

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

SPICY TUNA TARTARE | 16
puffed rice + soy lime +
pickled fresno + prawn crackers

BEEF & PORK MEATBALLS | 14
tomato jam + garlic toast + Manchego cloud

MUSSELS & CLAMS | 17
chistorra + baby heirloom tomatoes +
sweet potato & rosemary bread + rosé & fennel broth

OCTOPUS CARPACCIO | 15
carrot hummus + paprika oil + vinegar potato chips + herb salad

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 + feta cheese +
roasted grapes + local honey + sherry vinaigrette

CAESAR SALAD | 14
shaved parmesan + crostini

add chicken 6 | shrimp 10 | faroe island salmon 12

MAIN

PAN SEARED GROUPER | 36
brussels + butternut squash + lardoons +
roasted yellow pepper & aji amarillo mojo +
tomato, olive & cilantro relish

MISO FAROE ISLAND SALMON | 27
spicy Manchurian soba noodles +
roasted cauliflower + carrot salad

7-DAY DRY AGED DUCK BREAST | 29
hoisin hibiscus glazed
brussels + confit duck + sweet potatoes +
Son & Skye mushrooms

BAKED CHICKEN | 24
rice & beans + kale + fennel & herb salad +
charred lemon & sundried tomato beurre blanc

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

6 OZ. FILET | 36
16 OZ. BONE IN 72 HR. BRAISED SHORT RIB | 39
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.