

# TMACS

## take-out menu

### STARTERS

- Antipasto** 16  
charcuterie and artesian cheeses  
marinated olives, assorted nuts
- Seared Ahi\*** 14  
rare ahi tuna, harissa rub, avocado  
roasted agave-mango relish  
honey-lime reduction
- Cauliflower** 12  
crispy fried, buttermilk-breaded cauliflower  
cilantro sauce, spicy curried peanut sauce
- White Truffle Mac and Cheese** 11  
penne pasta, smoked provolone  
herbed bread crumbs, white truffle oil  
cream, house-made crostinis
- House-Cut Fries** 9  
russet potato, parmigiano-reggiano, chives

### SANDWICHES 11am-3pm

All sandwiches served with side salad

- Wagyu Burger and Fries\*** 18  
house-ground beef, bacon, fontina  
morel mushrooms, garlic aioli, caramelized onions  
tomato, butter lettuce
- Greek Lamb Burger and Fries\*** 17  
house-ground lamb, crumbled feta, tzatziki  
kalamata olives, shaved red onion  
butter lettuce, tomatoes
- Ahi Tuna BLTA\*** 18  
sesame-crusting rare ahi, bacon, avocado  
cucumber, soy reduction, wasabi aioli, arugula  
tomato, french roll
- Roasted Turkey Club\*** 15  
roasted turkey, bacon, gruyere, mixed greens  
tomato, avocado, lemon-basil aioli, french roll
- Pastrami Reuben** 14  
thick-slice pastrami, gruyere  
apple-caraway-braised sauerkraut, marble rye

### SALADS

- Add Basil and Mint-Crusted Salmon 8  
Add Seared Ahi\* 8  
Add Grilled Shrimp 7  
Add Herb-Marinated Chicken 5
- Brussels Sprouts Salad\*** 14  
pears, bacon, pistachio, balsamic reduction  
parmesan aioli
- Strawberry Peach** 13  
local wild arugula, candied walnuts  
Dixie Acre Farms strawberries, chevre cheese  
tarragon vinaigrette
- Apricot Chicken Salad** 13  
dried apricots, red grapes, hazelnuts  
tarragon aioli, butter lettuce
- House Garden Salad** 13  
watermelon radishes, snap peas  
cherry tomatoes, cucumbers, toasted pepitas  
Dixie Acre Farms wild greens

### PASTA

- Shrimp Primavera** 20  
bucatini pasta, cherry tomato, snap peas  
red bell peppers, parmigiano-reggiano  
lemon basil pesto
- Pappardelle Bolognese** 20  
milk-braised pork and beef ragu, mixed herbs  
parmigiano-reggiano
- Lemon-Ricotta Gnocchi** 20  
hand-rolled gnocchi, green beans, snap peas  
baby rainbow carrots, swiss chard, carrot puree  
parmigiano-reggiano
- Wild Mushroom Ravioli** 24  
gorgonzola cream sauce, pine nut gremolata  
morels, peas, parmigiano-reggiano, fried sage

### IN-HOUSE QUARTS

- Apricot Chicken Salad** 22  
(contains hazelnuts)
- Bolognese Sauce** 20
- Gorgonzola Cream Sauce** 20
- Alfredo Sauce** 20

### LAND and SEA 3pm

- SRF Skirt Steak** 34  
shrimp and vegetable kabob, chimichurri
- SRF Pork Shank** 33  
syrah-braised pork shank, local cherries  
risotto alla milanese, butter-sauteed asparagus
- Wild Alaskan Salmon\*** 28  
grilled, basil and mint-crusting salmon  
lemongrass coconut curry sauce  
corn and zucchini cakes
- PNW Half Chicken** 25  
spanish rub, half chicken  
corn risotto, grilled summer squash  
parsley and mint sauce

### WINE

- TMACS House Red 24
- TMACS House White 24

### DESSERTS

- Flourless Chocolate Cake** 6
- Vanilla Bean Cheesecake** 6

\* Foods that contain raw or undercooked ingredients may increase your risk for foodborne illness.  
Please inform your server of any dietary restrictions or allergies.