

# TR'S RESTAURANT & LOUNGE

## SOUPS, SALADS & STARTERS

### PRETZEL PLATE \$7

Soft pretzel sticks served with a Wisconsin cheese and ale dip

### TAHAWUS WINGS \$12

One dozen wings. Comes in hot, medium, mild, jalapeño mango, or garlic parmesan.

### CRISPY FRIED PICKLES \$6

5 dill pickles, with a fresh garlic aioli

### BONELESS WINGS \$11

5 boneless wings tossed in hot, medium, mild, jalapeno mango, or garlic parmesan

### FLASH FRIED CALAMARI \$10

Calamari with a Thai glaze and lime

### FRENCH ONION SOUP \$7

Crostini, melted swiss, and smoked mozzarella

### CLASSIC SHRIMP COCKTAIL \$12

5 Jumbo shrimp, with a classic cocktail sauce

### MARYLAND CRABCAKES \$10

Lump crabcake, laying on top of a rich broccoli coleslaw, with a side of remoulade sauce

### TR'S WEDGE \$10

Quartered iceberg lettuce, beer battered onion rings, sautéed pancetta, with cherry tomatoes and avocado ranch

### SOUTHWEST CHICKEN QUESADILLA \$12

Shredded chicken, with avocado, sautéed onions, in a flourless tortilla & melted cheddar

### ARCADIA'S CHEF SALAD \$14

Thin prosciutto, smoked turkey, fresh mozzarella, with an Arcadian spring mix, red grapes, & crumbled cheddar jack

### MALTESE CROSS CAESAR SALAD \$10

Romacrunch baby romaine, tossed in a Tuscan Caesar dressing, with shaved Parmesan, and flavor ful rosemary garlic breadstick  
Add chicken, \$3, salmon \$8, shrimp \$10

### BIG LEAGUE HOUSE SALAD \$10

Full size garden salad, with cherry tomatoes in a spring mix, cucumber, olives, carrots, and choice of dressing

Add chicken \$3, salmon \$8, shrimp \$10

### SAVORY SPINACH \$15

Crumbled goat cheese and sun-dried cherries mixed in baby spinach, with toasted almonds, crisp pancetta, fresh strawberries, and glazed with a fig balsamic.

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## LIGHTER FARE

All light fare items come with choice of French fries, sweet potato fries, deli chips or home made deli salad

### THE BULLMOOSE BURGER \$12

8oz blend of chuck and short-rib, on a toasted Challah roll.

Choice of cheese. Additional toppings: mushrooms, grilled onions or peppers, bacon, & avocado.  
\$.50 each topping

### THE GENTLEMEN'S CLUB \$12

Shaved turkey, smoked and piled high on a toasted sourdough, with fresh cut tomato, bacon, Swiss, crisp lettuce, and avocado mayonnaise

### MARMA'S CHICKEN CUTLET SANDWICH \$11

Thinly pounded antibiotic free chicken, dipped in a secret seasoned breading, flash fried on a Challa roll, with your choice of cheese.

### THE HIP VEG WRAP \$12

Roasted red peppers, sautéed mushrooms, seared zucchini, baby spinach, topped with melted Swiss in an all natural tomato seasoned wrap with a fig balsamic and a side of broccoli slaw.

### GENOVESE CHICKEN CAPRESE \$12

Chargrilled antibiotic free chicken, finished with a genovese pesto, thinly sliced tomato, and fresh mozzarella on a Challah roll.

### DIP DE FRANCE \$12

Thin sliced tender top round, simmered in rosemary au jus,, sautéed onions with melted mozzarella. On a toasted Challah roll

### CHICKEN SALAD WRAP \$11

House made fresh chicken salad, with grapes, walnuts all in a fresh flour tortilla

### BRONX DOGS \$10

Two certified black angus hot dogs, in pretzel buns. Honey mustard Dimino, relish, sauerkraut on the side. Served with jalapeño crinkle fries

### REUBENESQUE \$12

Thin sliced corned beef, melted Swiss, sauerkraut, on toasted swirled rye bread, and thousand horses island dressing.

# TR'S RESTAURANT & LOUNGE

## POULTRY & PASTA

All entrees (excluding pasta) served with your choice of starch, fresh seasonal vegetables. All entrees come with your choice of garden salad or soup du jour.

### ROOSEVELT DUCK \$23

Hudson Valley duck breast, pan seared, with smoked bacon, onion, and sun dried cherry jam.

### TRADITIONAL CHICKEN PARM \$20

Flash fried, hand breaded chicken breast, served over a bed of linguini with a light red sauce and shaved parmesan

### VEGAN GARLIC PASTA \$18

*Smokey fire roasted tomatoes, paired perfectly with garlic, shallots, broccoli, artichoke, squash, and spinach. All in an extra virgin olive oil and sun-dried tomato pesto.*

### THE SQUARE DEAL CAJUN COMBO \$23

*Pan blackened chicken breast, surrounded by six sautéed jumbo shrimp and Andouille sausage, on a bed of linguini. All in a creamy peppercorn sauce*

### BAKED ZITI BOLOGNESE \$18

*Homemade Bolognese sauce, tossed with al dente pasta, topped with shaved parmesan and mozzarella.  
(Pairs well with house chianti)*

### TANGLED UP IN BLEU \$21

*Tender beef tips and bell peppers, in a flavorful blue alfredo sauce, over al dente fettuccini pasta*

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## STEAK & SEAFOOD

All entrees served with your choice of starch, fresh seasonal vegetables. All entrees come with your choice of garden salad or soup du jour.

### SHRIMP & SCALLOPS SCAMPI \$27

*Half dozen jumbo shrimp and a half dozen bay scallops, in a creamy lemon and white wine butter sauce, over rice pilaf.*

### MAINE LOBSTER

*A delicious steamed one and a half pound Maine Lobster. Available at current market prices*

### HADDOCK MEUNIERE \$25

*Fresh Atlantic haddock filet, sautéed in a toasted almond, lemon, and sherry wine shallot butter.*

### NEW YORK STRIP \$38

*12oz certified Prime beef, pan seared to perfection. Delicious side of wild mushroom demi*

### ROUGH RIDER SIRLOIN \$27

*A char grilled 10oz bistro top sirloin, with sautéed mushrooms and onions over beer battered onion rings.*

### SAN JUAN HILL DELMONICO \$35

*A hand cut 14oz certified black angus delmonico, char grilled with herbed au jus*

### TR'S SIGNATURE FILET \$30

*8oz of finely hand trimmed filet mignon, pan seared and topped with garlic, shallot, and boursin compound butter*