

APPETIZERS

Pot Stickers 15

Pork dumplings pan fried & served with a side of sweet Thai chili sauce & soy sauce

Buffalo Cauliflower 15* V/GF

Tempura battered cauliflower florets deep fried & tossed in buffalo sauce with a side of ranch

Mozzarella Meatballs 15

Sausage & beef meatballs made fresh in house, drenched in our homemade marinara sauce & topped with mozzarella cheese

Shrimp Cocktail 17

Black tiger colossal citrus shrimp cocktail served chilled with cocktail sauce

Hummus 15 V

Ground chickpeas seasoned with garlic, lemon, cumin & our house blend seasoning served with cucumbers, celery, carrots & parmesan lavash

Zesty Shrimp 17*

Large shrimp hand dipped in buttermilk & house flour deep fried or grilled & tossed in our house-made zesty sauce & a side of soy sauce

Mozzarella Cheese Sticks 14

Mozzarella sticks deep fried & served with a side of warm marinara sauce

TPC Nachos 13 V

Tortilla chips smothered in our house-made queso & topped with pinto beans, pickled onions, jalapenos, cheddar jack cheese, & finished with Pico de Gallo, cilantro sour cream drizzle & scallions

Add Beef 5 | Chicken 5 | Shrimp 6 | Steak 6

Potato Skins 14

Crispy cheesy potato skins topped with queso, applewood smoked bacon, cheddar jack cheese, scallions & served with a side of sour cream

Grouper Nuggets 19*

Grouper hand dipped in buttermilk & our signature house flour fried golden brown & served with a side of remoulade sauce

Ahi Tuna 17

Sushi grade fresh tuna sesame encrusted seared rare & served with soy sauce & wasabi

Fried Green Tomato 14

Southern style fried green tomatoes topped with feta cheese & balsamic drizzle, served with our house-made remoulade sauce

Jumbo Pub Pretzel 14*

Giant Bavarian pretzel baked soft on the inside crispy on the outside slightly salted & served with beer cheese, creole mustard & Nutella dipping sauce & a side of house chips

Fried Pickles 10 V

Thick cut pickle chips hand dipped in buttermilk & house flour deep fried & served with a side of ranch

The Krane Sampler 27*

Includes pot stickers, mozzarella sticks, potato skins, zesty shrimp, and a generous portion of chips & salsa

SOUPS & SALADS

Cup of Soup 5

House Made Chili or Soup of the Day

Bowl of Soup 8

House Made Chili or Soup of the Day

Buffalo Chicken Salad 17

Fried chicken tossed in buffalo sauce on a crisp bed of romaine topped with bleu cheese crumbles, bacon bits, red onions, grape tomatoes, cucumbers & ranch dressing

Substitute Fried Shrimp 2

Ahi Tuna Salad 21

Sesame encrusted seared tuna on a fresh bed of baby spring mix with cucumbers, avocado, carrots, radish, crispy wonton strips & sesame ginger dressing

Greek Salad 14

Crisp iceberg, red onions, grape tomatoes, black olives, Greek peppers, cucumbers, feta & served with parmesan lavash & Greek dressing

House Salad 12 V/GF

Fresh spring mix, grape tomatoes, cucumbers, red onions, shredded carrots & croutons, tossed in our house-made lemon vinaigrette

The Labritz Wedge 14* GF

Your choice of crisp iceberg wedge or romaine heart, topped with bacon bits, red onions, grape tomatoes & ranch dressing, finished with drizzled balsamic glaze. Bleu cheese crumbles and dressing available upon request.

Caesar Salad 12

Crisp romaine lettuce & croutons tossed in creamy Caesar dressing & topped with shaved parmesan

Add Protein to Any Salad

Chicken 5 | Shrimp 7 | Steak 7 | Salmon 8

Salad Dressings:

Ranch | Bleu Cheese | Caesar | Balsamic Lemon Vinaigrette | Honey Mustard

BONE-IN & BONELESS WINGS

Eight Wings Boneless 14 · Bone-In 15 Twelve Wings Boneless 19 · Bone-In 20

Marinated wings fried & tossed in your choice of sauce.

Wing Flavors

Buffalo, Garlic Parmesan, Mango Habanero, Honey Hot, Sweet Red Chili, Lemon Pepper, Cajun, BBQ, Ghost Pepper

Chicken Tenders 16

Breaded tenderloins fried to perfection & served with a side of french fries & honey mustard



V Denotes Vegetarian Item. Œ Denotes Gluten Free Item. * Denotes TPC Signature Item. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server if you or anyone in your party has food allergies or special dietary restrictions. All prices are subject to 7.5% sales tax. A 22% gratuity will be added to parties or 8 or more for your convenience.

