

starters

EDAMAME • 8
Salt, Lemon Pepper (gf)

LOBSTER POTSTICKERS* • 18
Togarashi Miso Butter Sauce

SALT & VINEGAR HOUSE CHIPS • 9
Creamy Horseradish

SURF & TURF FRIED RICE* • 18
New York Steak, Chicken, Shrimp, Fried Sunny-Side Up Egg

BRUSSELS SPROUTS & CAULIFLOWER • 13
Served Crispy with Sweet Thai Chili Sauce (gf)

AWESOME FRIES • 12
Parsley, Garlic, Parmesan, Lemon Zest, Chili Flakes • Add Creamy Brie \$6

GRILLED ROSEMARY FOCACCIA* • 12
Tapenade, Cracked Black Pepper, Balsamic, EVOO

BIG ASS BAVARIAN PRETZEL • 14
Variety of Mustards • Add Creamy Brie \$6

THAI CHICKEN LETTUCE CUPS • 15
Roasted Chicken, Sweet Chili Glaze, Butter Lettuce (gf)

CHEF'S MAINE LOBSTER ROLLS* • 18
Celery, Lemon, Old Bay, Garlic Aioli

SPINACH ARTICHOKE DIP • 14
Reggiano, Pico De Gallo, Tortilla Chips

LAMB CHOP LOLLIPOP* • 12 EACH
Mint Pesto, Smashed Potatoes (gf)

BURRATA • 16
Sun Dried Tomato Pesto, House Focaccia, Basil, EVOO

BANG BANG SHRIMP* • 16
Crispy Golden Shrimp, Sweet Spicy Aioli

RED PEPPER HUMMUS • 14
Seasonal Vegetables, Pita Bread

MEAT & CHEESE BOARD • 20
Prosciutto, Genoa Salami, White Cheddar, Brie, Gouda, Olives,
Roasted Peppers, Roasted Almonds, Toasted Ciabatta

SOUP & SALAD

TOMATO BASIL (gf) or BUTTERNUT SQUASH • 6 (Cup) / 9 (Bowl)

MOM'S COMFORT DIP • 16
Grilled Cheese and Tomato Basil Soup

SUPER FOOD SALAD • 18
Kale, Romaine, Dried Cranberries, Avocado, Watermelon Radish,
Almonds, Quinoa, Flax Seeds, Herb Yogurt (gf)

THE CHOP SALAD • 17
Roasted Turkey, Salami, Tomatoes, Provolone, Pepperoncini,
Red Onion, Red Wine Vinaigrette (gf)

STRAWBERRY GORGONZOLA • 16
Field Greens, Candied Pecans, Balsamic Vinaigrette (gf)

FROM THE GRILL

HONEY MUSTARD GRILLED BEEF SHORT RIBS* • 37
Garlic Mashed Potatoes, Roasted Vegetables, Demi Glace

STEAK FRITES* • 46
Grilled New York, Truffle Fries, Peppercorn Mushroom Pan Sauce

DOUBLE-CUT PORK CHOP* • 39
House-Cured, Garlic Mashed Potatoes, Roasted Vegetables, Apple Chutney

PAN ROASTED HALF CHICKEN* • 33
Roasted Garlic Mashed Potatoes, Roasted Vegetables, Chicken Pan Gravy

Flatbreads

Gluten Free 10" Cauliflower Crust \$6

MARGHERITA • 12
House Mozzarella, Tomato Sauce, Fresh Basil

PEPPERONI • 13
Pavone Pepperoni, Mozzarella, Tomato Sauce

BJ'S HAWAII PIE-O • 14
Ham, Pineapple, Roasted Red Bell Peppers, Pizza Sauce,
Mozzarella, Teriyaki Glaze

CHICKEN PESTO • 14
House Mozzarella, Oven Roasted Tomatoes, Olive Oil

BARBEQUE CHICKEN • 14
Gouda, Chicken, Barbeque Sauce, Bacon, Red Onion, Cilantro

VEGGIE • 14
Pizza Sauce, Mozzarella, Roasted Red Bell Pepper,
Red Onion, Black Olive, Tomato, Mushroom

