



### Starters

#### **Bang Bang Shrimp.....\$8**

*Crispy fried shrimp tossed in spicy sauce*

#### **Totchos.....\$8**

*Tater-tots, chili, jack & cheddar cheese, tomatoes, guacamole, sour cream and jalapenos*

#### **NCC Wings.....5 for \$5; 10 for \$9; 15 for \$13**

*NCC signature sauce served with celery and your choice of Ranch or Blue Cheese*

*Additional flavors: Habanero Hot; Lemon Pepper; Tebasaki*

#### **Avocado Fritters.....\$9**

*Battered golden fried served with Siracha Ranch*

#### **Tenders.....3 filets \$7; 5 filets \$10**

*Southern style chicken tenderloins served with NCC Honey Mustard*

#### **Pickle Fries.....\$7**

*Masa dusted and served with Cajun Dipping Sauce*

#### **Curds.....\$7**

*Fresh mozzarella curds golden fried served with Avocado Poblano Lime Dip*

#### **Tuna Tartar.....\$11**

*Ahi Tuna tossed with soy sauce, EVO, siracha, sea salt, avocado and tomatoes*

### Lahvosh

*Armenian flatbreads made from an eighteenth-century recipe*

#### **The "Greek".....\$12**

*Jack cheese, feta cheese, gyro strips, tomatoes, olives and artichokes*

#### **Spinach & Mushroom.....\$9**

*Jack cheese, parmesan cheese, baby spinach, shitake mushrooms and basil pesto*

### Soups

#### **Chowder.....cup \$6; bowl \$8**

#### **Tracy's Beef & Bean Chili.....cup \$5; bowl \$7**

### Burgers

**8 oz. Certified Angus Custom Brisket & Chuck Blend served on a Kaiser Bun**

*All are served with your choice of creamy slaw; tater tots; sweet potato fries; curly fries; straight fries*

*Add \$1.50 for small Caesar Salad or NCC House Salad*

#### **Black & Bleu.....\$12**

*Blackened signature patty, blue cheese, onion straws, Siracha Ranch, lettuce, tomato and dill pickle*

#### **NCC Royale.....\$14**

*Ghost pepper, provolone and cheddar cheese, hickory-smoked bacon, fried egg, Parmesan Peppercorn dressing*

#### **Smokehouse.....\$14**

*Chef's Magic Spice Dry Rub, house-smoked, provolone cheese, mushrooms, bacon, lettuce, tomatoes*

#### **Classic.....\$12**

*Aged cheddar cheese, hickory-smoked thick cut bacon, lettuce and tomato*

#### **Texas "T" .....\$12**

*NCC BBQ Spice Blend, House-made Texas BBQ Sauce, ghost pepper cheese, onion straws*

*All burgers are available with boneless breast of chicken; as well as blackened*

## Wraps

*All are served with your choice of creamy slaw; tater tots; sweet potato fries; curly fries; straight fries  
Add \$1.50 for small Caesar Salad or NCC House Salad*

### **Gyro Wrap.....\$9**

*Traditional beef and lamb gyro, romaine, diced tomatoes, onions served with Tzatziki Sauce*

### **The "Original" Cart Boy Wrap.....\$9**

*Chicken tenders or grilled breast of chicken, cheddar cheese, hickory-smoked bacon served with Ranch Dressing*

### **Buffalo Wrap.....\$9**

*Chicken tenders or grilled breast of chicken, jack cheese, lettuce, tomatoes, served with NCC Buffalo Sauce and Ranch*

### **Ghost Wrap.....\$9**

*Ghost Pepper cheese, steak, peppers, onions, baby spring mix, Siracha mayo*

## Quesadillas

*Large flour tortilla jack cheese, house-seasoned and griddled*

Peppers and Onions.....\$8

Cheese.....\$7

Chicken.....\$10

Steak and Onions.....\$10

Shrimp.....\$12

## Grill Specialties

*All are served with your choice of creamy slaw; tater tots; sweet potato fries; curly fries; straight fries  
Add \$1.50 for small Caesar Salad or NCC House Salad*

