

## SHARABLES

### **Lobster Nachos** (g\*)

Tortilla chips topped with beer cheese, onion, jalapeños, lobster, and cheddar cheese served with salsa and sour cream | \$14

*\*Sub Pulled Pork or Smoked Chicken\**

### **Buffalo Chicken Dip** (g)

Creamy dip with pulled smoked chicken, jalapeños, and house buffalo sauce served with tortilla chips | \$11

### **Pub Pretzels**

6 soft pretzels with beer cheese dip | \$9.5

### **Spinach Dip** (g)

Creamy dip with parmesan, cream cheese, and fresh spinach, topped with melted cheese served with tortilla chips | \$9.5

### **Sticky Fingers**

Hand breaded chicken tossed in our house sticky sauce with sesame and scallions | \$10 - Plain Chicken Fingers also available!

### **Pulled Pork Poutine**

Fresh cut french fries smothered in house beer cheese, bbq pulled pork, melted cheese curds, and jalapeños | \$14

### **Burning Mussels** (g\*)

Steamed blue mussels with onions, bacon, Todd's peppers, and sriracha, in a fiery butter wine broth | \$15

## LOCALLY RAISED ANGUS BURGERS

### **\*TC Classic Burger**

1/2 pound locally raised beef burger built to order | \$12

*\*Sub Grilled Chicken or Black Bean Patty for free\**

*Gluten Free Bread Available for any burger +\$2*

Free Adds : Lettuce | Tomato | Onion | Pickles | BBQ Sauce | Sriracha Aioli | Mayo | Mustard | Buffalo Sauce

Cheese \$1 American | Swiss | Cheddar | Pepperjack | Provolone | Bleu | Beer Cheese

Extras \$1.5 Bacon | Mushrooms | Grilled Onions | Fried Egg | Todd's Peppers | Jalapeños | Onion Straws

### **\*Rusty Smash Burger** (g\*)

1/2 pound burger with bacon, lettuce, and tomato, between a sourdough grilled cheese | \$14.5

### **\*Route 19** (g\*)

1/2 pound burger with bacon, cheddar cheese, a fried egg and sriracha aioli | \$15.5

### **\*Black & Bleu Burger** (g\*)

1/2 pound cajun spiced burger topped with sautéed mushrooms, onions, and bleu cheese crumbles | \$15.5

### **The Vegetarian**

Black bean burger with lettuce, tomato, onion, roasted bell peppers, and sriracha aioli | \$13

### **\*Hot Mess**

1/4 pound burger topped with bbq pulled pork, melted cheese curds, and Todd's peppers | \$13

## SMALL PLATES

### **Brussels Sprout Salad** (g)

Shaved brussels lightly sautéed with bacon, pecans, and cranberries topped with feta cheese | \$9.5

### **Smoked Chicken Tacos**

3 soft tacos loaded with house smoked chicken, coleslaw, and sriracha aioli | \$10

### **\*Lamb Lollipops** (g)

3 single bone New Zealand lamb chops seared to your request served over rosemary risotto with a side of garlic cream sauce and Todd's peppers | \$16

### **Mac Attack**

House mac & cheese tossed with bacon, jalapeños, and your choice of bbq pulled pork or house smoked chicken | \$11

### **\*Ahi Tuna Tacos**

3 soft tacos with cajun seared ahi, spinach, sweet chili, and feta cheese | \$15

### **\*Steak & Egg** (g\*)

5oz sirloin sliced over baby spinach with a fried egg, onion straws, and sriracha aioli | \$14

### **TC Trio**

Blackened sea scallop, house crab cake, and twin scampi style shrimp over rosemary garlic risotto | \$18

## HANDCRAFTED SANDWICHES

### **Oh My Cod**

Beer battered cod on a hoagie roll with tartar | \$16

### **Honey Tender Wrap**

Crispy chicken rolled in a grilled tortilla with lettuce, tomato, bacon, cheddar, and honey mustard | \$12

### **Sloppy Pig** (g\*)

Slow smoked bbq pulled pork with cheese curds, and Todd's peppers over house slaw on a toasted roll | \$13

### **Cranberry Chicken Salad Croissant** (g\*)

Cranberry chicken salad, lettuce, and tomato on a butter croissant | \$12

### **Vernon Philly**

Shaved prime rib, on a hoagie roll with roasted onions, and bell peppers topped with melted provolone served with horseradish sauce | \$15.5

### **Lamb Gyro**

Shaved lamb on naan flatbread with cucumber sauce, lettuce, tomato, onion, and feta cheese | \$14

### **Salmon BLT** (g\*)

Blackened Alaskan salmon on toasted sourdough with spinach, tomato, cucumber, bacon, and sriracha aioli | \$20

### **Turkey Club Croissant** (g\*)

Grilled turkey breast with melted Swiss, lettuce, tomato, and a cranberry mayo on a toasted butter croissant | \$14

*\*Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness\**

*g: gluten conscious | g\*: can be modified to be gluten conscious*

## FARM

### \*Filet Mignon (g)

6oz hand cut angus. Choice of two classic sides | \$29

### \*Ribeye (g)

13oz hand cut angus. Choice of two classic sides | \$36

### \*Sirloin (g)

8oz prime baseball cut. Choice of two classic sides | \$23

### Baby Back Ribs (g)

Slow roasted with house dry rub, finished with homemade bbq sauce. Choice of two classic sides | Full \$29 | Half \$20

### \*New Zealand Lamb Chops (g)

8 bone rack seasoned with rosemary garlic seared and roasted to request with a creamy garlic sauce and Todd's peppers, and two classic sides | \$34

## SEA

### Alaskan Salmon (g)

Wild caught salmon dusted with choice of cajun or lemon pepper seasoning served with over garlic sautéed spinach and asiago roasted asparagus | \$24

