

## APPETIZERS

### **Garlic Clams Over Crostini**

Sweet Clams Sautéed in Vino Bianco, Extra Virgin Olive Oil, Butter & Roasted Garlic, Served Over Crostini 12.99

### **Chicken Wing Basket**

Jumbo Chicken Wings Tossed in your Choice of Sauce- Buffalo or BBQ, Complimented with Celery, Carrots & Homemade Bleu Cheese or Ranch 9.99

### **Mozzarella Sticks**

Homemade Golden Encrusted Mozzarella, Served with our Renowned Marinara Dipping Sauce 8.99

### **TRCC Quesadillas**

Three-Cheese Flour Tortillas Filled with Pepper Jack, Cheddar & Colby, Lettuce, Pico de Gallo & Jalapeno Peppers, Served with Sour Cream & Salsa 8.99  
**Add Grilled Chicken 3.99**

### **Japanese Edamame**

Steamed Edamame Soybeans Topped with Celtic Sea Salt 6.99

### **Boneless Buffalo Chicken**

Crispy Gluten Free & Organic Boneless Chicken, Tossed in a Buffalo Sauce & Served with Carrot Sticks, Celery & Chunky Bleu Cheese Sauce 11.99

### **Mozzarella Caprese**

Homemade Fresh Mozzarella, Sliced Tomatoes & Marinated Roasted Red Peppers, Finished in Aged Balsamic Reduction & Tuscan Herbs 10.99

### **Kung-Fu Chicken Bites**

Crispy Gluten Free & Organic Boneless Chicken, Tossed in a Sticky Chili Kung-Fu Glaze with Cashews & Dried Red Peppers, Garnished with Sesame Seeds & Diced Scallions 11.99

### **Ahi-Tuna Bruschetta**

Seared Ahi Tuna with Fire-Roasted Guacamole on Fresh Baked Toast Points, Lightly Drizzled in a Wasabi-Ginger Glaze & Garnished with Wakame Seaweed Salad & Sesame Seeds 12.99

### **Traditional Fried Calamari**

Fresh Calamari Dusted in Seasoned Flour & Fried Golden Brown, Complimented with Lemon Wedges & Marinara Dipping Sauce 12.99

**Make it Buffalo Style with Bleu Cheese Crumbs 1.00**

### **Bacon-Wrapped Kielbasa Bombs**

Smoked Kielbasa, Wrapped in Bacon, Tossed in a Apricot-Brandy BBQ Sauce, with Sesame Seeds & Diced Scallions 12.99

## SOUPS & SALADS

**Chef's Specialty Soup du Jour** 5.99

### **Iceberg Wedge Salad**

Crisp Iceberg Lettuce Wedge Topped with Chunky Bleu Cheese Dressing, Crisp Applewood Bacon, Diced Tomatoes & Bleu Cheese Crumbs 10.99

### **Classico César Salad**

Crisp Iceberg Lettuce with Grated Parmigiano-Reggiano, Homemade Seasoned Croutons, Tossed in our Homemade César Dressing 9.99

**Crock of French Onion Soup** 6.50

### **Apple Cranberry Salad**

Crisp Arugula, Topped with Walnuts, Dried Cranberries, Diced Apples & Creamy Goat Cheese- Served with our Renowned Homemade Balsamic Vinaigrette 11.99

**Jazz up your Salad!** Add Grilled Chicken 4.99  
Add Grilled Shrimp 6.99  
Add Grilled Salmon 7.99

## **SANDWICHES BURGERS & MORE**

ALL COMPLIMENTED WITH HAND-CUT FRENCH FRIES, COLESLAW & PICKLE

### **Prime Rib Ciabatta Sandwich**

Thinly Sliced Choice Cut Prime Rib Piled High with Caramelized Onions, Fresh Arugula, Complimented with Melted Provolone & Finished in a Horseradish Cream Sauce on Toasted Ciabatta Bread 12.99

### **Tuscan Grilled Chicken Sandwich**

Grilled Chicken Breast Topped with Melted Homemade Fresh Mozzarella, Roasted Red Peppers & Drizzled with Aged Balsamic Reduction, Served on a Toasted Brioche Roll 11.99

### **Chesapeake Bay Crab Cake Sandwich**

Jumbo Lump Crab Cake Topped with Homemade Coleslaw & Our Sherry Bay Remoulade, Served with Lettuce Tomato & Onion on a Toasted Brioche Bun 14.99

### **TRCC Pizza Bar Pie (Dine-in Only)**

Homemade Marinara, Shredded Mozzarella Baked Fresh on a 10" Bar Pie 11.99  
Add Pepperoni 2.00

### **Chicken Salad Croissant**

Classic Gourmet Chicken Salad, Tossed with Diced Organic Grapes & Dried Craisins, Topped with Crisp Hickory Bacon, Lettuce Tomato & Onion on a Buttery French Croissant 9.99

