



Lunch Menu

STARTERS & FIRST COURSES

PANKO SHRIMP jumbo gulf shrimp, japanese crumbs, asian vinegar dipping sauce	9.95
TR LOBSTER CHOWDER maine lobster, roasted corn, amontillado sherry	8.95
COUNTRY PATÉ veal, pork, pistachio nuts, meaux mustard, garnitures	7.95
CRAB DIP jumbo lump crab meat, melted cheddar, old bay dusting	11.95
ASIAN TUNA CRUDO sesame/lime dressing, toasted garlic chips, chinese parsley	12.95
FRIED IMPORTED ARTICHOKE HEARTS italian seasoned crumbs, basil aioli	7.95
SAUTEED FRESH CALAMARI san marzano tomatoes, garlic, crushed red pepper	8.95
ORGANIC SALMON & ASPARAGUS herb poached salmon, fresh asparagus, orange broth, truffle vinaigrette	10.95
GREEK LAMB APPETIZER marinated lamb, phyllo garnish, tzatziki, mint oil	9.95
STEAMED MUSSELS garlic/herb butter, crushed red pepper, vino bianco	10.95
SICILIAN BRUSCHETTA garlic grilled "proof" italian bread, black olive tapenade, roasted eggplant, tomato confit, ricotta salada	7.95
SPANISH GARLIC SHRIMP smoked paprika, garlic, aged sherry vinegar	10.95
JOY'S SICILIAN CAULIFLOWER SOUP ditalini pasta, cauliflower, arugula, red pepper flakes, chicken broth, grated cheese	5.95
CHEESE PLATE montrachet (france), fontina d'valdosta (italy), gorgonzola (italy), green hill (usa)	13.95

SALADS & VEGETABLES & SIDES

FARMERS TOMATO SALAD vine-ripened tomatoes, fresh asparagus, red onions, seasonal beans, meyer lemon vinaigrette, goats cheese	8.95
ARUGULA & WATERCRESS SALAD tomatoes, avocado, smoked bacon, sweet corn, serrano/lime dressing	7.95
TOMATO SALAD vine-ripened tomatoes, red onion, cucumber, blue cheese, red wine vinaigrette	6.95
TR HOUSE SALAD mixed lettuces, red onions, cucumbers, tomatoes, radish, white mushrooms, garlic croutons, house vinaigrette	5.95
SAUTEED BABY SPINACH garlic, extra virgin olive oil	6.95
STEAMED ASPARAGUS orange butter, shallots, black pepper	6.95
LOBSTER WHIPPED POTATOES maine lobster, chive butter, sea salt	8.95
CAESAR SALAD classic dressing, romaine hearts, sidlian anchovy garnish, hard egg garnish, real parmesan	5.95

TASTING ROOM

S P R I N G | S U M M E R 2 0 0 7

LUNCH PLATES

SAUTEED ORGANIC SALMON sesame rice cake, orange/chili reduction	11.95
TR FISH & CHIPS market fish fillet, house made fries, homemade tartar sauce	10.95
VEAL CUTLETS MILANESE STYLE cool fettuccine, arugula/watercress salad	11.95
MOROCCAN CHICKEN SALAD grilled chicken breast, grilled pineapple, orzo, chic peas, light curry dressing	9.95
PAN-GRILLED FRESH CHUCK HAMBURGER lettuce, onion, potato/poppy seed roll, smoked bacon, cheddar, house made fries	7.95
SIGNATURE SALMON CAKES fresh poached salmon, whipped potatoes, sauce verde	8.95
KEVIN JACKSON'S POWER LUNCH pan-roasted filet mignon, toasted potato roll, old bay fries, horseradish sauce	15.95
EAST COAST "WHITE" CIOPPINO sea scallops, mussels, shrimp, fresh fish, thyme/flat parsley broth, poached garlic, aioli crouton	14.95
DAVE WEAVER'S STEAK SALAD mixed lettuces, hard cooked eggs, tomatoes, red onions, "big woods" sheep's milk blue cheese	11.95
TAGLIATELLE san marzano tomatoes, garlic, fresh basil, fresh calamari, gulf shrimp, crab meat, wilted spinach	13.95
GRILLED CHICKEN SANDWICH grilled italian bread, melted imported fontina, arugula	8.95
CHOPPED CHICKEN SALAD smoked paprika dusted chicken breast, goats cheese, avocado, crispy bacon, cherry tomatoes, sweet corn, serrano/lime vinaigrette	11.95
MEDITERRANEAN TUNA SALAD seared "sushi grade" tuna, greek salad, cool potatoes, tzatziki	15.95

BEVERAGES

ESPRESSO	2.50
CAPPUCCINO	3.95
CAFÉ LATTE	3.95
FRESH JUICE	4.95
FRESH SQUEEZED LEMONADE	3.50
MIGHTY LEAF TEA	2.50
ICED TEA, COFFEE, SODA	1.95
ICED COFFEE DRINKS	

mc - visa - cash - gift cards available | wine to go is competitively priced at retail margins - 10% discount for case purchases | cigar smoking allowed at the bar after dinner, only without complaints | split plate charge \$5

