

SMALL PLATES

- chiang mai curried noodles*** 14.⁹⁵
seared tenderloin + coconut milk + shallots
- rock shrimp fritters** 13.⁹⁵
nouc cham
- grilled filet mignon*** 17.⁹⁵
truffled "tater tots" + blue cheese fondue
- spinach + artichoke dip** 14.⁹⁵
sonoma goat cheese + basil naan
- whipped ricotta toast** 13.⁹⁵
grilled francese + mission figs
crispy prosciutto + fig balsamic
- maria's guacamole** 15.⁹⁵
plum tomato + red onion + jalapeno + tortilla chips
- steamed littleneck clams** 14.⁹⁵
miso-red chili sauce + crispy rice + vidalia onion
grilled francese
- crisp duck leg confit** 17.⁹⁵
apple butter + braised cabbage

SALADS

- tk caesar** 12.⁹⁵
romaine hearts + white anchovies + focaccia croutons
- baby greens** 12.⁹⁵
avocado + orange segments + grape tomatoes
key lime vinaigrette
- spring pea + asparagus** 13.⁹⁵
frisee + baby kale + whipped ricotta cheese
pernod dressing

salad additions

- hanger steak*** 21.⁹⁵
salmon* 18.⁹⁵ **shrimp** 11.⁹⁵ **chicken** 9.⁹⁵

SANDWICHES

- bacon-maple burger*** 19.⁹⁵
caramelized onion + swiss cheese + artisan roll
- buttermilk fried chicken** 18.⁹⁵
spicy mayo + house pickles + potato roll
- tk classic angus cheeseburger*** 19.⁹⁵
vintage cheddar + LTO + gorgonzola aioli

TACOS

- mole colorado** 13.⁹⁵
shredded chicken + mango slaw + guajillo chili
- marinated steak*** 15.⁹⁵
charred onion crema + morita salsa + lime
- blackened shrimp** 13.⁹⁵
queso oaxaca + citrus slaw + mango salsa
- braised short rib flautas** 14.⁹⁵
pico de gallo + cilantro sauce
- chipotle beef tostada** 13.⁹⁵
esquites + cotija cheese
pico de gallo + guacamole

LARGE PLATES

- marinated hanger steak*** 33.⁹⁵
shiitake mushrooms + soy caramel sauce
broccolini + french fries
- seared salmon*** 31.⁹⁵
roasted yukon gold potatoes + green beans
grain mustard sauce
- pan roasted halibut** 37.⁹⁵
lemon gnocchi + english peas
kale chimichurri + buerre blanc
- brick pressed chicken** 29.⁹⁵
garlic whipped potatoes + seasonal vegetables
lemon garlic sauce
- crackling chili braised pork shank** 27.⁹⁵
honey cumin sauce + esquites
- house made broccoli ravioli** 27.⁹⁵
sunflower seed pesto + pork belly
king oyster mushrooms
- baja fish tacos** 20.⁹⁵
crisp cod loin + flour tortilla
cabbage slaw + seasoned rice
- sesame seared tuna*** 22.⁹⁵
spring pea hummus + sesame ginger vinaigrette
baby greens + wonton crisp
- shrimp + avocado salad** 22.⁹⁵
arugula + toasted almonds + asparagus
citrus vinaigrette