

THE TIN TABLE DINNER MENU

Traditional dishes with a Tin Table twist!

SMALL PLATES

Artisan Cheese Board with House Baked Crackers* 15 v

Chef's Selection of Crafted Cheeses

Served with House Baked Crackers, Nuts, Fruit Compote

Soup of the Day 5

Ask your server for tonight's selection

Arugula Salad 9 v, GF

Roasted Red Grapes, Shaved Manchego Cheese, Fried Marcona Almonds, Sweet Onion, Sherry Vinaigrette

Green Goddess Salad 9 v, GF

Willie Farms Mixed Baby Lettuces, Thin Sliced Asparagus, English Peas, Cherry Tomatoes, Baby Carrots, Toasted Pistachios, Buttermilk Green Goddess Dressing

Grilled Asparagus 10 v, DF, GF

Chargrilled Local Asparagus, Sieved Cured Egg Yolk, Lemon Zest

Charlie's Charcuterie MP

Your server will inform you of today's selection of House Made Charcuterie

Chicken Wings 9 DF

Crispy Baked Wings, Sweet Chili Glaze, Scallions

Fig & Goat Cheese Bruschetta 9

Grilled Columbia City Bakery Baguette, LaQuercia Domestic Prosciutto, Balsamic & Fig Jam, Laura Chenel Chevre

Spicy Tempura Cauliflower 9 v

Battered Cauliflower, Blue Cheese & Celery Dip

Hand Cut Frites 5 v, DF

Choice of Shoestring Frites with Truffle Salt or Thick Cut Steak Fries

WE ARE A COMPLETE SCRATCH KITCHEN USING LOCAL, ORGANIC, AND SUSTAINABLE FOODS WHENEVER POSSIBLE

Please inform your server of any ALLERGIES prior to ordering.

We use PEANUT OIL for fried menu items.

V=Vegetarian, DF=Dairy Free, GF=Gluten Free

*Eating raw or undercooked foods can be dangerous to your health.

**JOIN US ON TUESDAYS
for HALF PRICED
BOTTLES of WINE
with purchased dinner**

THETINTABLE.COM

LARGE PLATES

Pan Seared Red Snapper 19 DF

Crispy Red Snapper Filets, Toasted Orzo,

Blistered Mini Heirloom Tomatoes, Green Onion Chimichurri

Shrimp Pasta Puttanesca 19 DF

Grilled Jumbo Prawns, Hand Cut Saffron Fettucine, Rustic Sauce of Tomatoes, Garlic, Capers, Kalamata Olives, Anchovy & Chile Flakes, Wilted Rapini

Seared Pork Tenderloin* 19 GF, DF

Medallions of Pan Seared Carlton Farms Pork Tenderloin, Spicy Salsa Verde, Cilantro Rice, Pinto Beans Simmered with Smoked Pork

Grilled Lamb Kebabs* 20

Marinated & Grilled Skewers of Anderson Ranch Lamb, Israeli Couscous Salad with Piquillo Peppers, Olives, Preserved Lemon, Grilled Planks of Zucchini, Harissa Sauce, Greek Yogurt

Barbecued Chicken Thighs 18 DF, GF

Grilled Boneless Chicken Thighs, Basted with Peach & Habanero Infused Barbecue Sauce, Warm New Potato Salad, Haricots Vert, Grilled Blue Velvet Apricot

Steak Frites* 23

8 Ounce St. Helen's Hanger Steak, Mushroom Bordelaise, Bacon Blue Cheese Butter, Arugula Salad, Hand-Cut Steak Fries

Caprese Cannelloni 18 v

Fresh Basil Pasta Rolls Stuffed with Fresh Mozzarella & Ricotta Cheeses, Wilted Cherry Tomatoes, Shaved Garlic, Torn Basil Leaves & Extra Virgin Olive Oil

Summer Rice & Barley Pilaf 15 v, GF

Warm Salad of Wild Rice, Barley, Toasted Pecans, Vegetables & Mushrooms, Sautéed Baby Carrots, Asparagus, Morel Mushrooms, Peas, Edamame, Bing Cherries, Pickled Garlic Spears, Citrus Butter Sauce

BURGERS

Burgers are served with choice of Truffled Frites or Arugula Salad

Floozy Burger* 14

Painted Hills Ground Beef, Caramelized Onions, Bavarian Bacon, Cheddar, Columbia City Bakery Brioche Roll

Veggie Burger 12 v

Garden Burger Veggie Patty, Mama Lil's Mostarda, Shaved Red Onion, Wild Organic Baby Arugula, Columbia City Bakery Brioche Roll

Applicable taxes are included on all beverages.

For large parties, a 20% gratuity (includes applicable taxes) will be added.

**JOIN US FOR AN EVENING OF DINING & DANCING!
CENTURYBALLROOM.COM**

EXECUTIVE CHEF FRANK WIELGOSIEK

06.09