TMACS

STARTERS

Antipasto 25
charcuterie and artesian cheese, marinated olives
spanish roasted nuts, dried fruit, crackers

Seared Ahi* 18
harissa-blackened, seared rare, citrus tamari reduction
avocado, mango salsa, plantain chips, black lava salt

Charred Octopus 18
charred lemon, smokey romesco, roasted fingerlings
frisee, aleppo pepper chimichurri

Chanterelle Bruschetta 17
grilled ciabatta, whipped goat cheese, thyme, truffle oil

Smoked Salmon Mousse Dip 16
zesty lemon cream cheese, dill, capers, salmon roe
plantain chips, crostini, crackers

Coconut Butternut Squash 12
toasted pepitas, green oil, black lava salt

SALADS

Brussels Sprouts* 17
apples, bacon, pistachio, mint, sage
balsamic fig glaze, parmesan aioli

Grilled Butternut Squash 17
burrata, candied walnuts, julienne apples, pomegranate
arugula, maple honey vinaigrette

House Garden 16
wild greens, frisee, baby carrots, cherry tomatoes
green beans, cucumbers, toasted pepitas, hard boiled egg
house lemon vinaigrette

Protein add to any salad

Wild Halibut	14
wild king Salmon	14
Duck Breast	12
Seared Ahi*	10
Beef tenderloin steak bites*	10
Grilled Shrimp	10
Herb-Marinated Chicken	8

SANDWICHES

All sandwiches served with house salad

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

Chicken Parmesan* 20
panko-parmesan breaded, torn buratta, romesco sauce
wild arugula, basil pesto

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

Beef Tenderloin* 21
Caramelized onions, red bell peppers, crimini mushrooms
aleppo chimichurri, fresh buratta, horsradish dijon aioli

BURGERS

Wagyu Burger and Fries* 24
bacon, smoked provolone, cremini mushrooms
garlic aioli, caramelized onions, tomato, butter lettuce

Greek Lamb Burger and Fries* 24
house-ground lamb, crumbled feta, tzatziki
olive tapenade, red bell peppers, butter lettuce, tomato

PASTAS & MORE

Lobster Mac & Cheese 27
lobster tail, cavatappi pasta, smoked gouda, smoked fontina
lemon herb gremolata, Parmigiano-Reggiano

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

Braised Oxtail Ragu 25
house-made pasta, red wine-tomato braised, fried sage
Parmigiano-Reggiano

Sweet Potato Gnocchi 25
sauted kale, wild mushrooms, brown butter sage sauce
toasted pine nuts, pecorino romano

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.