

TR'S

RESTAURANT & LOUNGE

SOUPS & SALADS

CLASSIC CAESAR

Chopped hearts of Romaine tossed with Pecorino romano & Garlic herb croutons. **\$9**

BABY SPINACH SALAD

Candied walnuts, dried fruits, strawberries, and a raspberry vinaigrette. **\$12**

HOUSE SALAD

Hand picked Arcadian harvest blend, grape tomato, cucumber, shaved carrots, & red onion. **\$10**

THE PROPER WEDGE

Crisp iceberg lettuce, sliced tomato, red onion, crumble blue cheese, & chopped bacon. **\$10**

ADD ON TO ANY SALAD:

CHICKEN **\$4**

STEAK (6OZ) **\$8**

SHRIMP (4PC) **\$6**

FRENCH ONION SOUP

Caramelized onions simmered in a rich sherry beef broth, toasted baguette, with mozzarella & swiss. **\$7**

SOUP OF THE DAY

Chef Mickey's daily creation. **\$6**

STARTERS

SHRIMP COCKTAIL

Five jumbo shrimp in a Bloody Mary cocktail sauce and lemon. **\$12**

LITTLE NECK CLAMS

12 Steamed clams, sautéed in garlic white wine butter and toasted crostini's. **\$12**

A REAL MARYLAND CRABCAKE

Jumbo lump crab, pan seared, with remoulade and lemon. **\$15**

SESAME AHI TUNA

Pan seared Ahi, over Wakame Salad with crispy wontons and sweet chili pineapple salsa. **\$12**

HOUSE WINGS

The best wings you can get. Frank's Hot, Medium, Mild, Sweet Chili, or BBQ. Served with house made blue cheese and celery. **\$12**

GRILLED CHICKEN QUESADILLA

Grilled chicken breast, with fresh peppers, onions, cheddar jack cheese, and sour cream. **\$12**

ADK PRETZEL PLATE

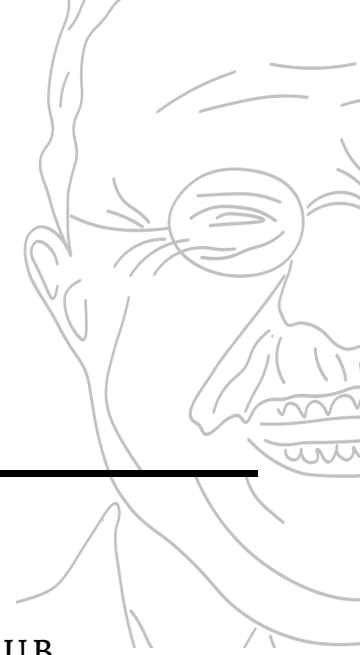
"Speak softly and carry a big pretzel stick"
Four hot pretzel sticks served with a tasty beer cheese dip. **\$7**

TR'S

RESTAURANT & LOUNGE

LUNCH

SERVED DAILY UNTIL 4PM



THE BULL MOOSE BURGER

8oz Chuck and Short-Rib blend, on a soft corn dusted kaiser. Served with lettuce, tomato, onion, choice of cheese and a side of fries. **\$12** Add on: Bacon **\$1**, Mushrooms, onions, extra cheese **\$0.5**

CAJUN MAHI MAHI TACO

Filled with tomato, avocado, cabbage cilantro slaw, & red chili aioli. Served with a side of tortilla chips, sour cream, and salsa. **\$14**

VEGAN PITA

Grilled zucchini, squash, bell peppers, Portabella mushrooms, tomato, onions, basil vinaigrette with a side of fries. **\$12**

MARMAS CHICKEN CUTLET SANDWICH

Thinly pounded chicken breast on a soft roll, just how Marma used to make it. Served with choice of cheese, lettuce, tomato, onion and a side of fries. **\$11**

BACON TURKEY CLUB

Thinly shaved turkey breast, layered with bacon, lettuce, tomato, and mayo. On a sour dough roll with a side of fries. **\$12**

NEW YORK PASTRAMI

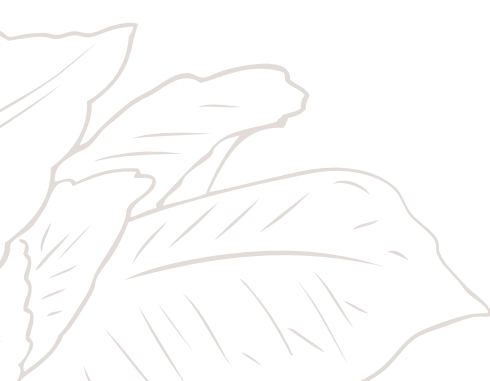
Thinly shaved pastrami, topped with swiss & dijon mustard on rye bread. Served with a side of fries. **\$12**

