

TMACS

STARTERS

Antipasto	25
charcuterie and artisan cheese, marinated olives Spanish roasted nuts, dried fruit, fig jam, crackers	
Seared Ahi*	18
harissa-blackened, seared rare, citrus tamari reduction mango salsa, avocado, black lava salt, plantain chips	
Charred Octopus	18
charred lemon, smokey romesco, baby potatoes frisee, aleppo pepper chimichurri	
Heirloom Tomato Bruschetta	17
mint, basil, tarragon, saffron, burrata, green oil balsamic reduction, black lava salt, opal basil	
Smoked Salmon Mousse Dip	16
zesty lemon cream cheese, dill, capers, salmon roe plantain chips, crostini, crackers	
Watermelon & Peach Gazpacho	12
almonds, ginger, basil infuse oil, black lava salt	

SALADS

Baby Beets	17
local heirloom tomatoes, shaved fennel, smoked feta carrot emulsion, rocket lettuce, mustard seed vinaigrette	
Brussels Sprouts*	17
apples, bacon, pistachio, mint, sage, parmesan aioli balsamic fig glaze	
Grill Peach and Bresaola	17
compressed watermelon, cantaloupe, wild arugula saffron aioli, caper berries, marcona almonds shaved pecorino lemon vinaigrette	
Garden	15
wild greens, frisee, baby carrots, cherry tomatoes baby beets, cucumbers, toasted pepitas house lemon vinaigrette	

PASTAS & MORE

Prawn and Scallop	34
pan seared, fired roasted red bell peppers, zucchini cake apple fennel slaw, pernod cream sauce	
Lobster Mac & Cheese	32
lobster tail, cavatappi pasta, smoked gouda, smoked fontina lemon herb gremolata, Parmigiano-Reggiano	
Bolognese	28
milk-braised wagyu beef and pork, tomato ragu mixed herbs, Parmigiano-Reggiano	
Braised Oxtail Ragu	28
house-made pasta, red wine-tomato braised Parmigiano-Reggiano	
Summer Spinach Gnocchi	27
tomato ragout, zucchini, corn, cherry tomatoes torn burrata, toasted pine nuts, opal basil	

LAND and SEA

RR Ranch Beef Tenderloin*	55
pressed potato and bacon stacks, tomatoes, broccolini black garlic puree, caramelized sweet onion demi glaze	
Wild King Salmon*	37
fried rice, baby carrots, green beans, broccolini honey soy miso glaze	
Lamb Chops*	36
quinoa, eggplant, zucchini, chickpeas, cucumbers red onion, mint gremolata	
Alaskan Halibut	36
creamy corn broth, roasted poblanos, corn, green beans butter braised rainbow potatoes, fried sage	
Chicken Romesco	33
parmesan breaded, fresh Mozzarella, green beans roasted wedge cauliflower, grilled baguette	

Ask your server about our current dessert offerings

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

