

TMACS

STARTERS

Antipasto 23

charcuterie and artisan cheese, marinated olives
spanish roasted nuts, dried fruit, crackers

Seared Ahi* 17

harissa-blackened, seared rare, citrus tamari reduction
mango salsa, avocado, black lava salt, plantain chips

Wild Mushroom Bruschetta 17

goat cheese mousse, truffle oil, bunapis, shitakes
oyster mushrooms, balsamic reduction

Calamari 15

crispy fried, sweet Italian peppers, house sriracha aioli
sweet chili sauce, charred lemon, parsley, cilantro

Pork Belly 15

braised, fried crispy, red wine poached apple
blue cheese, maple honey glaze, pea shoots

Coconut Butternut Squash Soup 12

toasted pepitas, basil oil, black lava salt, micro greens

SALADS

Butternut Squash 16

julienne apples, wild arugula, frisee, goat cheese
candied walnuts, maple sage vinaigrette

Brussels Sprouts* 16

apples, bacon, pistachio, mint, sage
parmesan aioli, balsamic fig glaze

Couscous 16

sweet peppers, chickpeas, cucumbers, red onion
cherry tomatoes, olives, feta, dill lemon vinaigrette

House Garden 15

wild greens, baby carrots, cherry tomatoes
toasted pepitas, cucumbers, house vinaigrette

PASTAS and MORE

Mac & Cheese 29

lobster tail, cavatappi pasta, smoked gouda, smoked fontina
lemon dill gremolata, parmigiano-reggiano

Bolognese 28

milk-braised wagyu beef and pork, tomato ragu
mixed herbs, parmigiano-reggiano

Butternut Squash Agnolotti 28

ricotta, chanterelle mushrooms, gorgonzola cream sauce
balsamic truffle pearls, fried sage, parmigiano-reggiano

Seafood Risotto 38

halibut, shrimp, scallop, clams, green chickpeas
saffron tomato broth risotto, cilantro-parsley

LAND and SEA

RR Ranch Beef Tenderloin* 49

bacon wrapped baby potatoes, sauted broccolini
compound blue cheese butter, fig demi-glaze

Alaskan Halibut 37

herbed farro risotto, kale, green chickpeas, sweet potatoe puree
lemon caper beurre monte sauce

Lamb Chops Lollipops* 35

chermoula spiced rub, spiced baby carrots, parsnip puree
pine nut and aleppo pepper chimichurri sauce

Half Chicken 33

cinnamon and rosemary brined, crispy brussels sprouts
baby potatoes, cardamon spiced cranberry sauce

Wagyu Beef Short Ribs 33

coffee and bourbon braised short ribs
spiced parsnip puree, sautee kale, broccolini

Ask your server about our current dessert offerings

* Foods that contain raw or undercooked ingredients may increase your risk for foodborne illness.
Please inform your server of any dietary restrictions or allergies.

