

## SOUPS

Chef's daily market seasonal soups 6

## SALADS

**TTR-CC House Salad** 8

Mixed green salad with spinach and baby greens, dried cranberries, spiced pecans, feta cheese, balsamic dressing

**TTR-CC Caesar Salad** 9

Crisp romaine hearts, garlic croutons, parmesan, creamy Caesar dressing

**Sliceburg Salad** 9

Iceberg salad wedge with apple-wood smoked bacon, green onion, diced tomatoes, jalapeño cilantro ranch dressing

**Spinach Salad** 9

Toasted pecans, golden raisins, goat cheese, endive, red onion, balsamic vinaigrette

**Sesame Seared Yellowfin Tuna Salad** 14

Arugula, bean sprouts, radish, carrots, wasabi, sesame ginger vinaigrette

**Add to any salad:** Dustin Farm Egg 2 / Chicken 5 / Shrimp 6 / Flank Steak 7

## ARTISAN SANDWICHES

**Tuscan Chicken** 11

Open-faced grilled chicken, pesto bread, house-made mozzarella, sundried tomatoes and garlic tapenade, served with a small TTR-CC house salad

**Turkey Club** 11

Apple-wood smoked bacon, heirloom tomatoes, Bibb lettuce, chips, seed full loaf

**Angus Burger** 12

Lettuce, tomatoes, Bibb lettuce, choice of gourmet cheese, house-made pickles, choice of chips or fries. **\*Truffle-parmesan fries add \$1**

**Scottish Smoked Salmon** 12

Lemon dill aioli, capers, red onion, mixed greens, balsamic dressing

## LOW-CALORIE FAVORITES

**Grilled Chicken** 10

Marinated, served with herbed French green lentil salad, Orange Sherry Vinaigrette

**Stir-Fried Tofu** 10

Served with baby vegetables, ginger garlic pan sauce

**Salmon** 12

Served with cauliflower mash, spinach, extra virgin olive oil and sea salt

**Grilled Fish Tacos** 12

Cod fish with pico de gallo, cilantro and fat free sour cream

**Open-Faced Grilled Turkey Burger** 12

On Slow Dough whole grain bread, with sliced avocado and field greens dressed with balsamic

## LARGE PLATES

**Grilled Corn Ravioli** 14

Sautéed tomatoes, garlic, cilantro, Serrano chili, extra virgin olive oil, cotija cheese

**Grilled Daily Fish** 16

Cauliflower "mash", grilled asparagus, choose either: lemon thyme butter sauce or extra virgin olive oil and sea salt

**Grilled Flank Steak** 18

Pasilla chili sauce, creamy corn gratin with cilantro and serrano, green tomato salsa

## ARTISAN PIZZA

### Hand-crafted pizzas for our wood-burning oven!

Using only top quality ingredients such as "Caputo" Italian flour, San Danielle tomatoes, fresh yeast, extra virgin olive oil, sea salt, and house-made mozzarella

**Margherita** 12

Tomato sauce, house mozzarella, extra virgin olive oil, fresh basil, sea salt

**Mushroom** 13

Grape tomatoes, mushroom medley, truffle oil, house mozzarella

**Italian Sausage** 14

Grape tomatoes, oregano, garlic, house mozzarella, pickled red onions

**Pepperoni** 14

Tomato sauce, Luciano olives, house mozzarella

**Garlic Chicken** 15

House mozzarella, teardrop tomatoes, goat cheese, basil pesto

**Prosciutto** 15

House mozzarella, arugula, truffle vinaigrette

**BBQ Shrimp** 16

Chipotle BBQ sauce, pickled onions, bacon, cilantro

**Ask about our "2 for \$20" pizza + soup/salad lunch special – great for sharing!**

**OR...try our ½ artisan sandwich\* + soup/salad lunch special for only \$12– create your own lunch combo! \*Excludes Angus Burger and Scottish Smoked Salmon Sandwich.**