

# 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

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-crusted 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

Brussels Sprouts Salad\* 14

pears, bacon, pistachio, mint, sage  
balsamic reduction, parmesan aioli

Apricot Chicken Salad 13

dried apricots, red grapes, hazelnuts  
tarragon aioli, butter lettuce

House Garden 13

Dixie Acre Farms wild greens, seasonal vegetables  
toasted pepitas, green tomato vinaigrette

### PASTA

Shrimp Primavera 26

bucatini pasta, cherry tomato, snap peas  
red bell peppers, parmigiano-reggiano  
lemon basil pesto

Pappardelle Bolognese 25

house-made pappardelle, milk-braised beef and  
pork ragu, mixed herbs, parmigiano-reggiano

Wild Mushroom Manicotti 24

chanterelle, maitakes, porcini, ricotta  
fontina val d aosta, gorgonzola cream sauce  
pinenut gremolat, parmigiano-reggiano

Ricotta Gnocchi 24

hand-rolled gnocchi, local kale, butternut squash  
mascarpone carrot puree, walnuts  
parmigiano-reggiano

### LAND and SEA 3pm

Wild Sturgeon\* 42

pan seared, baked lobster tail, grilled green tomato  
lemon tarragon beurre monte sauce

RR Ranch Beef Tenderloin\* 38

parsnip puree, black garlic, butter braised romesco  
wild huckleberry demi glaze

SRF Pork Shank 33

syrah-braised pork shank, figs, risotto alla milanese  
butter-sauteed sugar peas, chard

Alaskan Halibut\* 28

pan seared, saffron tomato broth, razor clams  
squid ink pasta, grilled sourdough

PNW Half Chicken 27

spanish rub, half chicken, corn risotto, grilled squash  
chard, parsley and mint sauce

### 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.