

Graham

Starters

Fried Oyster Portobello 12

Grilled Portobello, Crispy Oysters,
Roasted Garlic Buerre Blanc

Tuna Tartare 12 GF

Ahi Tuna, Orange Zest, Ginger, Sesame Oil
Fresh Avocado

Parmesan Garlic Fries 7 GF

Fresh Garlic, Olive Oil, Shaved
Parmesan

Shrimp & Crab Eggplant Napoleon 13

Gulf Shrimp, Lump Crab, Brandy Cream
Crispy Eggplant Medallions, Parmesan Cheese

The "Hamby" 18

Member inspired, Chef created. Zucchini noodles, Baby Spinach, Gulf Shrimp, Jumbo Lump Crabmeat,
Asparagus, Lemon Butter

Soups/ Small Salads

Cup 5 / Bowl 9

Gumbo Du Jour / Soup Du Jour

Classic Wedge 6 GF

Pecan Smoked Bacon, Pickled Red Onions,
bleu cheese crumbles

Traditional Caesar Salad 6

Crisp Romaine, House Made Croutons,
Shaved Parmesan

House Salad 5 GF

Lettuce blend, tomatoes, cucumbers,
Shaved parmesan

Add to any of the above salad: *grilled or fried chicken 4* *fried oysters 10*
 grilled or fried shrimp 6 *grilled tuna 8*

Sandwiches

TCC Burger

Sourdough Bun, Choice of Cheese (Cheddar, Blue, and Swiss), Lettuce, Tomato

10

Classic Club

Ham, Turkey, Lettuce, Tomato, Mayonnaise, Bacon, Cheddar & Swiss on Choice of Bread

9

Roast Beef Debris Po'boy

Slow roasted beef, Swiss cheese, shredded lettuce, tomato, mayonnaise

11

Buffalo Chicken BLT Sandwich

Grilled or Fried Chicken Breast, Buffalo Sauce, Lettuce, Tomato, Blue Cheese, Bacon, Sourdough Bun

12

All sandwiches can be prepared in a flour tortilla or lettuce wrap/ Gluten free bread also available

Entrée Salads & Seafood

*Dressing Choices: Ranch / Red Wine Vinaigrette / Cucumber Wasabi / Remoulade / Caesar / Honey Mustard
Bleu Cheese*

Chef's Salad 13 GF

Romaine Blend, Ham, Turkey, Cucumber,
Cheddar Cheese, Tomatoes, Eggs,
with Choice of Dressing

Sesame Crusted Tuna 14 GF

Baby Spinach, Heirloom Tomatoes, Pickled
Onions, Fresh Avocado, Wasabi Lime Vinaigrette

Gulf Shrimp & Fried Green Tomato 15

Spring Mix, Fried Green Tomatoes, Gulf Shrimp
Cajun Remoulade, Creole Tomato Glaze

Redfish Court bouillon 17 GF

Fresh Gulf Redfish, Creole Tomato Broth, Trinity,
Brown Rice

Grilled Gulf Fish 14 GF

Grilled Gulf Fish, Zucchini Provençal Spaghetti,
Herbed Brown Rice

Cedar Plank Salmon 16 GF

Honey Pecan Crusted Salmon, Ginger Rice,
Wilted Spinach

Please inform your server of any food allergies or dietary needs when ordering

Graham

Beef / Poultry / Pork

Chicken Paillards 16

Roasted Artichoke Hearts, Sundried Tomatoes
over Angel Hair Pasta

Country Fried Steak 12

Country Gravy, Boursin Mashed Potatoes,
Green Beans,

Southern Comfort Petite Filet 23

Two Potato Hash, buttermilk crispy onion rings
Southern Comfort Demi-Glace

“Member Cut” Filet \$4.50 per ounce

Choice of Filet Size, Oven Roasted Potatoes,
Asparagus, and Sauce Béarnaise

Boudreaux Pie 14

Crawfish Étouffée, Garlic Mashed
Potatoes

Chicken Picatta 15

Angel hair pasta, capers, lemon butter sauce

*Steak Toppings: Sautéed mushrooms, sautéed onions, or blue cheese crumbles 4
Grilled or fried shrimp 6 Lump Crabmeat 9*

Sides 5

Asparagus, grilled or steamed **GF**

Haricot Vert **GF**

Oven Roasted Potatoes **GF**

Wilted Spinach **GF**

Broccoli, steamed or sautéed **GF**

Brussel Sprouts, sautéed **GF**

Crystal Buttermilk Onion Strings

Zucchini Spaghetti **GF**

Pizzas

	12”	16”
Cheese	7.00	9.00
Pepperoni	8.00	10.00
Sausage	9.00	11.00
Meat Lover’s- pepperoni, sausage, bacon, & ham	16.00	18.00
Veggie Lover’s – bell pepper, onions, mushrooms, fresh spinach	11.00	13.00

10” Gluten Free or Cauliflower crust available for \$6.50 plus toppings

Additional Toppings – Add \$1 per topping

Cheeses

Mozzarella
Fresh Mozzarella
Cheddar
Blue Cheese
Goat Cheese
White Cheddar
Monterey Jack

Meats

Pepperoni
Italian Sausage
Applewood Bacon
Chisesi Ham
Grilled Chicken
Salami
Ground Beef
Turkey
Meatballs

Vegetables

Bell Peppers
Onions
Mushrooms
Baby Spinach
Black Olives
Artichoke Hearts
Roma Tomatoes
Sundried Tomato
Jalapeno Peppers
Banana Peppers

Please inform your server of any food allergies or dietary needs when ordering