



# TCC SIGNATURES

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## APPETIZERS

**Classic French Onion Soup 9**  
Gruyere, Parmesan

**House Salad [GF][V] 9**  
Field Greens, Tomato, Radish, Carrot, Cucumber, Red Onion, Mustard Vinaigrette

**Heart of Romaine Caesar Salad [GF] 11**  
Shrimp "Croutons", Candied Lemon, Asiago & Parmesan Cheese

**Classic Shrimp Cocktail [GF] 16**  
Key Lime Mustard Sauce, Classic Cocktail Sauce

**Chips, Salsa & Guacamole [GF][V] 14**

**Kung Pao Cauliflower [GF][V] 14**  
Thai Chili Peanuts, Cilantro, Scallions

**Buffalo Cauliflower [GF][VG] 14**  
Blue Cheese Dip, Scallions

**Dry Rubbed BBQ Wings [GF] 15**  
Carrots, Celery, Texas BBQ Sauce

**Buffalo Wings [GF] 15**  
Carrots, Celery, Blue Cheese Dip

## ENTRÉES

**Margarita  
Personal Pizza 12**

**Crumbled Sausage  
Personal Pizza 14**

**Pepperoni  
Personal Pizza 14**

**Grilled Saku Tuna [GF] 26**  
French Green Beans, Wasabi Yuzu

**Chicken Cutlet Parmesan 22**  
Fresh Penne, San Marzano Marinara

**Grilled Australian Wagyu Skirt Steak [GF] 40**  
House Fries, Mushroom Onion Ragout, Chimichurri Sauce

**Half Chicken Scarpariello [GF] 26**  
Arthur Avenue Sausage, Broccolini, Peewee Potatoes, Sweet & Hot Peppers

**1929 Burger [GF] 16**  
Perfect blend of Short Rib, Brisket and Chuck

**Vegan Beyond Burger [V] 17      Dr. Praeger's Veggie Burger [V] 16**

**8oz Tom Turkey [GF] 15**  
Cranberry Sauce, Chipotle Mayonnaise

**Grilled Chicken Breast Sandwich 16**  
Avocado, Chipotle Aioli, Kaiser Roll, French Fries

*All Burgers have a choice of: Onion Rings, House Fries or Sweet Potato Fries  
Gluten Free Buns and Iceberg Lettuce are available upon request.  
Burgers Accompanied with L-T-O*

# SEASONAL SPECIALTIES

## APPETIZERS

Soups of the Day  
See Today's Specials

**Classic Baked Clams Casino 14**      **Filet Mignon Tataki [GF] 15**  
Bacon, Peppers, Lemon      Tomato Panzanella Sauce, Carpaccio Style

**The Shellfish Bloom [GF] 50**  
Half Lobster Cocktail, 2 Jumbo Shrimp, Lump Crabmeat,  
Classic Cocktail Sauce, Key Lime Mustard Sauce

**Crispy Brussels Sprouts [GF][V] 11**  
Crunchy Shallots, Balsamic Glaze

**Roasted Beet & Goat Cheese Salad [GF][VG] 15**  
Frisee, Crispy Shallots, Red Wine Vinaigrette

**The Tamarack Salad [V] 13**  
Faro, Hearts of Romaine, Field Greens, Asparagus Batons, Cherry Tomatoes, Green Peas, Chickpeas,  
Grilled Hearts of Palm, Avocado, Cucumber, Shaved Red Onion, Sunflower Seeds, Mustard Vinaigrette  
*Additions: [GF]*

6oz Grilled Yellowfin Tuna 17 | 6oz Grilled Chicken 6 | 6oz King Salmon 21 | Three Grilled Shrimp 13

## PASTA

*Appetizer / Entrée*

**Warm Sesame Lo Mein Noodles [V] 12/18**  
Peanut Sauce, Scallion, Cucumber  
6oz Chicken 6 | Three Shrimp 13

**Squid Ink Spaghetti, Jumbo Shrimp & Fresh Tomato Sauce 15/26**  
Arugula, Basil

**Short Rib & Truffle Mushroom Cavatelli 15/26**  
Sage, Parmesan

*Gluten Free Brown Rice Pasta Available*

## ENTRÉES

**Miso Glazed Chilean Sea Bass [GF] 45**  
Stir Fry Brown Rice, Baby Bok Choy, Wasabi Yuzu

**Gulf Coast Red Snapper Bouillabaisse 41**  
Saffron Tomato Broth, Fennel, Zucchini, Squash, Orzo

**Grilled Polenta & Eggplant A La Norma [GF][VG] 16**  
Ricotta Salata, Basil

**Grilled 14oz Domestic Veal Chop [GF] 55**  
Mixed Mushrooms, Roasted Potatoes, Roast Shallot Port Wine Sauce

**10oz Grilled Allen Brothers Filet Mignon [GF] 42**  
Sautéed Baby Spinach, Pee wee Potatoes  
*Sauce Selection:*  
**Green Peppercorn [GF] | Horseradish Cream [GF] | Peter Luger | Bourbon Reduction [GF]**

**Prime Steak Dinner For Two [GF]**  
Market Price

[GF] GLUTEN FREE    [V] VEGAN    [VG] VEGETARIAN  
Thoroughly cooking meats, poultry, shellfish, seafood or eggs reduces the risk of foodborne illness. Our fish can be simply grilled or steamed.