

TMACS

STARTERS

Antipasto 25
charcuterie and artisan cheese, marinated olives
Spanish roasted nuts, dried fruit, sea salt 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
fried plantain chips, crostini, sea salt crackers

Watermelon & Peach Gazpacho 12
almonds, ginger, basil infuse olive 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
crispy fried, apples, bacon, pistachio, mint, sage
parmesan aioli, balsamic fig drizzle

Grilled Peach & Bresaola* 17
compressed watermelon and 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

Proteins add to any salad

Grilled King Salmon* 14
Pan Seared Wild Alaskan Halibut 14
Grilled Jumbo Prawns 10
Seared Ahi Tuna* 10
Beef Tenderloin Steak Bites* 10
Chicken Breast 8

SANDWICHES

Ahi Tuna BLTA* 20
seared rare, bacon, avocado, cucumber
soy reduction, tomato, butter lettuce

Pork Belly* 20
braised, crispy, sesame soy glaze, daikon-carrot slaw
cilantro, cucumbers, siracha and lime aioli

Roasted Turkey Club* 20
roasted turkey, bacon, smoked gouda, butter lettuce
tomato avocado, garlic aioli

Beef Tenderloin* 21
caramelized onion, sweet bell peppers, crimini mushrooms
aleppo chimichurri, fresh mozzarella, horseradish aioli

Burgers

All burgers served with house cut fries

Wagyu Beef* 24
bacon, smoked provolone, crimini 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

Braise Oxtail Ragu 25
house-made pasta, red wine-tomato braised
Parmigiano-Reggiano

Summer Gnocchi 24
tomato ragout, zucchini, corn, cherry tomatoes
torn burrata, toasted pine nuts, opal basil

