

TMACS

STARTERS

Antipasto 19

charcuterie and artesian cheeses
marinated olives, assorted nuts

Seared Ahi* 15

harissa-blackened, seared rare
plantain chips, avocado, mango salsa

Calamari 15

crispy fried, thinly sliced sweet peppers
roasted garlic aioli, sweet chili sauce

Mushroom Bruschetta 14

wild mushrooms, gorgonzola mousse
thyme, white truffle oil, balsamic reduction

Butternut Squash Soup 12

coconut, toasted pepitas, basil oil, black lava salt

PASTAS

Mac & Cheese 24

Lobster tail, cavatappi pasta, smoked gouda, smoked fontina
lemon dill gremolata, parmigiano-reggiano

Pappardelle Bolognese 26

milk-braised wagyu beef and pork, ragu
mixed herbs, parmigiano-reggiano

Agnolotti 26

ricotta stuffed, wild mushrooms, butternut squash
Marsala sage cream sauce, parmigiano-reggiano

SALADS

Romaine 15

Grilled Romaine, stilton bleu cheese
oven dried tomatoes, toasted pine nuts
charred lemon Vinaigrette

Brussels Sprouts* 14

apples, bacon, pistachio, mint, sage
parmesan aioli, balsamic fig glaze

Butternut Squash 14

julienne pears, wild arugula, candied walnuts
goat cheese, maple syrup Vinaigrette

House Garden 13

wild greens, seasonal vegetables
cherry tomatoes, toasted pepitas
cucumbers, house vinaigrette

LAND and SEA

RR Ranch Beef Tenderloin* 42

parsnip puree, roasted brussels, baby potatoes
black garlic, fig demi-glaze

Prawn and Scallop 35

pan seared, potato cake, apple-fennel slaw
sweet peppers, pernod cream sauce

Wild King Salmon 34

grilled medium, risotto cake, baby carrots
french beans, saffron beurre monte sauce

Lamb Chops* 33

smoked turmeric-yogurt, confit cipollini onions
chickpea puree, castalvetrano tapenade, mint pesto

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.

