



TRUMBULL  
COUNTRY CLUB

## DINING MENU

### STARTERS

<b>CLUB HOT PEPPERS IN OIL</b>	<i>garlic, grilled pita</i>	7
<b>CHARCUTERIE</b>	<i>cured meats, cheese, marinated olives, focaccia, accompaniments</i>	15
<b>HUMMUS OF THE MOMENT</b>	<i>rotating flavor of hummus, crudité vegetables, crostini</i>	10
<b>GRAPE LEAVES</b>	<i>beef, rice, tzatziki dipping sauce, grilled pita V</i>	10
<b>CALAMARI FRA DIAVOLO</b>	<i>sautéed calamari, hot peppers, garlic, spicy white wine pomodoro sauce, fresh herbs, crostini</i>	12
<b>BRUSSELS SPROUTS</b>	<i>fried crispy, citrus bourbon glaze, sesame seeds, chives</i>	9
<b>FRITTI</b>	<i>crispy zucchini and eggplant chips, tzatziki dipping sauce</i>	10
<b>SCALLOPS BEURRE BLANC</b>	<i>pan seared, shaved fennel and citrus salad, orange beurre blanc</i>	15
<b>MEATBALLS</b>	<i>ricotta, parmigiano-reggiano, pomodoro, focaccia</i>	9
<b>SHRIMP SAGANAKI</b>	<i>onion, tomato, red pepper flake, ouzo cream sauce, feta, parsley</i>	14
<b>BEANS AND GREENS</b>	<i>sausage, cannellini beans, italian fried greens, tomatoes, white wine butter sauce, crostini V</i>	11
<b>FIRE BLEU FRIES</b>	<i>crispy fries, fire bleu sauce, bleu cheese crumbles, cheddar cheese, bacon, scallions V</i>	11

### SOUP & SALADS

<b>EXECUTIVE CHEF REGGIE'S WEDDING SOUP</b>	<i>made fresh, from-scratch daily</i>	cup 4 bowl 6
<b>CHOPPED ROMAINE</b>	<i>grape tomatoes, cucumber, onion, dill, oil and vinegar</i>	9
<b>TRADITIONAL CAESAR</b>	<i>romaine, croutons, shaved parmesan, caesar dressing, white anchovies</i>	9
<b>SUMMER BERRY</b>	<i>arcadian blend, strawberries, blueberries, raspberries, shaved red onion, candied pecans, crumbled goat cheese, champagne vinaigrette</i>	12
<b>CHICKPEA</b>	<i>chickpeas, bell pepper, onion, carrot, celery, garlic, kalamata olives, feta, fresh dill, olive oil, red wine vinegar, grilled pita</i>	14
<b>CAPRESE PANZANELLA</b>	<i>heirloom tomatoes, fresh mozzarella, radish, red onion, basil, crusty bread, olive oil, balsamic reduction</i>	13
<b>WATERMELON FETA</b>	<i>fresh watermelon, pickled red onions, radish, cucumber, feta, lemon vinaigrette, fresh mint, micro green</i>	13
<b>ROASTED BEET</b>	<i>arugula, hazelnuts, fried goat cheese, lemon vinaigrette</i>	10