BRUSCHETTA

11 (2) / 18 (4)

TRADITIONAL
Grape Tomatoes, Burrata,
Basil, Balsamic

ITALIAN
Prosciutto, Figs, Pepper Jam,
Mascarpone Cheese

ORCHARD
Apples, Brie, Fig Jam,
Agave Nectar

CHOP*
Prime Rib, Gorgonzola,
Creamy Horseradish

SANDWICHES

Choice of: French Fries, Sweet Potato Fries,
House Chips or Small Salad

THE LIVING ROOM CLUB • 19
Turkey, Ham, Bacon, Provolone, Lettuce, Tomato, Dijon Aioli

GRILLED NEW YORK STEAK SANDWICH* • 24
Caramelized Onions, Provolone, Hierloom Tomato, Garlic Aioli

PRIME RIB SLIDERS* • 24
Gorgonzola Crumbles, Au Jus

PRIME RIB FRENCH DIP* • 24
Swiss Cheese, Au Jus, Hoagie Roll

THE LIVING ROOM CHEESEBURGER* • 18
Lettuce, Tomato, Onion, Pickles, Choice of Cheese

TK'S PATTY MELT* • 19
Swiss, Caramelized Onions, 1000 Island, Grilled Sourdough

MISOYAKI GRILLED CHILEAN SEA BASS* • 58
Quinoa, Shitake Mushrooms, Cucumber,
Sizzling Shoyu Vinaigrette

SEAFOOD SCAMPI* • 35
Hokkaido Scallops, Jumbo Prawns, P.E.I. Mussels, Tagliatelle Pasta,
Garlic Scampi Butter Sauce

PESTO GRILLED SALMON* • 29
Herbed Yogurt Dressing, Small Super Food Side Salad

Happy Hour • Weekdays 3-6 • Enjoy \$2 Off: Glass Wines, Draft Beers, Signature & Well Cocktails, Bruschetta & Flatbreads

* These foods may be served cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please, no separate checks... thank you. | Menu items and prices are subject to change. | Cash cards are not accepted | (gf) = Gluten-Free | Night Menu - 3pm - Close | DC-43024

BUBBLY

	6oz	10oz
Ruffino Prosecco · Italy	10	15
Poema Cava Rosé · Spain	10	15
Moët 'Mini' Champagne · France (187ml)	28	
Moët 'Mini' Rosé Champagne · France (187ml)	30	

SAUVIGNON BLANC

Whitehaven · Marlborough, New Zealand	10	15
Craggy Range · Martinborough, New Zealand	12	18
Domaine La Barbotaine · Sancerre, France	18	27

CHARDONNAY

TK's House Chard	10	15
La Crema · Monterey	12	18
Sonoma Cutrer · Russian River	14	21
ZD · California	16	24
Rombauer · Carneros	22	33

ROSÉ & WHITES

Erioca Riesling · Washington	12	18
DAOU Rosé · Paso Robles	12	18
Jermann Pinot Grigio · Friuli, Italy	12	18

PINOT NOIR

Mark West 'Black Label' · Central Coast	12	18
Elouan · Oregon	12	18
Belle Glos 'Clark & Telephone' · Santa Maria	15	22
En Route · Russian River	18	27

CABERNET

TK's House Cab	10	15
Juggernaut · California	13	19
Quilt · Napa	15	22
Austin Hope · Paso Robles	18	27

RED BLENDS

Black Stallion Merlot / Cab Blend · Napa	18	27
8 Years in the Desert · California	18	27
Prisoner · California	20	30

MORE REDS

Brancia 'Tre' Sangiovese / Merlot / Cab · Tuscany	12	18
Catena Malbec · Mendoza	10	15