FLATBREADS

Mozzarella 13 V

Marinara sauce topped with mozzarella & herb seasoning

Buffalo Chicken 17*

Alfredo sauce topped with mozzarella, bacon, fried chicken tenders drizzled with buffalo sauce & ranch dressing

Veggie 14 V

Marinara sauce topped with mozzarella, black olives, peppers, red onions, mushrooms & herb seasoning

Pepperoni & Chorizo 17 & chorizo chicken sausage & herb seasoning

WRAPS

Buffalo Chicken Wrap 15

Your choice of grilled, fried or blackened chicken with lettuce, tomato, cheddar jack cheese, buffalo sauce & ranch served in a grilled flour tortilla

Chicken Salad Wrap 15

Chicken salad with lettuce, served in a spinach herb tortilla

Club Wrap 15 Boars Head Fresh sliced ham & turkey with swiss cheese, bacon, lettuce & tomato served on a flour tortilla

Tuna Salad Wrap 15

Solid white Albacore Tuna salad with lettuce served in a tomato basil tortilla

Veggie Wrap 15

Lettuce, tomato, red onions, black olives, feta, fresh roasted peppers, mushrooms & cilantro sour cream, served on a spinach herb tortilla

HANDHELDS

Philly Cheesesteak 17

Your choice of chicken or steak & topped with provolone cheese, sautéed mushrooms, onions & peppers. Served on a toasted hoagie roll with garlic aioli

TPC Cuban 16* Boar's Head

Our signature homemade mojo pork, fresh sliced ham, pickles, Swiss cheese, mayonnaise & mustard served on fresh La Segunda Cuban bread & pressed to perfection

Fried Green Tomato BLT 15

Southern style fried green tomato with applewood smoked bacon, lettuce, guacamole & remoulade sauce on toasted sourdough

Reuben 17 Seats Head Corn beef or blackened grouper topped with Swiss cheese, sauerkraut & Russian dressing on a toasted marble rye

Grouper available upon request for \$4

Grouper Sandwich 21

8oz grouper filet cooked your way: fried, blackened or grilled with lemon herb aioli & served on a toasted brioche bun with lettuce, tomato & a side of coleslaw

Pastrami Sandwich 17

Hand-sliced pastrami topped with provolone cheese, creole mustard & mayonnaise on toasted marble rye

The Kuhlman Klub 17* Boart Head Classic club with fresh sliced ham & turkey, Swiss, bacon, lettuce, tomato & mayonnaise served double decker style on toasted sourdough. Available with Gluten Free Bread.

ENTREES

Cajun Mac & Cheese 13*

Penne pasta tossed in our signature cheesy sauce & blackening seasoning. Add your choice of protein: Beef5 | Chicken5 | Shrimp7 | Steak7

Grilled Sirloin 25

10 oz. thick cut sirloin chargrilled to perfection & served with your choice of two sides

Chicken Parmesan 22

Lightly herb breaded chicken cutlet fried & topped with our homemade marinara sauce & mozzarella. Served with a side of penne pasta & tossed in marinara sauce

Chicken Marsala 24

Tender lightly breaded chicken cutlet with a sweet mushroom marsala wine sauce, served with sautéed green beans & garlic mashed potatoes Substitute for a Filet, Thick Cut for an additional \$12

Chicken, Salmon, or Mahi Piccata 24* Your Choice of protein, topped with a creamy lemon caper wine sauce, served with sautéed green beans and parlic mashed potatoes.

Substitute for Grouper at an additional \$5

Beer Battered Haddock 21

Crispy large 9oz. beer battered haddock served with french fries & coleslaw

Meatball Sub 17

Sausage & beef meatballs made fresh in house, drenched in our homemade marinara sauce & topped with melted mozzarella. Served on a toasted hoagie roll.

Zesty Shrimp Po Boy 21

Crispy cajun fried shrimp on a bed of jalapeno coleslaw, pickled onions, Pico de Gallo, scallions & drizzled with our house-made zesty sauce & served on a toasted hoagie roll

Chicken Parm Sub 17

Lightly herb breaded & fried chicken cutlet. Topped with homemade marinara sauce & mozzarella served on a toasted hoagie roll

Quesadilla 17

Grilled flour tortilla with sautéed onions & peppers, cheddar jack cheese, served with a side of tortilla chips & salsa

Veggie | Beef | Chicken | Pork | Steak Add Shrimp for an additional \$2

Street Tacos 17

Three flour tortilla filled with your choice of protein, topped with lettuce, cheddar jack, Pico de Gallo, & cilantro sour cream drizzle. Gluten Free tortillas available upon request

Beef | Chicken | Pork | Steak

Add Grouper or Mahi for an additional \$5 Add Shrimp for an additional \$2

Beyond Burger 18 V

Plant based burger patty topped with cheddar cheese served on a toasted brioche bun with lettuce, tomato, onion & pickle

The Champion 18*

Our signature 1/2 lb. high quality angus beef patty or marinated chicken breast grilled to perfection, topped with cheddar cheese, lettuce, tomato, onion & pickle

Mahi Sandwich 21

Mahi filet grilled or blackened with lemon herb aioli & served on a toasted bun with lettuce, tomato & a side of coleslaw

Bison Burger 19

All natural half-pound Bison burger with Applewood smoked bacon, jalapeno coleslaw, garlic aioli & cheddar cheese

SIDES 5

French Fries · Sweet Potato Fries · Onion Rings Fresh Fruit Cup · Veggie of the Day · Loaded Bake Potato · Garlic Mashed Potatoes · House Salad · Caesar Salad

FRY FLAVORS

Old-Fashioned

Salt, pepper & garlic **Cajun Spice**

A rich Smokey creole spice

Tex-Mex Cajun spice smothered with Queso

Italian Herb Herb seasoning & Parmesan cheese

Sweet Potato Vanilla sugar, sweet & salty

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