

Seymour's

STARTERS

Crispy Brussels Sprouts \$14
bourbon, bacon, parmesan (GF)

Fried Crispy Burrata \$15
alla vodka sauce, roasted garlic, basil,
toasted crostini (V)

Mozzarella Bites \$13
marinara sauce (V)

Bread Basket (V) \$10

Cheeseburger Dip \$14
ground burger with house-
cheese blend, lettuce, tomato,
onion; served with tortilla chips

Chicken Wings
celery, chunky blue cheese
buffalo, garlic parmesan, nashville-hot, or
maple-bourbon bacon sauce (GF)
5 wings \$9 | 10 wings \$16 | 20 wings \$30

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

French Onion Soup \$12
beef onion broth, gruyere, swiss

House Salad sm \$7 | lg \$13
artisanal greens, cherry tomato,
cucumber, heirloom carrot, radish
italian or ranch dressing (V) (GF)

Caesar Salad sm \$7 | lg \$13
baby romaine hearts, parmigiano-
reggiano, roasted garlic croutons
house made caesar vinaigrette

Soup of the Day \$12
chef's selection

Harvest Salad sm \$8 | lg \$14
mixed greens, dried cranberries,
gorgonzola cheese, candied pecans,
maple balsamic vinaigrette (V)

Salad Enhancements
grilled chicken/ vegan chicken \$7
6 oz sliced tenderloin* \$12
4 oz pan-seared salmon* \$12
sautéed shrimp \$12

HANDHELDS

SERVED WITH CURLY FRIES

substitute:

sweet potato fries \$2.50

smashed potatoes \$2

side house salad \$3

gluten free bread/bun \$3

Reuben Melt \$17

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

Grilled Chicken Sandwich \$16

bacon, honey mustard, lettuce, tomato, onion, toasted onion & poppy seed roll

TGC Club \$16

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

Seymour's Smash Burger* \$16

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

PLATES

Blackened Mahi \$22

wild rice pilaf, steamed broccoli

Steak & Potatoes* \$22

6oz. sliced tenderloin, chimichurri sauce, smashed potatoes, steamed broccoli

(GF) gluten free | (V) vegetarian

***consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Additional gluten free and vegan substitutions may be available. Please see your server with any allergies or food aversions.**

**20% GRATUITY ADDED TO
PARTIES OF 6 OR MORE**

PASTA

Make Your Own Pasta Dish \$21

rigatoni pasta with broccoli

choice of sauce:

bolognese

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

Fresh Organic Salmon 8oz.* \$35

Boneless Ribeye 16 oz.* \$46

New York Strip 12oz.* \$43

Bone-in Pork Chop* \$34

sides:

wild rice pilaf

mashed potatoes

side house salad

crispy smashed potato

brussels sprouts

mushrooms

daily vegetable

Thank you for joining us for

TGC's 100th year!

"A Century of Community"

Nadine Sheehan General Manager

Patrick Brown Executive Chef