

## Soups & Starters

<i>New England Clam Chowder</i>	6	<i>TCI Daily Soup</i>	5
<i>*PEI Mussels</i>			
Steamed in a broth of orange, garlic and chili			11
<i>Crispy Fried Calamari</i>			
Tossed with pepperoncini, lemon, lime and red pepper. Served with roasted garlic aioli sauce			12
<i>*Pulled Pork</i>			
Served on maple roasted sweet potato rounds with pickled red onion, poblano relish and goat cheese			11
<i>Artisanal Cheese Plate</i>			
Selection varies daily. Served with toasted French baguette and accompaniments			14
<i>Spinach &amp; Artichoke Fondue</i>			
Served in a sizzling pot with focaccia crostini and sliced apple for dipping			15
<i>Seared Ahi Tuna Bites</i>			
Served over wonton wrappers with pickled jalapeños and wasabi aioli. Garnished with cucumber salad			10

## Salads

<i>Classic Caesar Salad</i>			
Crisp romaine tossed with traditional dressing, aged Asiago cheese and savory croutons. With or without anchovies			8
<i>*Cabernet Poached Pear Salad</i>			
Served over artisan greens with red onion, grape tomato, candied pecans and crumbled blue cheese, lemon, olive oil and celery seed dressing			9
<i>TCI House Salad</i>			
Mixed baby Artisan greens with seasonal vegetables and pickled red onion tossed in maple balsamic vinaigrette dressing			8
<b>Add to any salad:</b> Chicken	6	Shrimp	7
		Salmon	9

## TCI Favorites

<i>Jefferson Fried Chicken</i>			
Chicken breast tossed in a Southwestern beer and pecan batter, fried until crispy and served over mashed potatoes, pearl onions and peas then topped with maple bourbon cream sauce			18
<i>Fish and Chips</i>			
Beer battered fresh Atlantic haddock served with coleslaw and homemade French fries			17
<i>Pizza du Jour</i>			
House made, hand tossed and grilled; topped with Chef's daily creations			12
<i>Black Angus Beef Burger</i>			
With lettuce, tomato, onion and your choice of Gruyere, Cheddar or Bleu cheese served with homemade French fries			12
<i>TCI Award Winning Chili</i>			
Served with our homemade corn bread and topped with sour cream			13

## Entrees

### *\*Potato Crusted Haddock*

Sautéed fresh Atlantic haddock encrusted with shredded Yukon gold potato and finished with lemon dill sauce 24

### *\*Poached Salmon*

Atlantic salmon poached in a lobster coconut curry sauce with caramelized onion, spinach, tomato and lime served over Yukon gold potatoes and garnished with ½ lobster tail 27

### *\*Roast Tenderloin of Beef*

Wrapped in bacon served over potato, mushroom and leek fondue merlot sauce and garnished with fried leeks 34

### *\*Slow Braised Pot Roast*

Accompanied by buttermilk mashed potato, braising liquid and roasted winter vegetables 26

### *Lobster Mac n' Cheese*

Fresh Maine Lobster baked in creamy cheese sauce, orichette pasta and a lemon herb crust topping 22

### *Roast Chicken Florentine*

One half of a roasted chicken accompanied with butternut squash raviolis, spinach and mushrooms in a creamy carbonara sauce 25

### *\*Roasted Acorn Squash*

Served with wild rice and barley pilaf, toasted pecans, dried cranberries, apples and mushrooms tossed in an apple maple sauce 20

**\*Denotes Gluten Free Entrées**

### *Side Orders*

Side Fries 3      Side Mashed Potato 3      Side Vegetable 4

## Desserts

Vanilla Bean Crème Brulee  
Vanilla Cheesecake  
Warm Brownie à la Mode  
Chocolate Madness  
Fresh Apple Pie

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**~Please inform your server of any allergies~**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.**

*For your convenience, parties of eight or more and all other discount cards or coupons will have a 20% gratuity applied to the total bill before the New Hampshire 9% meals tax*

*In order to maintain excellent service, we strongly discourage separate checks for parties of 6 or more.*

*Executive Chef, David Masotta*