



**COOL COCKTAILS**

**MudTini** / Van Gogh Double Espresso, Amaretto, Bailey's 9.95

**TK Cinnamon & Apples** / Cinnamon infused bourbon with a hint of apple 9.50

**TK Grand Smash** / Grand Marnier, muddled mint and lemon 8.50

**TK Valentini** / Smirnoff Raspberry, Chambord, pineapple pomegranate, cranberry juice 7.95

**Espresso Martini** / Van Gogh Double Espresso, Tuaca Kahlua 8.75

**Mike's Manhattan** / Makers Mark Bourbon, ruby port wine bitters 9.50

**Blueberry and Mint infused gin**/ Served on the rocks 9.50

**TK Patron Spice** / Patron Silver, jalapeno pepper, grapefruit juice agave nectar, lime juice 11.00

**Hammer and Bleu** / Hammer & Sickle Vodka, bleu cheese stuffed olives 11.00

**Prickly Pear-Tini** / Absolut Pear, Stoli Peach, simple syrup, fresh pear 9.00

**Mojito** / Bacardi Limon, Myer's Dark Rum, lime juice, mint 8.50

**Tommy Bahama Pomegranate Mojito** / Tommy Bahama White Rum, lime juice, mint 10.50

**APPETIZERS**

**Asian Lettuce Cups** / hoisin, peanut dipping sauce, hot and sour chili sauce Chicken 11 / Shrimp 15

**Seasonal Soup du Jour** 6

**Smoked Chicken Wings** / blue cheese, BBQ sauce 9

**Rock Shrimp and Sweet Potato Fritters** nuoc cham 7

**Butternut Farms Organic Cheddar and Bacon Fondue** / scallions, crisp potato wedges, sour cream 12

**Spicy Yellow Fin Tuna Crunch**

cucumber, crisp wontons 8

**Salmon Tempura Roll** / cilantro, avocado, scallions 8

**Yellow Fin Tuna Tartar** / lime-szechuan pepper aioli, shiitake mushrooms, crispy rice cake 7

**Crisp Maryland Crab Cake** / lemon, red pepper and wasabi aiolis 9

**Fresh Herb and Goat Cheese Fondue** / ciabatta bread, broccoli, zucchini 12

**Dynamite Roll** / Maryland soft shell crab, avocado, spicy aioli, scallion 11

**Grilled Filet Mignon** / Truffled "tater tots", frisee, blue cheese fondue 10

**Volcano Roll** / shrimp tempura, tuna tartar, tobiko, spicy aioli 11

**Chiang Mai Curried Noodles** / seared tenderloin, coconut milk, crispy shallots 7

**Sautéed Spinach and Artichoke Dip** goat cheese, toasted pita chips 8

**SALADS**

**Baby Iceberg Lettuce Slices** oven dried tomatoes, brioche croutons, apple wood smoked bacon, blue cheese \$7

**Wooden Bowl Garden** / buttermilk ranch dressing 6

**Baby Spinach and Frisee** / toasted pecans, golden raisins, grape tomatoes, Dijon vinaigrette 7

**Traditional Caesar** / romaine hearts, parmesan, anchovies 7

**STONE PIES & SANDWICHES**

**Stone Pie** / spring asparagus, fresh mozzarella, English peas, basil pesto, arugula 12

**Stone Pie** / spicy spinach, feta cheese, marinated grape tomatoes, roasted onions 12

**Stone Pie** / house-smoked fresh mozzarella, pepperoni, roasted tomatoes, sweet garlic paste 12

**Grilled Chicken Sandwich** / chorizo, chipotle aioli, jack cheese ... pickled vegetables 10

**Grilled Angus Cheese Burger** / one all beef patty, cheese, special sauce, on a sesame seed bun ... French fries 10

**BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 10

**MAIN PLATES**

**Fennel Crusted Yellow Fin Tuna** / fingerling potatoes, sun chokes, English peas, Starlight pea tendrils 24

**Herb Cured Brick Pressed Chicken** / garlic whipped potatoes, spring vegetables, lemon garlic sauce 18

**Grilled Marinated Hanger Steak** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 22

**Sautéed Wild Mushrooms with Gemelli Pasta** / spinach, roasted shallots, white truffle cream 17

**Seafood Pad Thai** / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 21

**Short Rib and Chorizo Tostada** / red rice, jicama-green cabbage slaw, guacamole 26

**Gulf Shrimp Cobb Salad** / avocado, applewood smoked bacon, creamy herbed dressing 13

**Grilled Atlantic Salmon Veracruzana** / tomatoes, olives, capers, basmati rice 19

**Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 16

**Pan Seared Alaskan Halibut** / English peas, fava beans, Zatar oil, Starlight pea tendrils 23

**Grilled New York Sirloin** / shallot-potato cake, haricot verts, frisee, white truffle vinaigrette 25

**SIDES 5**

Garlic Mashed Potatoes • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

**DINNER MENU**

It is important to bring any food allergy you may have to the attention of your server. "Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness." An 18% gratuity will be applied to parties of 10 or more

