, basil,
finished with a creamy beurre Blanc**

Grilled 14 oz. Reserve Pork Chop

**Sweet corn & avocado salad, roasted fingerling potatoes,
Dijon cream sauce**

Pepper Smoked NY Strip

**Fresh corn polenta, grilled portobello mushrooms,
sauteed spinach, BBQ shallot sauce (GF)**

Herbed Roasted Chicken

**Sweet corn & roasted mushroom succotash, grilled zucchini, crispy
shallots, light sherry jus**

Butternut Squash Ravioli

Saffron cream, walnuts, & sliced cherry tomatoes

All dressings and sauces are gluten free

Brian Engler – General Manager

Frankie Montoya-Chef de Cuisine

September 26 Menu