FLIGHTS

Three 3oz Glasses

Chardonnay	25
La Crema + Sonoma Cutrer + Rombauer	
Sauvignon Blanc	22
Whitehaven + Craggy Range + Sancerre	
Pinot Noir	22
Mark West + Elouan + Belle Glos	
Cabernet	23
Juggernaut + Quilt + Austin Hope	

HALF BOTTLES

Poquito Moscato · Spain	17
Kim Crawford Sauvignon Blanc · New Zealand	22
Chalk Hill Chardonnay · Sonoma Coast	28
Whispering Angel Rosé · Provence, France	29
Elk Cove Pinot Noir · Willamette	35
Meiomi Pinot Noir · California	28
Josh Cellars Cabernet · California	24
Saldo Zinfandel · California	34
Domaine Drouhin Pinot Noir · Dundee Hills, Oregon	48

WINE WALL WHITES

3oz 6oz

Copper Bear Rosé · Napa	8	16
Pascal Jolivet Sancerre · Loire	10	20
Jermann Ribolla Gialla · Friuli, Italy	7	14
Avancia Godello · Valdeonas, Spain	8	16
Cade Sauvignon Blanc · Napa	9	18
Burgans Albarino · Rias Baixas, Spain	7	14
Drouhin Chablis · Burgundy, France	9	18
Bouchard Meursault · Burgundy, France	16	32

WINE WALL REDS

Caymus Cabernet · Napa	15	30
Walt Pinot Noir · Anderson Valley	9	18
DOAU 'Soul of the Lion' Cabernet · Paso Robles	27	54
Bella Union Cabernet · Napa Valley	12	24
Kistler Pinot Noir · Sonoma Coast	16	32
Domaine Drouhin Pinot Noir · Dundee Hills	12	24
Hall Cabernet · Napa	11	22
Turley 'Old Vines' Zinfandel · California	10	20
Scavino 'Bricco Ambrogio' Barolo · Piemonte	15	30
Justin 'Isoceles' Cabernet Blend · Paso Robles	13	26
Turnbull Cabernet · Napa	10	20
Red Schooner 'by Caymus' Malbec · Mendoza	9	18
Argiano Brunello di Montalcino · Tuscany	17	34
Perrin 'Les Sinards' Châteauneuf du Pape · France	11	22
Silver Oak Cabernet · Alexander Valley	19	38
Roar Pinot Noir · Santa Lucia Highlands	14	28
Chateau De Pez · Saint Estèphe	12	24
Lewis Cellars 'Alec's' Syrah / Merlot Blend · Napa	18	36
Selvapiana 'Bucerchiale' Riserva Chianti · Tuscany	11	22

SIGNATURE COCKTAILS

French 75	14
Empress Gin, Lemon, Agave, Prosecco	
"The M.J."	14
Prairie Cucumber Vodka, Cucumber Juice, Lemon, Agave, Soda	
The Penguin	14
Deep Eddy Ruby Grapefruit Vodka, Agave Nectar, Grapefruit Shandy, Sweet & Sour	
James Brown	14
Old Forester Bourbon, Montenegro Amaro, Brown Sugar Simple Syrup, Orange Essence	
TLR Skinny Margarita	14
Corazon Tequila, Agave, Lime Juice, On the Rocks	
Also available: Blackberry, Strawberry or Spicy	

BOTTLES

Corona	7
Dos XX Lager	7
Michelob Ultra	6
Coors Light	6
Kilt Lifter	7
Angry Orchard Cider ...	7
Guinness	8
Stella Artois (na)	6

DRAFTS

Crispy Lager	6
W.O.W. Wheat	6
8th Street Pale Ale	6
Salty Crew Blonde	6
Barrio Blonde	6
Tower Station IPA	7
Church Music IPA	7
Sapporo Lager	7
Stella Artois	8

SELTZERS & WATERS

High Noon Hard Seltzer Assorted Flavors	6
The Long Drink	8
Purely Sedona Still or Sparkling (750ml)	6