

EAT

DINNER MENU



SMALL PLATES

WINGS (GF)

smoked jumbo wings, flash fried, choice of BBQ, asian, or buffalo sauce 14

ARTICHOKE DIP

artichokes in a blend of dijon mustard, cream cheese, tomatoes served with pita wedges, monterey jack cheese 13

DIRTY FRIES

house smoked bacon, pulled pork, white cheddar, pepperjack, tomato, scallions, cilantro-lime cream, fried egg 14

STREET CORN

Roasted corn, chipotle lime crema, cilantro, cotija cheese 12

BRUSSEL SPROUTS (GF)

Miso soy glaze, shiitake mushroom, peanuts, scallion, fried carrots 12

CRAB CAKES

Avocado, Curry aioli, celery salad 15

TUNA

Sesame seared tuna, seaweed salad, carrot puree, mustard crème, Jicama cucumber slaw 15

PASTA

SAFFRON CHICKEN

Braised chicken thighs, artichokes, red bell pepper, scallions, garlic, white wine saffron sauce, linguine, topped with fresh parsley and parmesan 17

PESTO SHRIMP

lemon garlic shrimp, basil pesto, cream, sweet pea, sundried tomato, roasted corn, toasted pine nuts, penne 18

"ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS."

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

3% CONVENIENCE FEE WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS

GF = GLUTEN FRIENDLY

NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS. WE CANNOT GUARANTEE THAT ANY MENU ITEM IS FREE FROM GLUTEN OR ANY OTHER ALLERGEN

ADD CORNBREAD TO ANY ORDER 55

Jalapeno cheddar cornbread, baked to order, topped with bacon jam and honey

SALADS & SOUPS

ALL SALADS MADE TO ORDER

SOUPS MADE DAILY

CHICKEN PEPPERJACK

cup 5 mug 8

CHERRY CHICKEN SALAD (GF)

mixed greens, grilled chicken, sugar toasted pecans, dried cherries, red onion, bleu cheese, served with cherry vinaigrette 17

GRILL

PARMESAN WHITEFISH

fresh lake michigan whitefish, parmesan encrusted served with wild rice and sauteed vegetable 24

SALMON (GF)

miso soy glaze, forbidden rice, purple cauliflower, curry aioli, jicama cucumber slaw, sauteed vegetable 25

SHRIMP AND GRITS (GF)

cheesy grits, lemon garlic shrimp, bacon, cherry tomato, scallion, cajun brown butter 23

HALIBUT

pink peppercorn encrusted, forbidden rice, sauteed vegetable, saffron beurre blanc 28

SMOKEHOUSE

SMOKED PLATTER

half rack of ribs, pulled pork, beef brisket, served with fries and slaw 28

PULLED PORK

house smoked, bbq pulled pork, served with fries and slaw 20

SANDWICHES

SERVED WITH CHIPS. ADD FRIES 2

SMASH BURGER

8 ounce hand pattied, lettuce, tomato, american cheese, special sauce, brioche bun 16

CLASSIC CAESAR (GF)

romaine, traditional caesar dressing, served with croutons, topped with parmesan cheese 12
add chicken 6
brisket, salmon, or shrimp 8

SPINACH

Spinach, fresh snap peas, shredded carrots, green lima beans, red onion, cherry tomato, fresh mozzarella 15

FILET

two 4 ounce filets, mashed potatoes, sauteed vegetable, bacon jam, bourbon glazed cherry tomato, crispy shallots 32

PERCH

beer battered and fried, served with wild rice and sauteed vegetable 20

LOBSTER RISOTTO

herb poached lobster, roasted corn, sweet pea, caramelized fennel, chive oil, fried carrots 30

SKIRT STEAK

grilled skirt steak, truffled fingerling potato, sauteed vegetable, roasted fennel tomato salsa 27

BEEF BRISKET

in house slow smoked beef brisket, fries and slaw 22

RIBS

full or half rack, house smoked served with fries and slaw 20/26

WHITEFISH

ciabatta, lettuce, tomato, chimi 15

SOUTHWEST BLACK BEAN BURGER

quinoa black bean burger, roasted red peppers, roasted corn, uacamole, tomato, spinach, chipotle aioli, brioche bun 13

