

TMACS

STARTERS

Antipasto 23
charcuterie and artesian cheeses, dried fruit
marinated Castelvetrano olives, Spanish roasted nuts

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

Fig and Brie Bruschetta 17
French brie, caramelized onion and bourbon jam
balsamic reduction, micros

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

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

Watermelon, Peach Gazpacho 12
basil oil, black lava salt, micro greens

SALADS

Burrata 16
baby beets, heirloom tomatoes, opal basil, tarragon
black lava salt, lemon vinaigrette, micros

Brussel Sprouts* 16
apples, bacon, pistachios, mint, sage parmesan aioli
balsamic fig glaze

Grilled Corn 16
sweet peppers, cucumbers, red onions, cherry tomatoes
avocado lime crema, red chili aioli, cotija cheese

House Garden 15
wild greens, baby carrots, cherry tomatoes, toasted pepitas
cucumbers, house vinaigrette

Protein add to any salad

Wild King Salmon	12
Grilled Shrimp	9
Seared Ahi*	9
Beef Tenderloin Steak Bites	9
Herb-Marinated Chicken	7

SANDWICHES

◆ All sandwiches served with house salad ◆

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 aioli

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

Capicola 16
caramelized onions, sweet peppers, romesco sauce
basil pesto, burrata cheese, wild arugula

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

Pastas

Lobster Mac & Cheese 26
lobster tail, cavatappi pasta, smoked gouda & Fontina
lemon dill gremolata, Parmigiano-Reggiano

Pappardelle Bolognese 25
milk-braised beef and pork ragu, mixed herbs
Parmigiano-Reggiano

Duck Ragu 25
house-made pasta, pancetta, tomato-juniper berry braised
Parmigiano-Reggiano

Primavera 24
house-made pasta, corn, zucchini, kale, green beans
cherry tomatoes, pistachio basil pesto, Parmigiano-Reggiano

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.

