

# TMACS

## STARTERS

- Antipasto** 19  
charcuterie and artesian cheeses  
marinated olives, assorted nuts
- Seared Ahi\*** 15  
harissa-blackened, seared rare  
plantain chips, avocado, mango salsa
- Mushroom Bruschetta** 14  
wild mushrooms, gorgonzola mousse  
thyme, white truffle oil, balsamic reduction
- House-Cut Fries** 9  
russet potato, parmigiano-reggiano, chives

## SALADS

- Romaine Heart** 15  
grilled romaine, stilton blue cheese,  
oven dried tomatoes, toasted pine nuts  
charred lemon vinaigrette
- Brussels Sprouts\*** 14  
apples, bacon, pistachio, mint, sage  
balsamic fig glaze, parmesan aioli
- Butternut Squash** 14  
julienne pears, wild arugula, candied walnuts  
Goat cheese, maple syrup vinaigrette
- House Garden** 13  
wild greens, seasonal vegetables, cherry tomatoes  
cucumbers, toasted pepitas, tarragon vinaigrette
- Protein add to any salad**
- Wild King Salmon 12
  - Seared Ahi\* 9
  - Grilled Shrimp 9
  - Herb-Marinated Chicken 7

## SANDWICHES

◆ All sandwiches served with house salad ◆

- Wagyu Burger and Fries\*** 21  
bacon, smoked provolone, cremini mushrooms  
garlic aioli, caramelized onions, tomato, butter lettuce
- Greek Lamb Burger and Fries\*** 21  
house-ground lamb, crumbled feta, tzatziki  
olive tapenade, mini peppers, butter lettuce, tomato
- Ahi Tuna BLTA\*** 18  
seared rare, bacon, avocado, cucumber  
soy reduction, tomato, butter lettuce, French roll
- Roasted Turkey Club\*** 16  
roasted turkey, bacon, gruyere, butter lettuce  
tomato, avocado, aioli, French roll
- Pastrami Reuben** 15  
thick-slice pastrami, gruyere, Russian dressing  
apple-caraway-braised sauerkraut, marble rye

## PASTAS

- Mac & Cheese** 24  
lobster tail, cavatappi pasta, smoked gouda & Fontina  
lemon dill gremolata, parmigiano-reggiano
- Pappardelle Bolognese** 23  
milk-braised beef and pork ragu, mixed herbs  
parmigiano-reggiano
- Agnolotti** 23  
ricotta, wild mushrooms, butternut squash, kale  
marsala sage cream sauce, parmigiano-reggiano

## SOUP

- Coconut Butternut Squash** 12  
toasted pepitas, basil oil, black lava salt
- Wagyu Beef Minestrone** 13  
Chickpeas, mint 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.

