



## SOUP

### Soup du Jour

**She Crab Soup** | Sherry | Chive Oil | Oyster Crackers

**GF Chilled Gazpacho**  
Add (2) Shrimp

**Red Pepper Soup** | Lump Crabmeat | Chives

**Classic Chili** | Red Onion | Cheddar | Sour Cream

**Soup by the Quart** (*Carryout Only*) | Soup du Jour | She Crab | Chili | Red Pepper

## SALADS

**GF Summer Berry Salad** | Artisan Romaine | Spinach | Fresh Berries | Golden Beets | Cucumbers | Feta Cheese | Candied Spiced Almonds | Mustard Vinaigrette

**GF Fennel Apple Salad** | Organic Greens | Shaved Fennel | Apples | Celery | Walnuts | Dried Cherries Asiago Cheese | Lemon Poppyseed Dressing

**Tomato & Burrata** | Roasted Tomatoes | Toasted Crostini | Olive Oil | Truffle Honey

**GF Wedge Salad** | Baby Iceberg | Bacon | Red Onion | Tomatoes | Bleu Cheese Dressing  
Petite | Full

**GF Organic Greens** | Tomato | English Cucumber | Radish | Olives | Grana Parmesan  
Petite | Full

**GF Two Rivers Cobb** | Organic Greens | Avocado | Bacon | Bleu Cheese | Hard Boiled Egg | Tomato | Grilled Chicken Breast | Half | Full

**\*GF Classic Caesar** | Romaine | Grana Parmesan | Croutons | Anchovy | Petite | Full

<b>Enhancements</b>	<b>GF</b> Chicken   Tuna   Egg Salad	<b>GF</b> Grilled Chicken Breast
	<b>GF</b> Grilled Shrimp	<b>GF</b> Seared Ahi Tuna
	<b>GF</b> Grilled Salmon	<b>GF</b> Chilled Cocktail Shrimp
	<b>GF</b> Caramelized Sea Scallops	TRCC Crab Cake

## HAND HELD – GF BREAD & BUNS AVAILABLE

**8oz. Osprey Burger** | Hereford Beef | Lettuce | Tomato | Red Onion | Brioche Bun | French Fries

**Crab Cake Sandwich** | Tartar Sauce | Challah Bun | Coleslaw | French Fries

**Grilled Chicken Sandwich** | Lettuce | Tomato | Bacon | Provolone | Brioche Bun | French Fries

**BEYOND Vegetarian Burger** | Harissa Aioli | Lettuce | Tomato | Ancient Grains Bun | French Fries

<b>GF Additions</b>	Bacon	Fried Egg	Onions	Avocado
<b>SIDES</b>	French Fries	Jersey Fries	Onion Rings	Sweet Potato Fries
<b>GF SIDES</b>	Kettle Chips	Coleslaw	Potato Salad	Fresh Fruit

## PIZZA | INCLUDES CHEESE +1 TOPPING

16" Pizzeria Crust

12" Gluten Free Crust

**GF** 12" Cauliflower Crust

### ADDITIONAL TOPPINGS

Tomatoes | Mushrooms | Spinach | Onions | Black Olives | Bell Peppers | Feta | Ham | Pepperoni | Sausage

**For any food orders, please reference Member Portal for the most up-to-date menus.**

**EXECUTIVE CHEF** | Tony Rizzo

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.  
Members and guests should inform server of food allergies or other dietary concerns prior to ordering.  
Every effort will be made to accommodate special requests.

## SMALL PLATES

**Pizzetta** | Ricotta | Soppresata | Mozzarella | Nicoise Olives | Basil

**Fried Calamari** | Marinara Sauce

**PEI Mussels** | White Wine | Saffron | Garlic | Tomatoes | Fennel | Baguette | **GF**

**Chickahominy Tribe Shrimp** | Spicy Chili Sauce

**Quesadilla** | Chicken | Cheddar | Pepper Jack | Onions | Roasted Peppers | Pico de Gallo  
Guacamole | Sour Cream | Cilantro

**Buffalo Chicken Wings** | Celery | Blue Cheese Dressing

**Shrimp Cocktail** | Lemon | Cocktail Sauce | **GF**

**Chicken Potstickers** | Green Onion | Cashews | Sesame Sweet Chili Sauce

**Fried Oysters** | Lemon Caper Aioli

## FEATURED ENTREES

### Delaware Black Sea Bass

Coconut, Curry & Lemongrass Broth | Littleneck Clams | Shiitake Mushrooms | Quinoa | Asparagus

*Suggested Wine Pairing: Whitehaven Sauvignon Blanc, New Zealand*

### Grilled Scottish Salmon

Acorn Squash | Wild Rice | Cipollini Onion | Fennel | Orange Gremolata | Smoked Olive Oil | **GF**

*Suggested Wine Pairing: Erath "Resplendent" Pinot Noir, Oregon*

### Veal Liver

Baby Spinach | Caramelized Onions | Applewood Smoked Bacon | Whipped Potatoes | Vincotto

*Suggested Wine Pairing: Pedroncelli Zinfandel, California*

### CHEF'S THREE COURSE DINNER

*No substitutions, please.*

**Burrata Mozzarella** | Prosciutto di Parma | Basil | **GF**

**Pan-Seared Maple Leaf Farms Duck Breast**

Porcini Semolina Polenta | Seasonal Vegetable | Port Sauce

**Chocolate Fondant Cake**

*Suggested Wine Pairing: Castello di Bossi Chianti Classico, Italy*

## TRCC CLASSICS

### Veal Scallopine

Alfredo Tagliatelle | Marsala Mushroom Sauce | Seasonal Vegetable

*Suggested Wine Pairing: Seven Hills Merlot, Washington*

### Cast Iron Chicken

Roasted Carrot & Edamame Succotash | Marble Potatoes | Sumac-Spiced Beurre Blanc | **GF**

*Suggested Wine Pairing: Raeburn Chardonnay, California*

**\*Sesame Tuna** | Sticky Rice | Wasabi | Ginger | Aji Mirin Vinaigrette | **GF**

*Suggested Wine Pairing: Loosen Bros. "Dr. L" Riesling, Germany*

### \*Grilled Filet Mignon

Red Wine Reduction OR Bearnaise | Whipped Potatoes | Seasonal Vegetable | 5 OZ | 7 OZ

*Suggested Wine Pairing: Frei Brothers Cabernet Sauvignon, California*

### TRCC Crab Cakes

Panko Crust | Lemon Caper Butter | Whipped Potatoes | Seasonal Vegetable

*Suggested Wine Pairing: Sonoma-Cutrer Chardonnay, California*

**SIDES** Whipped Potatoes | Asparagus | Sautéed Spinach | Steamed Broccoli | Baked Idaho Potato  
Baked Sweet Potato | Loaded Baked Potato with Bacon, Cheddar & Chives