



SEASONAL COCKTAILS

Field of Dreams

Jameson Whiskey, Strawberry puree, Lime 10

Rhubarb Manhattan

Bushmills Whiskey, Carpano Antica, Rhubarb puree
Lemon, Bitters 12

Spring Sangria

Chenin Blanc, Blueberry puree, Mint syrup, Rum 9

TK Rum Punch

Bacardi Cuatro, Lime, Passionfruit nectar, pineapple 10

Derby Italiano

Evan Williams Bourbon, Cynar, Lemon, Mint, Simple 10

Que Pasa Médica?

Mezcal, Carrot juice, Jalapeno Ginger Syrup
Lime, Cointreau 11

STARTERS & SALADS

Royal Thai Chicken Wings

Garlic, jalapeno, sweet chili sauce 10.95

Chang Mai Curried Noodles Seared tenderloin,
coconut milk, shallots 9.95

Grilled Filet Mignon* Truffled “tater tots”,
frisée, blue cheese fondue 13.95

Traditional Caesar Salad

Romaine hearts, anchovies, parmesan, croutons 8.95

Summer Vegetable Salad

Breakfast radishes, salad greens, cherry tomatoes, baby
Carrots, lemon vinaigrette 8.95

Rock Shrimp & Sweet Potato Fritters

Nuoc cham dipping sauce 10.95

Pan Fried Potato Pierogi

Vidalia onions, king oyster mushrooms 10.95

Vietnamese Sausage Skewers

Endives, julienne carrot, ginger 10.95

Sautéed Spinach and Artichoke Dip

Goat cheese, toasted pita chips 11.95

Chilled Oaxacan Shrimp Salad

Ancho grilled corn, black beans, avocado, plum
tomato, lime-chipotle dressing 17.95

MAIN PLATES

Grilled Angus Cheese Burger* / one all beef patty, special sauce, vintage cheddar, sesame seed bun 15.95

Black Jack Burger* / Cajun spice, jalapeno jack cheese, avocado 15.95

Skillet Roasted Atlantic Halibut / Yukon gold potatoes, garlic sautéed broccolini, chimichurri 26.95

Herb Cured Brick Pressed Chicken / Garlic whipped potatoes, seasonal vegetables, lemon garlic sauce 24.95

Grilled Marinated Hanger Steak* / Shiitake mushrooms, soy caramel, broccolini, French fries 14.95/26.95

Grilled Chicken Pasta / Linguini, locally grown mushrooms, truffle coulis, arugula, parmesan 21.95

Seafood Pad Thai / Rice noodles, snow peas, lime-chili sauce, roasted peanuts 15.95/29.95

Spice Grilled Hidden Fjord Salmon / summer beans, mango-avocado salad, Israeli cous cous 25.95

Tomato Balsamic Stone Pie / Artichoke hearts, fresh mozzarella, basil leaf 14.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients
“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness.”

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