

FIRST COURSE

<i>T. Cook's</i> Lobster & Fennel bisque garnished with lobster & fennel foam	10	"Holes & sticks"- Asparagus fries & onion rings with lemon aioli	11
Corn chowder with roasted corn & potatoes with a dab of Tabasco	8	Short rib Turkish Breads	12
Snug Harbor "Moules Marniers pomme Frites" (Mussels Marniers with Fries)	13	"Fruit de Mar" Tempura fried calamari, shrimp, & scallops	16
Soup du jour	8	Mini Kobe Hot Dogs with spicy potato chips & house made ketchup	12

SALADS

All salads, with exception of Cobb & Nicoise, available with grilled chicken or Loch Duart Scottish salmon for an additional \$6

All salads, with exception of Cobb & Nicoise, available in half-portion for \$7

Cobb Salad with bacon, ham, turkey, tomato, & avocado tossed in a blue cheese dressing	14	Mixed greens with roasted squash & corn vinaigrette	12
"Tuna Nicoise" seared tuna on a bed of green beans, red potatoes, eggs, red onion, tomato, & kalmata olives finished with lemon vinaigrette	15	Grilled Iceberg wedge with blue cheese dressing	12
		Strawberry salad with toasted almonds & house made mozzarella	12

T. Cook's Asian Pear salad with candied walnuts, Maytag blue cheese
& balsamic vinaigrette 12

SANDWICHES

All sandwiches, with the exception of Fish Tacos, come with your choice of fruit, French fries or mixed greens with pine nut dressing

"BLT" Braised Kurabuta pork, vine ripe tomatoes & arugula on toasted ciabatta bread	14	Caprese Panini (mozzarella, vine ripe tomatoes, basil pesto)	14
Pastrami Reuben with Ancho chili infused sauerkraut & Manchego cheese on marble rye with red pepper aioli	14	<i>T. Cook's</i> Rotisserie turkey club with prosciutto & honey mustard aioli	14
Spicy chicken Panini with Cambozola, tomatoes & fried onions	14	Devil 10 oz. Tenderloin burger with white cheddar cheese, arugula, bacon & Guinness tempura onion rings on ciabatta bun with a grain mustard aioli *	14
Seafood Roll with lobster, shrimp & crab tucked into a sub roll with butter lettuce	20	Seared Mahi fish tacos in flour tortillas, with an apple slaw, served with house made tortilla chips & salsa	14

T. Cook's denotes T Cook's classic

An 18% gratuity will be added to parties of 6 or more

We ask that all cell phones be turned off while in the dining room

*Can be cooked to order or contains raw eggs

Written information is available upon request regarding the safety of these items

Guided by principles of sustainability

We have T. Cook's classic pesto available for you to take home; inquire with your server

COMBOS 12

Choose one of the five combinations (1/2 portions or 2-slices pizza):

Add Salmon or Chicken to salads for \$6

- Soup & Salad
- Soup & Sandwich
- Salad & Sandwich
- Soup & Pizza
- Salad & Pizza

T. Cook's Lobster & Fennel bisque
garnished with lobster & fennel foam

Corn chowder with roasted corn &
potatoes with a dab of Tabasco

Soup du Jour

Strawberry salad with toasted almonds
& house made mozzarella

T. Cook's Asian Pear salad with candied
walnuts, Maytag blue cheese &
balsamic vinaigrette

Grilled Iceberg wedge with blue cheese
dressing

Mixed greens with roasted squash &
corn vinaigrette

Seared Mahi fish tacos in flour
tortillas, with an apple slaw

Pastrami Reuben with Ancho chili
infused sauerkraut & Manchego
cheese on marble rye with red pepper
aioli

Caprese Panini
(mozzarella, vine ripe tomatoes, basil pesto)

T. Cook's Rotisserie turkey club with
prosciutto & honey mustard aioli

Spicy chicken Panini with Cambozola,
tomatoes & fried onions

"BLT" Braised Kurabuta pork, vine
ripe tomatoes & arugula on toasted
ciabatta bread

House Pizza
(House made pepperoni, mozzarella, slow
roasted tomatoes, & arugula)

Margherita Pizza
(House made mozzarella, sauce, extra virgin
olive oil, oregano & basil)

ENTRÉES

Boneless "Poulet Rouge" chicken
thigh roasted tomatoes & fingerling
potatoes 14

Pan Seared Halibut with a pomodoro
sauce * 17

Braised beef & tepary bean chili 11

Margherita Pizza 12
(House made mozzarella, sauce, extra virgin
olive oil, oregano & basil)

House Pizza 12
(House made pepperoni, mozzarella, slow roasted
tomatoes, & arugula)

Chef Lee's Pasta Carbonara with garlic
cream, prosciutto, house-cured Pancetta &
egg yolk 16

"Late Riser" eggs du jour special * 11

Hanger Steak marinated in garlic, lemon, shallot, oil, chili flake,
& rosemary served with rosemary salted fries 14

Six Wines at Six Dollars a Glass for Lunch

Champagne
Chardonnay

Dry Rosé (Try This!)
Pinot Grigio

White Zinfandel
Merlot

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