



SHARE

CHEESE & CHARCUTERIE | 23

preserved fruit, spicy mustard
artisanal crackers

BREAD & BUTTER BOARD | 14

house-baked breads, trio of butters

BRUSSELS SPROUTS | 19

cured pork belly
maple sage, crispy garlic

TUNA POKE | 26

togarashhi, scallion, soy, wonton

TOKYO RIBS | 21

braised spare ribs
hoisin chili sauce, cilantro

MARYLAND CRAB CAKES | 30*

jumbo lump crab meat, old bay
lemon, ají verde, paprika aioli

SOUP & SALAD

SOUP OF THE DAY | 10

crafted with seasonal ingredients

TPC SALAD | 12 / 17

dried cherry, red onion, candied pecan
blue cheese, white balsamic vinaigrette

CAESAR SALAD | 13 / 18

shaved parmesan, crostini

CHOPPED COBB SALAD | 20

romaine, bacon, blue cheese, tomato
red onion, hardboiled egg, crispy onion
green goddess dressing

MAINS

SEARED REDFISH | 39*

cilantro lime rice, grilled asparagus
pineapple salsa

SHORT RIB PASTA | 36

bolognese cream sauce, pappardelle
fresh herbs, manchego cheese

PAN SEARED SCALLOPS | 41*

celery root purée, creamy polenta
crispy celery, pepita gremolata, fennel

SEARED SALMON | 36*

root vegetables, bourbon glaze
white wine cream, spinach

TOFU KATSU | 30 (V)

italian herb scented crispy tofu
traditional ratatouille, basmati rice
crispy basil

6 OZ FILET MIGNON | 52*

truffled potato rosti, asparagus
carrot, demi glace

NEW YORK STRIP | 48*

truffled potato rosti, asparagus
carrot, demi glace

7 DAY DRY AGED DUCK | 45*

cippolini, triple potato pavé
cherry demi, chervil salad

CHICKEN MILANESE | 36

blistered tomato, arugula
caper-lemon vinaigrette, parmesan
angel hair pasta

SWEET TEA BRINED PORK CHOP | 38*

braised red cabbage, crispy potato
garlic cream pommery sauce

PASTA OF THE WEEK | MKT

seasonal ingredients, house-made pasta

chicken 10 | shrimp 15 | crab cake 15 | salmon 18*

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.*