

LET'S EAT!

A P P E T I Z E R S

SIDE SALAD

Mixed greens with cucumber and tomato with buttermilk and honey dijon dressings served on the side.

CHIPS & DIP

Pico de gallo and guacamole with fresh corn chips.

BRUSCHETTA

Choose one of the following:

- Roasted squash with walnuts, herbed goat cheese, honey, and Balsamic reduction.
- Smoked salmon, whipped cream cheese, parsley, and lemon zest.
- Bacon, roasted tomato jam, and herbed goat cheese.

ANTIPASTO PLATTER

Chef-select cured meats, cheeses, house-made pickles, grapes and naan bread.

CRUDITÉ PLATTER

Roasted red pepper hummus with fresh vegetables and naan bread.

SOFT PRETZEL BITES

Bavarian soft pretzel bites. Served with TG's signature mustard and Dorothy's beer cheese sauce.

ARANCINI

Crispy, deep-fried Sicilian balls of rice with a mushroom and mozzarella cheese filling and crunchy breadcrumb coating. Served with marinara sauce. (Mushrooms can be omitted upon request)

GOUGÈRES

Small puffs, crispy on the outside and tender on the inside, made from choux pastry mixed with Gruyère cheese.

SLIDERS

Choose up to two of the following:

- Smoked Barbacoa chicken, roasted tomato jam, parmesan, and pickled red onion.
- Roasted pulled pork, house-made beer mustard, pickled cucumber, and Gruyère cheese.

T H E L I G H T E R S I D E

LOADED BURGER & CHICKEN BREAST

6 oz. beef burgers, served medium-well, and/or chicken breast filets served with brioche buns and a variety of toppings on the side, american and white cheddar cheese, crisp bacon, sautéed onions, roasted mushrooms, and fresh lettuce, tomatoes & onion. Sides creamy coleslaw and potato chips.

BBQ CHICKEN & PORK

Shredded chicken, slow-roasted pork, potato chips, creamy coleslaw, house-made garlic pickles, and brioche rolls. Served with TG's signature house-made BBQ sauce.

CARNITAS & BARBACOA TACOS

Slow-roasted pork carnitas, smokey-braised chicken Barbacoa, cilantro and lime rice, cumin-spiced black beans with roasted vegetables, house-made pico de gallo, fresh corn chips, warm flour tortillas, corn tortillas, and roasted corn salad. Topped Cotija cheese and a scallion garnish.

LUNCHTIME SAMMIE SPREAD

Your choice of build-your-own or pre-assembled "lunch box" spread. Includes fresh ciabatta rolls with ham and turkey, white cheddar cheese, plus lettuce, tomato, and onions with condiment packets. Includes sides of Italian pasta salad and individual bags of kettle potato chips.

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ENTRÉES

PRIME RIB

Prime rib roast crusted with rosemary and thyme butter. Served with choice of three sides.

ROASTED PORK LOIN

Pork loin seasoned with a sweet and smoky rub, served with T.G. signature house-made BBQ sauce. Served with choice of three sides.

CREAMY SMOTHERED CHICKEN BREAST

Roasted chicken breast smothered with house-made mornay sauce. Served with choice of three sides.

SIDES

ROSEMARY ROASTED BABY POTATOES

Halved baby red potatoes roasted in rosemary, salt, pepper, and oil.

MASHED POTATOES

Russet potatoes whipped with cream, butter, salt and pepper. Chicken and beef gravy optional additions.

BLANCHED ASPARAGUS

Fresh asparagus quickly simmered in salt water.

SIDE SALAD

Mixed greens with cucumber and tomato with buttermilk and honey dijon dressings served on the side.

BLANCHED GREEN BEANS

Fresh green beans quickly simmered in salt water. Tossed with a hint of lemon.

GLAZED BABY CARROTS

Baby carrots in an orange juice and brown sugar sauce.

RATATOUILLE

Roasted medley of zucchini, yellow squash, cherry tomatoes, red pepper, and basil.

PASTA

CHICKEN ALFREDO

Fettuccine noodles tossed with house-made alfredo sauce, served with tender shredded chicken and parmesan garlic bread.

CREAMY TOMATO SPINACH

Penne pasta tossed with sautéed spinach, sundried tomatoes, and house-made reduced cream sauce, served with parmesan garlic bread.

DESSERTS

FRESH-BAKED COOKIES

Choose from an assortment of chocolate chip, oatmeal, peanut butter, and/or snickerdoodle cookies. (2 options per order)

SCRATCH-MADE CHEESECAKE

Creamy cheesecake with topping choice of strawberry, blueberry, and/or chocolate sauces.

SWEET & SIMPLE MINI CAKES

Chocolate and vanilla mini cakes with buttercream, peanut butter buttercream and/or cream cheese frosting. (choose 1 flavor)