### Crab Cakes

Jumbo lump crab cakes over wild rice with asiago roasted asparagus and creamy hollandaise | \$28

### \*Ahi Tuna (g)

8oz ahi fillet crusted with sesame seared rare and sliced over rice served with wasabi, soy, and sweet chili | \$22

### Fish & Chips

Fresh wild cod hand battered and fried golden brown served with fries cut fries, coleslaw, lemon, and tarter sauce | \$21

### Black & Blue Scallops (g)

Seared sea scallops dusted with cajun seasoning finished with fiery blue cheese sauce over house risotto accompanied with asiago asparagus | \$30

### TC Tower

Lemon pepper salmon topped with a house crab cake, a blackened sea scallop, and two scampi style shrimp served over spinach with broccoli and creamy hollandaise | \$36

## BIRDS

### Chicken Caprese (g\*)

Pan seared chicken breasts over house risotto topped with fresh mozzarella, roasted tomatoes, basil, and balsamic glaze | \$25

### Grilled Chicken Oscar

Twin lemon pepper chicken breasts over wild rice topped with a jumbo lump crab cake. Accompanied with creamy hollandaise and asiago asparagus | \$28

### Asiago Chicken Marsala

Crispy asiago crusted chicken breast served over mashed potatoes topped with portobello mushrooms sautéed in a marsala wine gravy accompanied with house veggies | \$22

## PASTA

Gluten Free Rice Noodles Available +\$2

### Tipsy Chicken (g\*)

Linguini spun in vodka blush sauce topped with panko breaded chicken, fresh mozzarella, and fresh basil. Served with garlic toast | \$22

### Lobster Mac & Cheese

Cavatappi noodles in house beer cheese with shrimp and lobster finished with cheddar and asiago | \$23

### Seafood Scampi (g\*)

Sea scallop, shrimp, and lobster in a garlic butter wine sauce over linguini spun with asparagus, tomatoes, asiago, and crushed red pepper. Served with garlic toast | \$28

### Vegetable Stir Fry (g\*)

Lo Mein noodles with stir fried, cabbage, carrots, mushrooms, broccoli, and bell peppers in house sticky sauce finished with sesame seeds and scallions | \$17

**\*add choice of protein\***

### Diablo Tortellini

Tricolored cheese tortellini tossed in a spicy blush sauce with spinach, portobello mushrooms, and garlic toast | \$18

**\*add choice of protein\***

## SALAD

Ranch, Bleu Cheese, Italian, Honey Mustard, Balsamic, Caesar, Raspberry, French

### Brew House (g)

Mixed greens with tomatoes, cucumber, onions, cheddar cheese and french fries | \$9

**\*add choice of protein\***

### BLT Caesar (g\*)

Chopped romaine with parmesan cheese, bacon, tomato, croutons, and homemade caesar dressing | \$10

**\*add choice of protein\***

## ADD PROTEINS

Grilled Chicken \$5 | Crispy Chicken \$5 | \*Steak \$10

Shrimp \$8 | Scallops \$12 | \*Ahi Tuna \$10

Salmon \$18 | Crab Cake \$12

Tofu \$5 | \*Fried Egg \$1.5

## EXTRAS

Mushrooms | Grilled Onions | Grilled Peppers | Jalapeños  
Bacon | Feta | Bleu Cheese | Garlic Butter | Todd's Peppers  
\$1.5

## SIDES

**Classic:** Fries | Slaw | Chips | Applesauce  
Baked Potato | Mashed Potatoes | Rice | Veggies | \$2.5

**House:** Mac & Cheese | Sweet Potato Fries  
Side Salad | Bowl of Soup | \$4.5

**Premium:** Rosemary Garlic Risotto | Asiago Asparagus  
Poutine | \$6.5

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# WOOD FIRED SPECIALTIES

*\*Items from the Wood Fired Oven may be served independently from items ordered from the main kitchen\**

## APPETIZERS

### **Seafood Fondue**

House beer cheese baked with shrimp and lobster served with pretzel dippers | \$13

### **Cheesy Garlic Stix**

Fresh dough cut into bread sticks with garlic herb oil and 3 cheese blend served with marinara | \$9

### **Pepperoni Roll**

Fresh dough rolled with mozzarella and pepperoni, cut into slices, served with marinara | \$12

### **Smoked Chicken Wings**

Whole wings smoked in our house dry rub.  
Served with ranch or bleu cheese | \$13

## SIGNATURE

### **Italian Wedge**

Fresh dough served sandwich style with pepperoni, ham, salami, provolone, lettuce, tomato, onion, Todd's peppers, mayo, and Italian dressing | \$15

### **Caprese Pizza**

Garlic herb oil, sliced roma tomatoes, fresh mozzarella, fresh basil, balsamic glaze | \$14

### **Buffalo Chicken Pizza**

Ranch, pulled chicken, bacon, melted cheese, hot sauce | \$14

### **Seafood Bruschetta Pizza**

Garlic herb oil, shrimp & lobster, tomatoes, spinach, feta, mozzarella, sweet chili sauce | \$16

## BUILD YOUR OWN

### **Pizza**

Fresh hand tossed dough, approx. 12" thin crust, 6 slices with san marzano tomato sauce, and mozzarella cheese | \$10

### **Stromboli**

Fresh hand tossed dough, folded and stuffed with mozzarella served with marinara on the side | \$11

### **Toppings**

Pepperoni | Hot Sausage | Bacon | Ham | Onions | Todd's Peppers | Jalapeños | Mushrooms | Bell Peppers | Spinach | Tomatoes | Basil | Extra Sauce - \$1ea | Extra Cheese - \$1.5  
Fresh Mozzarella | Pulled Pork | Smoked Chicken -\$3ea

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