

NINETEEN

T P C S A W G R A S S

- DINNER -

SHARE

PORK BELLY BAO BUNS | 15

Peruvian sesame bbq sauce
purple cabbage & carrot slaw

CHEESE & CHARCUTERIE | 19

honeycomb + compote + crostini

FRIED BRUSSEL SPROUTS | 15

maple syrup & mustard vinaigrette + pickled onions
crushed hazelnut

SEARED SCALLOPS | 21

butternut squash puree + kale succotash + gremolata
spiced pepitas

CORIANDER SEARED AHI TUNA | 21

sichuan pepper sauce + cucumber
avocado crema + radishes + micro cilantro

THICK CUT NUESKE'S BACON | 18

ajillo + sherry vinegar + grilled sourdough bread

MUSSELS & BACON | 19

roasted red peppers + white wine + cilantro
potato bread

BURRATA AND ACORN SQUASH | 19

hazelnut + arugula + radish + fresno chili
blood orange glaze

SALADS

TPC SALAD | 17

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

KALE & BEET SALAD | 17

whipped goat cheese + spiced pepitas + golden raisin
apple cider vinaigrette

CAESAR SALAD | 17

shaved parmesan + crostini

add chicken 8 | shrimp 14 | faroe island salmon 16

MAIN

PAN ROASTED GROUPER | 39

tomato-fennel sauce + olives + capers + purple rice
fennel salad

SEARED SALMON | 34

coconut curry + chickpea + spinach + grit cake + pickled
Fresno + chili oil

DUCK & APPLE | 37

crispy confit leg + aged breast + cardamom
sweet potato puree + kale, mushroom & leeks
apple & honey glaze + fennel salad

CHICKEN MARSALA | 32

chicken breast + brioche marsala stuffing
potato rosti + roasted vegetables

SEARED FLOUNDER | 38

parisienne vegetables + chistorra
aji amarillo & coconut broth + lemon oil + citrus salad

BLACK GARLIC BUCATINI | 37

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

CRISPY TOFU KATSU | 28

fried rice + coconut curry + tamarind glaze + radish
cilantro & carrot slaw

SHORT RIB PASTA | 31

bolognese cream sauce + pappardelle + fresh herbs + asiago

6 OZ. FILET | 45

18 OZ. BONE IN RIB EYE | 59

10 OZ TEXAS WAGYU NY STRIPLOIN | 72

confit fingerling potatoes
seasonal vegetables + caramelized pearl onion 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.

*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.*