

TMACS

STARTERS

SANDWICHES

Antipasto 23
charcuterie and artisan cheese, marinated olives
Spanish roasted nuts, dried fruit, crackers

Seared Ahi* 17
harissa-blackened, seared rare, citrus tamari reduction
papaya salsa, avocado, black lava salt, plantain chips

Wild Mushroom Bruschetta 17
bunapi, shitake, oysters mushrooms, goat cheese
thyme, white truffle oil, balsamic reduction

Charred Octopus 17
charred lemon, saffron aioli, baby potatoes
frisee, aleppo pepper chimichurri

Arancini 15
smokey romesco sauce, delice de bourgogne, basil oil
basil, black lava salt, Parmigiano-Reggiano

Butternut Squash Soup 12
basil oil, black lava salt, pepitas, fried sage

SALADS

Baby Beets 16
raddichio, baby kale, shaved fennel, grape fruit
shaved parmesan , horseradish caper vinaigrette

Brussels Sprouts* 16
apples, bacon, pistachio, mint, sage, parmesan aioli
balsamic fig glaze

Butternut Squash 16
goat cheese, candied walnuts, julienne pears, baby kale
frisee, pomegranate seeds, maple sage 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	13
Grilled Shrimp	9
Seared Ahi*	9
Beef Tenderloin Steak Bites	9
Herb-Marinated Chicken	7

Ahi Tuna BLTA* 19
seared rare, bacon, avocado, cucumber
soy reduction, tomato, butter lettuce

Pork Belly* 18
braised, crispy, sesame soy glaze, daikon-carrot slaw
cilantro, cucumbers, siracha and lime aioli

Roasted Turkey Club* 18
roasted turkey, bacon, smoked gouda, butter lettuce
tomato avocado, garlic aioli

Beef tenderloin 18
caramelized onion, sweet peppers, mushrooms
aleppo chimichurri, fresh mozzarella, wild greens

Burgers

All burgers served with house cut fries

Wagyu Beef* 23
bacon, smoked provolone, cremini mushrooms
garlic aioli, caramelized onions, tomato, butter lettuce

Greek Lamb* 23
house-ground lamb, crumbled feta, tzatziki
olive tapenade, mini sweet peppers, tomato, butter lettuce

PASTA

Lobster Mac & Cheese 26
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

Parsnip Gnocchi 24
bunapi, shitake, oysters mushrooms, kale
compound miso-brown butter, fried leeks

* 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.

