

Sandwiches

Each selection is tastily garnished with our chef selected salad of the day or kettle chips.

Hot Sandwiches

The Natie Bomb

A powerful explosion of flavors...smoked bacon & turkey surrounded by sliced apple, delicate caramelized onions & cheddar cheese all tucked inside grilled 12 grain & dressed with sundried tomato mayonnaise.

Portobellini Square

Just taste this terrific combination... with a hint of balsamic we marinate & sautee sliced portobellini mushrooms, add roasted red bell peppers, artichoke, topped with provolone, spinach and lightly dressed with balsamic mayonnaise all "squared" up on fresh baked grilled ciabatta.

Basil-Roma Turkey Grille

Fresh baked sourdough basil bread and marinated roma tomatoes atop pan roasted turkey, lightly add feta cheese and melted provolone.

Tuna Avocado Swiss Melt

This light and delicate blend of Albacore tuna, walnuts and apples is topped with sprouts, sliced tomatoes and avocado. All finished off with lightly melted Swiss cheese in a pita loaf.

Cricket Club

Dive into this knife and fork version of crisp bacon, turkey, lettuce and tomatoes and melted cheese on a heated roll. Served open faced.

Cheddar'd English Dip

Thin-sliced Top Sirloin, stacked high and bursting with melted cheddar cheese, on butter griddled light rye and au jus or spicy sauce for dunking.

Sir Edger Reuben

The legend lives on...he layered thin slices of corned beef over sauerkraut and special dressing then melted Swiss cheese from top to bottom placed between slices of butter grilled pumpernickle. An undisputed champion.

Focaccia Turkey-Pepper Melt

Gobbles of pan roasted turkey simmered and tastefully topped with sautéed zucchini and red peppers, diced bermuda onion, then draped with melted provolone on our own fresh baked focaccia... don't pass me by!

Grilled Cheese Meltdown

These five select cheeses, jack, cheddar, swiss, american and cream cheese are topped with jalapeños, bacon and tomato on grilled 12 grain.

Bacon Avocado Grille

This marinated grilled chicken breast is topped with avocado, bacon, blended cheeses and served on a fresh baked grilled ciabatta.

Basalmic Florentine Chicken Grille

Thick hand cut mushrooms sautéed in basalmic vinegar & olive oil, spinach, and lightly melted provolone cheese with a pinch of garlic, all nestled on a fresh baked grilled ciabatta.

Pecos Valley Sourdough Grille

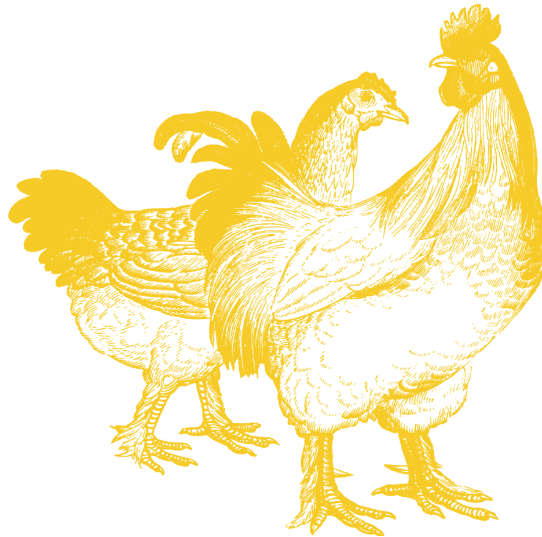
This spicy treasure features a pepper-grilled marinated chicken breast smothered with jack-jalapeño cheese, served on grilled sourdough.

Focaccia Roma-Chicken Grille

Believe it..."our own" fresh baked focaccia bread, a dash of basalmic mayonnaise and grilled chicken is topped off with marinated Roma tomatoes and provolone cheese.

Tuscan Pizano Quesadilla

Open-face pita topped with marinated grilled chicken, sauteed red peppers, red onions, garlic and oregano... and provolone, feta sauce, sundried tomatoes and fresh basil...
A memory maker!



Cold Sandwiches

T.C. Sirloin Stack

Our thin sliced sirloin topped with cheddar cheese, red onion, bleu cheese spread & spring mix on a Brioche bun.

An Old Style 12 Grain Walnut-Turkey Roast

This delicate roast of walnuts and turkey are joined together with lemon vinaigrette dressing, cucumber slices, spring lettuce mix, tomato & sprouts, served deli style on 12 grain bread.

Smokehouse Avocado Croissant

Lightly smoked pan roasted turkey... add garden fresh sliced tomatoes, alfalfa sprouts, avocado and mayonnaise.

Ultimate BLT

We gathered up the eggs for a perfect blend of egg salad combined with bacon, lettuce, tomato, avocado and mayonnaise on 12 grain bread.

Soup from Scratch

We take only the freshest ingredients to create the most irresistible flavors ever. You'll have to stop by every day just to see what else T.C. can come up with. Bowl or Cup

Half & Half...your choice

Enjoy ANY HALF SANDWICH of your choice and select house salad or cup of soup of the day.

Garden Greens

TC's Original Chop Salad

Grilled chicken, diced pecans, feta cheese, dried cranberries, cous cous, corn, red pepper, green onions, and our chef made pesto-basil dressing. Unforgettable!

Grilled Shrimp 'n Citrus Salad

g Delicately grilled Gulf shrimp, avocado, bacon, goat cheese, grapefruit sections & fresh herbs served up on organic baby greens.

Waldorf Manchester

g **Chicken Salad**
Savor this...field spring greens dressed with grilled chicken, caramelized pecans, sliced apples...don't forget bleu cheese crumbles and our own apple cider dressing.

Caesar Feta Chicken Salad

g So uniquely different... mixed greens tossed with artichoke hearts, tomatoes and light olive oil vinaigrette. Topped with simmering sautéed chicken, onions, red peppers, mushrooms, oregano, light garlic and feta cheese.

Peppered Italian Parmesan Chicken Salad

Marinated grilled chicken breast sautéed with cashews, red peppers and just a hint of garlic. Served on a bed of romaine with tomatoes and lightly tossed with our Italian Parmesan dressing.

Tuna Apple-Walnut Salad

This unique creation is always a favorite...served on a chilled section of honeydew or a bed of greens, complemented by a fresh baked bran muffin.

Old Fashion Chicken Salad

A tempting array of chicken, water chestnuts and pineapple, topped with sliced almonds, served with a bed of greens.

g = **Gluten Free - Not a gluten free kitchen**