Christopher M. Torla Chef/Owner



**WINES BY THE GLASS**

**Sparkling & Champagne**

Gruet, Blanc de Noirs, Albuquerque	10.00
Zardetto Prosecco, Veneto, Italy [187 ml]	11.50
Veuve Cliquot, Brut NV, Reims, France	15.00

**Pinot Grigio/Gris**

Canaletto, 2008, Della Venezie	7.50
Ponzi, Pinot Gris, 2007, OR	11.00

**White and Rose**

Laurenz & Sophie, Gruner Veltliner, Austria	9.00
Nathanson Creek, White Zinfandel, CA	5.50
Bastianich, Rosato, 2008, Friuli	9.00

**Riesling**

Montinore, 2008, Willamette Valley	8.00
Dr. Loosen "Dr. L", 2008, Germany	10.00

**Sauvignon Blanc / Fume Blanc**

Ferrari Carano, 2008, Sonoma	11.00
St. Supery, 2008 Napa	9.00

**Chardonnay**

Estancia, 2008, Monterey	8.00
Hess "Shirtail Creek Vineyard" 2008, Monterey	10.00
Ferrari Carano "Tre Terre", 2007, Russian River	14.00

**Sake**

Kaguyahime, Junmai, Kyoto	5.00
Kaori, Ginjyo, Yamaguchi	6.00
Flight of Ozeki Dry, Kaori & Kaguyahime	9.00
Ozeki Dry Sake	7.00

**Pinot Noir**

Hob Nob Vineyards, 2008, France	8.50
Acacia "A", 2008, CA	14.00

**Merlot**

Sea Ridge, 2008, CA	7.50
Grove Street, 2006, CA	10.00

**Shiraz**

Rutherglen "Red", 2007, Victoria	9.50
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**Cabernet Sauvignon & Blends**

14 Hands, 2007, WA	7.50
Graham Beck, 2008, South Africa	10.00
Max Family Cuvee, 2007, Napa	12.50

**Zinfandel**

Ravenswood, Vintners Blend, 2007 CA	8.00
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**Red Varietals**

Cortijo III, Tempranillo, 2008, Rioja, Spain	7.00
Familia Mayol, Malbec, 2008, Mendoz	9.00

**DRAUGHT BEERS**

Brewtus Maximus Pale Ale	5.50
Amstel Light	5.00
Sam Adams Boston Lager	5.00
Palm Amber Ale	4.75
Stella Artois	5.75
Guinness Draught	6.00
Blue Moon Belgian White	4.50
Spaten Hefe-Weiss	5.50
Bass Ale	5.00
Newcastle	5.00
Rasta Rye	6.50
Sam Adams Seasonal	5.00

**BOTTLED BEERS**

Corona	4.75
Negra Modelo	4.75
Budweiser	3.75
Bud Light	3.75
Bud Light Golden Wheat	3.75
Coors Light	3.75
Michelob Ultra	3.75
Heineken	4.75
Dos Equis Amber	4.50
Smirnoff Ice	4.50
Miller Light	3.75
Buckler	4.50

**DESIGNATED DRIVERS**

**Soda Jerk Cola/** Coca Cola, vanilla extract, cherry juice 2.95

**Skinny Bellini/** Sparkling water, peach puree 2.95

**Cherry O Seven/** Fresh squeezed orange juice, Sprite and a splash of grenadine 2.95

**Designated Valentini /** Equal parts pineapple pomegranate and cranberry juice 3.95

**Root Beer Float/** IBC Root Beer, vanilla gelato 4.95

**Mid Day Mojito /** Club soda, Sprite, mint, honey 4.95

**Under 21 Margarita /** Fresh orange juice, lemonade agave nectar, lime juice, with a sugared rim 4.50

**Tara's Limeade /** A light refreshing lime beverage with water and club soda 2.95