



TRUMBULL
COUNTRY CLUB

DINING MENU

STARTERS

CLUB HOT PEPPERS IN OIL	garlic, grilled pita <i>V</i>	7
CHARCUTERIE	cured meats, cheese, marinated olives, focaccia, accompaniments	15
GRAPE LEAVES	beef, rice, tzatziki dipping sauce, grilled pita <i>V</i>	10
BAKED BRIE	bacon jam, toasted pecans, granny smith apples, crostini	14
BRUSSELS SPROUTS	fried crispy, honey sriracha butter, sesame seeds <i>V</i>	10
FRITTI	crispy zucchini and eggplant chips, tzatziki dipping sauce <i>V</i>	10
SCALLOPS BEURRE BLANC	pan seared, shaved fennel and citrus salad, orange beurre blanc	17
LAMB LOLLIPOPS	charcoal dusted and grilled, romesco sauce, whipped feta, fresh dill <i>GF</i>	15
MEATBALLS	ricotta, parmigiano reggiano, pomodoro, focaccia	10
BEANS AND GREENS	sausage, cannellini beans, italian fried greens, tomatoes, white wine butter sauce, crostini <i>V</i>	12
FIRE BLEU FRIES	crispy fries, fire bleu sauce, bleu cheese crumbles, cheddar cheese, bacon, scallions <i>V</i>	11

SOUP & SALADS

EXECUTIVE CHEF REGGIE'S WEDDING SOUP	made fresh, from-scratch daily	cup 4 bowl 6
CHOPPED ROMAINE	grape tomatoes, cucumber, onion, dill, oil and vinegar	10
TRADITIONAL CAESAR	romaine, croutons, shaved parmigiano reggiano, caesar dressing, white anchovies	10
PEAR GORGONZOLA	arcadian and romaine lettuce blend, pears, candied walnuts, red onion, dried cranberries, gorgonzola cheese, pear champagne vinaigrette <i>GF</i>	13
APPLE KALE CHICKPEA	chickpeas, kale, red onion, celery, apples, pecans, feta, pomegranate, apple cider vinaigrette <i>GF</i>	14
CORNBREAD PANZANELLA	toasted pumpkin cornbread, butternut squash, shaved brussels sprouts, red onion, apples, sage, goat cheese, maple vanilla vinaigrette	13
ROASTED BEET BURRATA	roasted red and golden beets, burrata cheese, flash pickled radishes, pistachio dust, lemon vinaigrette, microgreens <i>GF</i>	14

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

V designates vegetarian selection or vegetarian option available

GF designates gluten free selection

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



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ENTRÉES

PISTACHIO CRUSTED SALMON	<i>roasted red beet risotto, lemon beurre blanc, red and golden beet salad GF</i>	24
PROSCIUTTO WRAPPED SEA BASS	<i>wild mushroom rice pilaf, grilled asparagus, lemon beurre blanc GF</i>	27
LOBSTER MACARONI AND CHEESE	<i>maine lobster, smoked gouda and aged cheddar cheese sauce, cavatappi pasta, butter toasted panko bread crumbs, chives</i>	26
CHICKEN CACCIATORE	<i>sautéed boneless chicken thighs, mushrooms, peppers, onion, white wine tomato sauce, fresh herbs, couscous</i>	22
CHICKEN ALOUETTE	<i>garlic herb cheese crusted chicken breast, roasted tomato, mushrooms, sherry wine cream sauce, red skin mashed potatoes, broccolini</i>	21
CHICKEN PARMIGIANA	<i>parmesan crusted, pomodoro sauce, mozzarella, spaghetti pomodoro</i>	19
VEAL OSSO BUCO	<i>slow braised, cabernet demi-glace, three cheese polenta, roasted baby carrots, gremolata</i>	29
GRILLED PORK CHOP	<i>mashed red skin potatoes, roasted root vegetables, pork demi-glace</i>	30
FILET	<i>pan roasted, au gratin potatoes, baby carrots, veal demi-glace</i>	6 oz. 39 8 oz. 44
STEAK HOUSE RIBEYE	<i>charcoal seasoned and grilled, cauliflower au gratin, garlic herb twice fried red skin potatoes, veal demi-glace</i>	35
FLAT IRON STEAK	<i>10 oz. char-grilled, roasted fingerling potatoes, broccolini, fire bleu sauce, crispy onion straws</i>	29

PASTA

SHRIMP SAGANAKI LINGUINI	<i>onion, tomato, red pepper flakes, ouzo cream sauce, feta, fresh parsley</i>	24
CACIO E PEPE	<i>spaghetti, butter, fresh cracked black pepper, parmigiano reggiano V</i>	18
RAPINI AGLIO OLIO	<i>orecchiette, broccoli rabe, olive oil, garlic, red pepper flakes V add crumbled italian sausage 5</i>	19
RIGATONI BOLOGNESE	<i>ground beef, ground pork, san marzano tomato, cream, parmigiano reggiano, fresh basil</i>	21
PENNE A LA BUTTERA	<i>hot and sweet italian sausage, onion, peas, pomodoro sauce, cream, parmigiano reggiano</i>	21
GREEK ANGEL HAIR	<i>brown butter, garlic, lemon, roasted tomatoes, feta, fresh basil and parsley V</i>	18
TOMATO BASIL CAPELLINI	<i>san marzano tomato sauce, fresh basil, shaved parmigiano reggiano V</i>	18

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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PIZZA

		9 inch	14 inch
TRADITIONAL CHEESE	<i>san marzano tomato sauce, mozzarella, provolone V</i>	8	12
WHITE HOUSE	<i>hot peppers, mozzarella, provolone, parmigiano reggiano V</i>	9	14
MARGHERITA	<i>san marzano tomato sauce, fresh mozzarella, fresh basil V</i>	9	14
PEPPERONI	<i>pepperoni, san marzano tomato sauce, mozzarella, provolone</i>	9	14
SAUSAGE	<i>sausage, san marzano tomato sauce, mozzarella, provolone</i>	9	14

GLUTEN FREE CAULIFLOWER CRUST ADD 4

SANDWICHES

TCC BURGER	<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>	14
FRENCH DIP	<i>shaved prime rib, swiss, aioli, au jus, toasted sub roll</i>	15
ITALIAN SAUSAGE	<i>mild italian sausage patty, provolone, bell pepper, onion, grilled italian bread</i>	12
CHICKEN BACON SWISS	<i>grilled chicken, applewood bacon, swiss, honey mustard sauce, lettuce, tomato, red onion, pickles, toasted brioche bun</i>	13
NASHVILLE CHICKEN	<i>crispy fried, dipped in hot and smoky spice blend, smoked gouda spread, pickles, toasted brioche bun</i>	13
TCC CLUB	<i>roasted turkey breast, ham, applewood smoked bacon, swiss, lettuce, tomato, onion, whole grain mustard aioli, toasted wheat bread</i>	12
APPLE BRINED PORK LOIN	<i>smoked gouda, three apple celeriac slaw, pickled red onion, cranberry mustard, arugula, toasted ciabatta bun</i>	14

ALL SANDWICHES ARE SERVED WITH FRESH-CUT FRIES

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