### **PO Boy.....\$11**

*Hoagie filled with lightly breaded shrimp, lettuce, tomatoes, dill pickle, remoulade and drizzled with Siracha*

### **Gulf Coast.....\$13**

*Lightly dusted fried Grouper fingers, tartar sauce, lettuce, tomatoes and dill pickle slices served on a Griddled Bun*

### **California Burger.....\$11**

*Griddled 7 oz. Turkey Burger, provolone cheese, avocado, tomatoes, siracha mayo served on a Kaiser Bun*

### **NCC Philly.....\$10**

*Filled with shaved rib-eye, provolone cheese, caramelized onions, peppers and mushrooms*

### **Tracy's Melt.....\$9**

*Tracy's NCC Famous Chicken Salad or Tuna Salad topped with melted cheddar cheese, hickory-smoked bacon and tomatoes served on a grilled Sourdough*

### **NCC Club.....\$9**

*Smoked turkey, sugar cured ham, cheddar cheese, provolone cheese, bacon, lettuce, tomatoes and mayo served on toasted Sourdough*

### **B.L.A.S.T.....\$13**

*Salmon, hickory-smoked bacon, lettuce, avocado and tomatoes served on toasted Sourdough with Remoulade Sauce*

### **NCC Grilled Cheese.....\$8**

*A NCC Tradition – Pimento Cheese and hickory smoked bacon*

## Salads.....\$9

### **Mediterranean**

*Hearts of romaine, baby mixed greens, tomatoes, cucumber, ripe olives, artichokes, feta cheese with Greek Dressing*

### **Cranberry Walnut**

*Mixed baby greens with toasted walnuts, dried cranberries, red onion, goat cheese served with Honey Orange Vinaigrette*

### **Beet Salad**

*Baby spinach, romaine, roasted beets, walnuts, goat cheese, onion relish with Honey Orange Vinaigrette*

### **Caesar Salad**

*Hearts of romaine, parmesan, house made croutons with NCC Table Side Caesar Dressing*

### **Vegan Bowl**

*Mixed baby greens, edamame, chic peas, avocado, red beans, carrots, cucumber balsamic Dressing*

### **1919 Cobb**

*Hearts of romaine, tomatoes, fried egg, avocado, bacon, cucumber, cheddar cheese, parmesan peppercorn Dressing*

*To Compliment your salad choice, add:*

*Salmon.....\$8; Ahi tuna.....\$8; Grilled breast of Chicken.....\$5; Chicken salad.....\$4; Tuna salad.....\$5*

*Your choice of dressings: Honey Orange Vinaigrette, Buttermilk Ranch, Blue Cheese, Parmesan Peppercorn; Balsamic Vinaigrette; Honey Mustard; Avocado Poblano; Pad Thai Peanut Dressing; Greek Dressing*

## Mains

### **Shrimp & Grits.....\$17**

*Red Mule Organic Grits, NCC spice blend seasoned sautéed shrimp, avocado, tomato served with White Wine Butter Sauce*

### **Maple Salmon.....\$18**

*Norwegian Salmon Fillet, Vermont Maple Syrup, Dijon glaze, organic creamed grits, wilted baby spinach*

### **Pappardelle.....\$17**

*Broad egg noodles topped with braised beef short ribs and shaved parmesan*

### **Chicken Bruschetta.....\$15**

*Sautéed breast of chicken topped with NCC marinara, basil pesto and provolone cheese served over Cavatappi Pasta with EVO*

## Sweets

### **"Fried Pie".....\$5**

*Bolton's Bakery signature strawberry, cream cheese golden fried pie served with vanilla bean ice cream*

### **Double Dark Torte.....\$6**

*Dark Chocolates in a flourless cake served with raspberry and caramel sauces*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness