

TMACS

STARTERS

Antipasto	24
charcuterie and artisan cheese, marinated olives Spanish roasted nuts, dried fruit, crackers	
Seared Ahi*	18
harissa-blackened, seared rare, citrus tamari reduction mango salsa, avocado, black lava salt, plantain chips	
Charred Octopus	18
charred lemon, saffron aioli, baby potatoes frisee, aleppo pepper chimichurri	
English Pea Bruschetta	17
mint, basil, tarragon, goat cheese green oil, black lava salt, micros	
Arancini	16
smokey romesco sauce, delice de bourgogne wild mushrooms, truffle aioli, Parmigiano-Reggiano	
Cream of Asparagus Soup	12
balsamic reduction, black lava salt, micros	

SALADS

Baby Beets	17
baby carrots, english peas, marcona almonds, red oak frisee, goat cheese mousse, mustard seed vinaigrette	
Brussels Sprouts*	17
apples, bacon, pistachio, mint, sage, parmesan aioli balsamic fig glaze	
Strawberry	16
celery, julienne red onion, candied walnuts, prosciutto wild arugula, frisee, smoked feta, cardamon vinaigrette	
Garden	15
wild greens, frisee, baby carrots, cherry tomatoes baby beets, cucumbers, toasted pepitas house lemon vinaigrette	
Protein add to any salad	
Wild King Salmon	14
Grilled Shrimp	9
Seared Ahi*	9
Beef Tenderloin Steak Bites	9
Herb-Marinated Chicken	7

SANDWICHES

Ahi Tuna BLTA*	19
seared rare, bacon, avocado, cucumber soy reduction, tomato, butter lettuce	
Pork Belly*	19
braised, crispy, sesame soy glaze, daikon-carrot slaw cilantro, cucumbers, siracha and lime aioli	
Roasted Turkey Club*	19
roasted turkey, bacon, smoked gouda, butter lettuce tomato avocado, garlic aioli	
Beef tenderloin	19
caramelized onion, sweet peppers, mushrooms aleppo chimichurri, fresh mozzarella, wild greens	

Burgers

All burgers served with house cut fries

Wagyu Beef*	24
bacon, smoked provolone, cremini mushrooms garlic aioli, caramelized onions, tomato, butter lettuce	
Greek Lamb*	24
house-ground lamb, crumbled feta, tzatziki olive tapenade, red bell peppers, tomato, butter lettuce	

PASTA

Lobster Mac & Cheese	27
lobster tail, cavatappi pasta, smoked gouda, smoked fontina lemon dill gremolata, Parmigiano-Reggiano	
Bolognese	25
milk-braised wagyu beef and pork, tomato ragu mixed herbs, Parmigiano-Reggiano	
Duck Ragu	25
house-made pasta, pancetta, tomato-juniper berry braised Parmigiano-Reggiano	
Spring Gnocchi	24
asparagus, english peas, kale, cherry tomatoes golden beet emulsion, torn burrata, green garlic pesto	

