

FOR THE TABLE

Miso-Glazed Beef Yakitori \$28

Marinated beef skewers with soy, mirin, garlic, brown sugar, and sesame oil, served with crispy angel hair potatoes

Beef Tartare \$36

Hand-cut beef, quail egg, cornichons, capers, soy, gochujang, olive oil, served with Romesco sauce and garlic crostini

Tuna Tartare \$32

Fresh tuna, chives, shallots, sweet pepper, lime, and olive oil, served with crispy rice paper and a pineapple-cucumber consommé

Calamari Steak \$24

Crispy calamari, Southern Italy marinara, roasted red pepper & olive jam, confit garlic oil

Street Corn Nachos \$23

Crispy blue corn tortilla chips topped with warm queso, roasted corn, cotija cheese, pico de gallo, guacamole, pickled red onions, jalapeño, cilantro and sour cream *(Add ground beef +\$8 or chicken +\$14)*

SALADS

Caesar Salad \$16

Baby gem lettuce, house caesar, croutons, parmesan Reggiano *(Add anchovies +\$4)*

Grilled Peach and Prosciutto Salad \$21

Ripe grilled peaches, prosciutto, mixed greens, chèvre, candied walnuts, finished with a bright honey vinaigrette

TI Club Salad \$17

Frisée and romaine, crispy bacon, hard boiled egg, red onions, TI dressing

Add: Chicken \$14 | Shrimp \$16 | Salmon \$19 | Steak \$22

Please inform your server of any food allergies.

FLATBREADS

Mushroom \$25

Wild mushroom, mozzarella, garlic white sauce, truffle arugula

Margherita \$25

Roast garlic puree, marinara sauce, fresh mozzarella, melted tomatoes, basil

Hot Honey \$27

Prosciutto, goat cheese, mozzarella, caramelized onions, hot honey

MAIN COURSES

Mafaldine Beef Ragu \$43

House mafaldine tossed with braised beef, shallots, garlic, and cherry tomatoes in a rich short-rib jus, finished with Parmesan and basil oil

Cod Tacos \$26

Soft shell, red cabbage escabeche, jalapeño tartar sauce

Chicken Paillard \$34

Tender grilled chicken paillard, lemony seasonal salad, roasted fingerling potatoes, shaved Parmesan, and extra-virgin olive oil

Center Cut Tenderloin \$65

8 oz. tenderloin, pearl onion bordelaise demi-glace, served with truffle mash and seasonal vegetables

TI Club Burger \$26

American cheese, pickles, shredded lettuce, tomato, red onion, yacht sauce, served on a toasted brioche roll with french fries

Salmon \$42

Horseradish cream, charred asparagus and Brussels, watercress salad, shaved Parmesan, crispy shallots

Chicken Riggies \$34

Roast chicken, mildly spiced vodka sauce, rigatoni, roasted red peppers, caramelized onions, sautéed mushrooms, shaved Parmesan

Ribeye \$77

14 oz. ribeye served with steak sauce, salsa verde, and truffle fries

Roasted Wild Mushrooms & Ajo Blanco \$22

A silky ajo blanco of almonds and garlic topped with sautéed spinach, caramelized onions, and roasted wild mushrooms, finished with extra-virgin olive oil and fresh herbs