

TCC STEAKHOUSE

Appetizers & Salads			
Seared ahi "tacos"* • three jicama "tortillas", mango relish, guacamole, soy caramel Half Dozen Shrimp Cocktail • cocktail sauce, remoulade, lemon Lobster Bisque • cognac crema Steamed Saltspring Island Mussels* • Genoa salami, tomato, garlic, parsley, white wine, lemon, butter, grilled Noble bread Southwest Crab Cakes • three crab cakes, jicama-apple slaw, remoulade			15
			18
			7
			13 13
Peruvian Quinoa Salad • romair corn, garbanzo beans, cilantro, len		ed peppers, onion, cucumber, tomato, igrette	11
The Wedge • iceberg, point reyes I candied bacon, chives, buttermilk		ese, heirloom cherry tomato,	9
		a slight twist. in our signature version, we ending to provide a touch of elegance	8
	ce, three pe	eppercorns, red wine demi, béarnaise, hollandaise	
14oz argentinian ribeye*			32
12oz dry aged striploin*	41	10oz duroc pork chop*	21
10oz skirt steak*	23	12oz veal chop*	36
From the Sea sourced from Santa Monica Seafood & Tristar choose your sauce: hollandaise, sweet chili-se			
7oz scottish salmon*	14	7oz ahi steak*	33
5oz Tristan lobster tails duo*	42	fresh catch*	MP
Complements			
roasted asparagus	6	sautéed mushrooms	8
snap peas & soy caramel	5	bacon brussels sprouts	6
roasted broccolini	6	yukon gold potato puree	6
boursin creamed spinach	7	sweet potato fries	5
maple roasted baby carrots	7	truffle-parmigiano fries	6
baked potato	4	baked sweet potato	4
roasted french beans	5		
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