CHIPOTLE BURRITO

Grilled chicken, black beans, rice, tomato, onion, cheddar jack cheese, & chipotle aioli. Served with tortilla chips, sour cream, and salsa. **\$12**

LOADED CHILI BOWL

Braised beef chili served in a bread bowl, topped with tomato, jalapeño, red onion, scallion, cheddar cheese, and sour cream. **\$11**



TR'S

DINNER

SERVED DAILY AFTER 4PM

ROUGH RIDER SIRLOIN

A 12oz Choice Grade center cut top sirloin, farmed and aged in Kansas for a minimum of 28 days. **\$25**

BRONZED SEA SCALLOPS

Five Sea scallops in a Chimmichurri. Served with rice or mashed potato & seasonal vegetable.. **\$30**

PRIME NEW YORK STRIP

14oz Certified Premium USDA center cut from family farms in Iowa; 21 days of wet aging. **\$38**

FILET MIGNON

Tender 8oz Choice Grade center cut from farms in Kansas; aged a minimum of 21 days. **\$30**

SURF AND TURF ADD ONS:

SINGLE COLD WATER TAIL **\$22.5**

SHRIMP SCAMPI **\$12** OSCAR STYLE **\$10**

MARMAS CHICKEN CUTLET SANDWICH

Thinly pounded chicken breast on a soft roll, just how Marma used to make it. Served with choice of cheese, lettuce, tomato, onion and a side of fries. **\$11**

DUCK TWO WAYS

Long Island duck breast & confit duck leg with candied walnut and spinach salad, and raspberry puree. **\$30**

SUSTAINABLE SALMON

Sustainably & wildy caught cold water salmon from the Faroe Islands of Scotland, served with a maple glaze and whole grain mustard. **\$25**

TRADITIONAL SHRIMP SCAMPI

Full shrimp scampi, served in a light lemon white wine butter over pasta. **\$25**

TEDDY'S CHICKEN

A traditional rosemary rubbed Statler chicken glazed in a lemon herb butter. **\$25**

THE BULL MOOSE BURGER

8oz Chuck and Short-Rib blend, on a soft corn dusted kaiser. Served with lettuce, tomato, onion, choice of cheese & a side of fries. **\$12** Bacon **\$1**, Mushrooms, onions, extra cheese **\$.5**.

BROWN SUGAR BABY BACK RIBS

Award winning, fall off the bone ribs slowly braised in brown sugar with honey chipotle BBQ sauce. Full rack **\$28**. Half rack **\$16**.

COLD WATER LOBSTER TAILS

Single 6oz tail (**\$22.5**) or twin 6oz tails (**\$45**), served with traditional drawn butter and lemon.

CLAMS & LINGUINI

Little neck clams, tossed with with peppers, onions, & bacon with garlic butter. **\$25**

CHICKEN PARMIGIANA

A lightly breaded chicken breast, topped with house made red sauce and mozzarella cheese, over a bed of linguini. **\$20**

GRILLED VEGETABLE NAPOLEON

Layered grilled vegetables, mozzarella cheese, red pepper coulis, drizzled with balsamic. **\$23**

POULTRY, STEAK, & SEAFOOD SERVED WITH CHOICE OF: RICE OR MASHED POTATO & SIDE OF SEASONAL VEGETABLES. SOUP OR SALAD & BREAD

TR'S

DESSERT

TIRAMISU

Layers of mascarpone & coffee bean syrup, dusted with cocoa powder, and finished with ladyfingers. **\$7**

CHOCOLATE MOUSSE

Tiers of light and white chocolate on a chocolate cookie crust, peppered with cocoa. **\$7**

GRANDMOTHER'S CARROT CAKE

An old-fashioned favorite made fresh carrots & toasted walnuts filled with a rich cream icing. **\$7**

TEDDY'S CHEESECAKE

Made with Philadelphia cream cheese, on a graham cracker crust, wild berry drizzle, topped with blueberries or strawberries. **\$7**

KEY LIME PIE

Tasty graham cracker crust filled with a traditional key lime pie filling. **\$7**

FUDGY WUDGY

Three layers of chocolate fudge cake with rich chocolate fudge icing, and a chocolate crunch coating. **\$7**

VANILLA BEAN ICE CREAM

A classic chocolate drizzle, whipped cream, topped with a cherry. **\$5**