EXECUTIVE CHEF ZAK PATER

SIMPLE ★ FRIENDLY ★ LOCAL

IN THE HEART OF OLD MISSION PENINSULA

WWW.TCPENINSULAGRILL.COM

DRINK



Draft Beer

SHORTS

Locals light

SHORTS

Rotating Tap

RIGHT BRAIN

Motorboater IPA (our signature)

RIGHT BRAIN

CEO Stout

BELL'S

Two Hearted

BELL'S

Rotating Tap

ARBOR BREWING

Euchre Pilsner

PETOSKEY

Horney Monk

TERRA FIRMA

Amber Ale

STORM CLOUD

Rainmaker

Cider, etc

BOWERS HARBOR VINEYARD

Two rotating drafts ask your server for current selection

WHITE CLAW ask for flavors

Bottled Beer

FAT TIRE

CORONA

PBR

MILLER LITE

MICHELOB ULTRA

COORS LIGHT

BUDWEISER

BUD LIGHT

GUINNESS

STELLA ARTOIS

LABATT BLUE

BLUE MOON

SHORTS SOFT PARADE

SHORTS SPACE ROCK (GF)

KALIBER N/A

SWEET

CHEESECAKE

Ask your server for daily flavor 8

BROWNIE SUNDAE

Warm brownie served with vanilla ice cream, chocolate, and caramel sauce 8

KEY LIME PIE 8

HANCRAFTED COCKTAILS

LEMON LAVENDER MARTINI

Tito's handmade Vodka, fresh pressed lemon juice, lavender simple syrup from Brys Estate Secret Garden

PERFECT PALOMA

El Jimador tequila, grapefruit juice, salt rim, lime

TC OLD FASHIONED

Grand Traverse Distillery cherry whiskey, sugar, orange, cherry

CHERRY MULE

Grand Traverse Distillery cherry vodka, ginger beer, lime juice

MOSCOW MULE

Tito's handmade vodka, ginger beer, fresh pressed lime juice, over ice in a copper mug

MARGARITA

Milagro silver tequila, Cointreau, organic tres agave, salted rim, lime

JOHNNY JAVA

Bacardi, Kahlua, Bailey's, Godiva liqueur coffee, whipped cream in a sugar rimmed glass

On the Wagon

HENRY WEINHARD'S SODA

root beer, orange cream, black cherry, vanilla cream 3

ICED TEA

fresh brewed 2

LEMONADE 2

PEPSI PRODUCTS

pepsi, diet, sierra mist, root beer, mt dew, ginger ale 2

COFFEE & HOT TEA

fresh brewed 2

LOCAL FLAVOR

It's important for us to use local ingredients and products at every opportunity

The closer the source, the fresher the taste, the better for all of us and the community!

Local

BLACK STAR FARMS

Sparkling Bedazzled 30

BOWERS HARBOR

Pinot Grigio 8/30

BRÝS ESTATE

Sauvignon Blanc 9/34

BRÝS ESTATE

Cab/Merlot 12/46

MARI VINEYARDS

Chardonnay 11/42

CHATEAU GRAND TRAVERSE

Dry Riesling 8/30

CHATEAU GRAND TRAVERSE

Late Harvest Riesling 8/30

Rosé

SAVOIE

Eugene Carrel, France 9/34

White

PROSECCO

Bocelli, Italy (split) 8

PINOT GRIGIO

Santa Cristina, Sicily 8/30

SAUVIGNON BLANC

Babich, New Zealand 9/34

CHARDONNAY

Hess, California 9/34

CHARDONNAY

Davis Bynum, Russian River 11/42

Red

PINOT NOIR

J. Monterey, Sonoma 10/38

PINOT NOIR

Belle Gloss, Monterey 50

MALBEC

Fazzio, Argentina 9/34

MERLOT

Frei Brothers, Sonoma 8/30

CABERNET SAUVIGNON

Joel Gott, Sonoma 10/38

CABERNET SAUVIGNON

Dry Creek, Sonoma 54

GIGONDAS

Ogier Oratorio, France 50