Seymour's

**STARTERS** 

<b>Crispy Brussels Sprouts</b> bourbon, bacon, parmesan (GF)	\$14	<b>Calabrian Prawns</b> seared prawns, chili spiced butter, warm bruschetta	\$18
Fried Crispy Burrata	\$15	butter, warm brusenetta	
alla vodka sauce, roasted garlic, basil, toasted crostini (V)		Bread Basket (V)	\$10
<b>Mozzarella Bites</b> marinara sauce (V)	\$13	<b>Chicken Wings</b> celery, chunky blue cheese buffalo, garlic parmesan, nashville-hot, c	or
<b>Crudité</b> seasonal baby vegetables, roasted garlic hummus (V) (GF)	\$12	maple-bourbon bacon sauce (GF) <b>5 wings \$9   10 wings \$16   20 wings \$30</b>	

PIZZA

Margarita	tomato sauce, basil, fresh mozzarella (V)	\$15
Pepperoni	tomato sauce, large pepperoni, house cheese blend	\$16
Al Forno	roasted wild mushrooms, asiago, mozzarella, burrata, truffle pesto, parmesan (V)	\$17
Cheese	tomato sauce, house cheese blend (V)	\$14

# SOUP & SALADS

<b>French Onion Soup</b> beef onion broth, gruyere, swis	\$12 ss	mixed greens, charred peaches,	\$8   lg \$14
<b>House Salad</b> artisanal greens, cherry tomato cucumber, heirloom carrot, rac	lish	heirloom tomato, red onion, walnuts, goat cheese black vinegar-lime vinaigrette (V) (C	ίF)
italian or ranch dressing (V) (GI	<b>F</b> )	Salad Enhancements	
<b>Caesar Salad</b> baby romaine hearts, parmigian reggiano, roasted garlic crouto house made caesar vinaigrette		grilled chicken/ vegan chicken 6 oz sliced tenderloin* 4 oz pan-seared salmon* sautéed shrimp	\$7 \$12 \$12 \$12 \$12
Mediterranean Saladsm \$8   lg \$14artisanal greens, shaved red onion, cherrytomato, cucumber, sliced calabrian chilis,mixed olives, feta cheese, house croutons		(GF) gluten free   (V) vegetarian *consuming raw or under cooked meats, poultry, seafo or eggs may increase your risk of food borne ill Additional gluten free and vegan substitutions may be Please see your server with any allergies or food ave & today's market price.	<b>ness.</b> available.

green goddess dressing (V)

## HANDHELDS SERVED WITH CHOICE OF CURLY FRIES **OR COLESLAW**

substitute: sweet potato fries \$2.50 smashed potatoes \$2 side house salad \$3 gluten free bread/bun \$3

#### **Reuben Melt**

braised corned beef, sauerkraut, swiss cheese, thousand island dressing, marbled rye

#### **Curried Chicken Kabab**

\$16

\$17

lettuce, tomato, onion, green-goddess dressing, grilled naan

#### Fresh Mahi Mahi

grilled or blackened, lettuce, tomato, louisiana-style remoulade, toasted onion & poppy seed roll

#### **TGC Club**

\$16

\$16

\$17

house cooked turkey, black forest ham, crisp bacon, lettuce, tomato, roasted-garlic aioli, toasted sourdough bread

### Seymour's Smash Burger\*

two quarter pound patties, lettuce, tomato, onion, toasted onion & poppy seed roll add-ons: american, cheddar, swiss or provolone \$1.50 mushrooms \$1.50 caramelized onions \$1.50 bacon \$2.50

### Marinelli's Deli Hotdogs

\$13

\$20

\$22

## two all beef hot dogs served with choice of side

# **PLATES**

### Fish & Chips

beer-battered fresh fish, house slaw, curly fries, classic tartar sauce

## Steak & Potatoes\*

6oz. sliced tenderloin, chimichurri sauce, smashed potatoes

> Nadine Sheehan General Manager **Patrick Brown Executive Chef 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE**

# PASTA

### Pasta of the Day

includes: broccoli, zucchini, yellow squash, roasted cipollini onions (V) choice of sauce: alla vodka pomodoro alfredo add-ons: grilled chicken breast \$7 6oz sliced tenderloin\* \$12 sautéed shrimp\* \$12 gluten - free pasta \$3

## **AVAILABLE AFTER 5PM**

# FROM THE GRILL

includes choice of two sides

\$37
\$35
\$MP

Boneless Ribeye 16 oz.*	\$46
New York Strip 12oz.*	<b>\$43</b>
Bone-in Pork Chop*	\$34
<b>Pomegranate-Brined Half Chicken</b>	\$31

### sides:

grilled asparagus	brussels sprouts	
goat cheese polenta	mushrooms	
mashed potatoes	daily vegetable	
side house salad		
seasoned, crispy smashed potato		

### **Rice Bowl**

stir fry bok choy, mushrooms, peppers, carrots, scallions, thai chili rice, chopped peanuts, wasabi peas (V) (GF) add-ons: honey-miso tofu \$6 honey-miso red snapper \$16 honey-miso shrimp \$12 korean pot roast \$17

> Thank you for joining us for TGC's 100<sup>th</sup> year! "A Century of Community"

### **\$20**

\$21