### **Chicken BLT & Avocado Wrap**

Diced Crispy Chicken, Applewood Bacon, Tomato & Fresh Avocado Slices, Wrapped in a Stone-Ground Tortilla & Homemade Ranch Dressing for Dipping 11.99

### **Old Fashioned Burger**

8 oz. Angus Burger Chargrilled to Your Liking, with or without Cheese, Served with Lettuce, Tomato & Onion 10.99

Add Crisp Applewood Bacon 1.00

### **Triple-Decker Turkey Club**

Sliced Roasted Turkey Breast Layered with Lettuce Tomato Onion, Applewood Bacon & Mayo on Toasted Texas Toast 12.99

### **Prosciutto Caprese Baguette**

Organic-All Natural Prosciutto, Fresh Mozzarella, Tomato & Basil- Garnished with Celtic Sea Salt- Served in a Non-GMO Toasted Baguette 13.99

### **Chicago Short Rib French Dip**

Braised Boneless Short Ribs & Caramelized Onions, Topped with Melted Provolone in a Garlic-French Baguette- Served with a Side of Au Jus 12.99

## **RICE BOWLS**

### **Japanese Chicken Rice Bowl**

Grilled Organic Chicken Served Over Sushi Grade Rice, Drizzled with Spicy Japanese Aioli, Teriyaki Glaze, Sesame Seeds & Topped with Fresh Avocado Slices 11.99

### **Mango Shrimp Rice Bowl**

Pan-Seared White Gulf Shrimp with Fresh Mango Chives, Sessame Seeds & Fresh Avocado Slices, Served over Sushi Rice 13.99

### **Ahi-Tuna Rice Bowl**

Seared Peppered Ahi-Tuna Served Over Sushi Grade Rice, Drizzled with Spicy Mayo Teriyaki Glaze, Sesame Seeds & Fresh Avocado Slices 15.99

## ENTREES

SERVED WITH YOUR CHOICE OF THE CHEF'S SOUP DU JOUR OR GARDEN SALAD

### **Braised Short Ribs**

Braised Angus Short Ribs Slow-Cooked for 72 Hours in a Napa Valley Cabernet Sauvignon with San Marzano Tomatoes & Served over Homemade Gnocchi 24.99

### **Crispy Chicken Carbonara**

Lightly Breaded Chicken Cutlet Served Over Homemade Pasta, Tossed in a Creamy Parmigiano Reggiano Sauce with Pancetta Ham, Sautéed Onions & Green Peas 22.99

### **Broiled Sea Scallops**

Broiled Sea Scallops Served Over Risotto & Complimented with the Chef's Vegetable 25.99

### **Salmon Cortez**

Faroe Island Salmon Served over Garlic Crostini, Topped with Cannellini Beans, Grilled Andouille Sausage, Topped with Fresh Arugula, Shaved Parmigianino & Drizzled with Balsamic Glaze 26.99

### **Veal Saltimbocca**

Tender Veal Cutlet, Layered with Sliced Prosciutto De Parma, Sautéed Baby Spinach & Melted Mozzarella Cheese, Finished in a Veal Demi-Glaze- Complimented with Homemade Pasta 23.99

### **Penne a la Vodka**

Homemade Penne Pasta Tossed in our Renowned Vodka Sauce 14.99  
Add Grilled Chicken 4.99 or Shrimp 6.99

### **New York Strip**

A Choice Cut Steak, Seasoned & Chargrille to Your Liking- Complimented with Homemade Mashed Potatoes & Vegetables 25.99  
Add Grilled Shrimp 6.99  
Add Maryland Style Crab Cake 7.99

### **Cheese Ravioli**

Homemade Cheese Ravioli Topped with Mozzarella & Tomato Sauce 14.99

### **Neapolitan Beef Braciolo**

Our Classic Angus Beef Braciolo Stuffed with Pignoli Nuts, Parsley & Roasted Garlic, Slow-Cooked in Tomato Sauce & Served Over Creamy Tuscan Polenta 24.99

### **Margherita Grilled Chicken**

Grilled Chicken Drizzled with a Balsamic Glaze & Layered with Slices of Fresh Mozzarella, Topped with Homemade Bruschetta, Chef's Vegetable & Mashed Potatoes 16.99

## DESSERTS

### **TRCC Cheesecake**

New York Style Vanilla Cheese Cake, Baked in a Traditional Graham Cracker Crust & Served with Homemade Whipped Cream 7.99

### **Scoop of Vanilla**

Double Scoops of Vanilla Ice Cream, Topped with Homemade Whipped Cream & a Maraschino Cherry 4.99

### **Ultimate Brownie for Two**

Every Couples Indulgence! Twin Fudgy Brownies, Baked with Smooth Chocolate Butter, Then Topped with Marshmallow Sauce, Warm Caramel, Vanilla Ice Cream & Whipped Cream, with Chocolate Syrup, Rainbow Sprinkles & Maraschino Cherries 12.99