ADD STEAK 9, CHICKEN 5, SALMON 8, SHRIMP 8 OR PORTABELLO MUSHROOM CAP 4 TO ANY SALAD

V designates vegetarian option available



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## ENTRÉES

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<b>MEDITERRANEAN SALMON</b>	<i>tomato, olive and caper relish, lemon herb compound butter, feta, rice pilaf</i>	24
<b>SCARLET SNAPPER</b>	<i>green herb marinated and pan seared, toasted coconut rice, tropical fruit salsa, mango coulis</i>	24
<b>SCALLOPS</b>	<i>pan seared, maque choux with bacon, sautéed zucchini, avocado crema</i>	29
<b>LEMON ARTICHOKE CHICKEN</b>	<i>artichokes, roasted garlic, blistered tomatoes, sherry wine lemon butter sauce, couscous, baby carrots</i>	22
<b>CHICKEN ALOUETTE</b>	<i>garlic herb cheese crusted chicken breast, roasted tomato, mushrooms, sherry wine cream sauce, red skin mashed potatoes, broccolini</i>	21
<b>CHICKEN PARMIGIANA</b>	<i>parmesan crusted, pomodoro sauce, mozzarella, fresh fettuccine pomodoro</i>	18
<b>VEAL PORTERHOUSE</b>	<i>char dusted and grilled bone-in veal porterhouse, mashed red skin potatoes, roasted baby sweet peppers and pearl onions, white wine, tomato and herb butter sauce</i>	38
<b>PORK CHOP</b>	<i>double breaded, pan fried crispy, wilted spinach with hot peppers in oil and roasted red peppers, shaved parmesan</i>	29
<b>LAMB CHOP HUMMUS BOWL</b>	<i>mint chimichurri, traditional hummus, tzaziki sauce, pepper tomato cucumber salad, pita</i>	25
<b>FILET</b>	<i>pan roasted, au gratin potatoes, baby carrots, veal demi-glace</i>	6 oz. 34 8 oz. 40
<b>PANZANELLA RIBEYE</b>	<i>14 oz. charcoal seasoned and char-grilled, sun-dried tomato and basil butter, caprese style panzanella salad, basil oil, balsamic reduction</i>	30
<b>FLAT IRON STEAK</b>	<i>10 oz. char-grilled, roasted fingerling potatoes, asparagus, fire bleu sauce, crispy onion straws</i>	26

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## PASTA

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<b>BUCATINI AMATRICIANA</b>	<i>applewood bacon, garlic, fresh blistered tomato sauce, fresh herbs, shaved parmesan V</i>	19
<b>SPAGHETTI CARBONARA</b>	<i>pancetta, butter, garlic, red onion, egg yolk, cream, peas, parmesan V</i>	19
<b>SEAFOOD LINGUINI</b>	<i>fresh clams, mussels, shrimp, garlic, white wine clam sauce, fresh herbs, shaved parmesan</i>	24
<b>GREEK ANGEL HAIR</b>	<i>brown butter, garlic, lemon, roasted tomatoes, feta, fresh basil and parsley</i>	18
<b>TOMATO BASIL CAPELLINI</b>	<i>san marzano tomato sauce, fresh basil, shaved parmesan</i>	17

ALL ENTRÉES AND PASTAS ARE SERVED WITH YOUR CHOICE OF TRADITIONAL CAESAR SALAD, CHOPPED ROMAINE SALAD OR A CUP OF SOUP

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consuming raw or undercooked meats and seafood may increase your risk of foodborne illness



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**PIZZA**

		9 inch	14 inch
<b>TRADITIONAL CHEESE</b>	<i>san marzano tomato sauce, mozzarella, provolone</i>	7	12
<b>WHITE HOUSE</b>	<i>hot peppers, mozzarella, provolone, parmigiano-reggiano</i>	9	14
<b>MARGHERITA</b>	<i>san marzano tomato sauce, fresh mozzarella, fresh basil</i>	9	14
<b>PEPPERONI</b>	<i>pepperoni, san marzano tomato sauce, mozzarella, provolone</i>	9	14
<b>SAUSAGE</b>	<i>sausage, san marzano tomato sauce, mozzarella, provolone</i>	9	14

**SANDWICHES**

<b>TCC BURGER</b>	<i>8 oz., choice of american, cheddar, pepper jack, provolone or swiss, lettuce, tomato, onion, pickle, toasted brioche bun add an egg, bacon, grilled onion or greens 2 each</i>	13
<b>FRENCH DIP</b>	<i>shaved prime rib, white cheddar, aioli, au jus, toasted sub roll</i>	14
<b>ITALIAN SAUSAGE</b>	<i>mild italian sausage patty, provolone, bell pepper, onion, grilled italian bread</i>	12
<b>FRIED BOLOGNA</b>	<i>thick cut bologna, bell pepper, onion, provolone, grilled italian bread</i>	9
<b>CHICKEN AND GREENS</b>	<i>grilled, crispy pancetta, italian fried greens, roasted red peppers, provolone, toasted brioche bun add hot peppers in oil 2</i>	11
<b>NASHVILLE CHICKEN</b>	<i>crispy fried, dipped in hot and smoky spice blend, smoked gouda spread, sweet pickles, toasted brioche bun</i>	11
<b>TCC CLUB</b>	<i>roasted turkey breast, ham, applewood smoked bacon, swiss, lettuce, tomato, onion, whole grain mustard aioli, toasted wheat bread</i>	12

ALL SANDWICHES ARE SERVED WITH FRESH-CUT FRIES

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