

# NINETEEN

T P C S A W G R A S S

- DINNER -

## SHARE

### PORK BELLY BAO BUNS | 13

Peruvian sesame bbq sauce +  
purple cabbage & carrot slaw

### CHEESE & CHARCUTERIE | 16

honeycomb + compote + crostini

### FRIED BRUSSEL SPROUTS | 11

Asian dressing + bonito flakes

### CRAB STACK | 16

lime cured avocados + heirloom tomatoes +  
crispy shallots + soy lime + gaufrette crisps

### BEEF & PORK MEATBALLS | 14

tomato jam + garlic toast + Manchego cloud

### LOBSTER TACOS | 17

lobster salad + poblano aioli + mango & pepper relish +  
cauliflower & blue corn tortillas

### KOREAN BBQ SCALLOPS | 18

sesame spinach puree + fried rice + pickled burnt carrots

## SALADS

### TPC SALAD | 14

sun-dried cherries + red onions + candied pecans +  
blue cheese + white balsamic & agave vinaigrette

### KALE & PUFFED QUINOA SALAD | 15

garbanzo beans + marcona almonds +  
roasted grapes + local honey + sherry vinaigrette

### CAESAR SALAD | 14

shaved parmesan + crostini

add chicken 6 | shrimp 10 | faroe island salmon 12

## MAIN

### PAN ROASTED FLORIDA GROUPER | 36

roasted vegetables + curried butternut squash +  
nut & chili relish + herb salad

### MISO FAROE ISLAND SALMON | 27

Manchurian soba noodles +  
roasted cauliflower + carrot salad

### DUCK TWO WAYS | 29

7-day dry aged breast + confit +  
truffle dauphine potatoes +  
green beans + black cherry demi

### SOUTHERN FRIED CHICKEN | 24

Congaree and Penn rice cheese grits +  
collard greens + chow chow + hot sauce

### BLACK GARLIC BUCATINI | 33

wild mushrooms + air dried tomatoes +  
jumbo lump crab + rock shrimp +  
basil & garlic sauce

### VEGETABLE KORMA | 23

vegetable stew + coconut milk + basmati rice +  
papaya chutney + citrus crème fraiche +  
toasted cashews + poppadum

### SHORT RIB PASTA | 29

bolognese cream sauce + herb pappardelle +  
asiago + fresh herbs

## STEAKS

6 OZ. FILET | 36

12 OZ. NEW YORK STRIP | 42

confit fingerling potatoes +  
seasonal vegetables + port demi

### A MESSAGE ABOUT YOUR SAFETY

In addition to standard ServSafe practices we have implemented more intense sanitation practices to ensure our dining room remains safe for everyone to visit and work in:

- All of our staff in the front of house and kitchen are wearing face masks to increase the safety of our guests.
- Every hour on the half hour, we are sanitizing all high touch surface areas such as doors, faucets, handles, POS Screens and bartops.
- This is a single use menu to ensure that you are the only person using this item. It will be thrown away after your order.
- We are setting a 30-minute kitchen timer where all staff washes their hands and changes their gloves.

This is in addition to normal handwashing procedures.

*Above prices are subject to sales tax and voluntary service charge.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*