APPETIZERS
(choose one)

SOUP DU JOUR

seasonal offerings

ChopPED salad\*

4 lettuces, mixed vegetables, apples, parmesan, provolone, basil, crispy tortilla strips, red wine vinaigrette

Spicy calamari

 *fried spinach, cherry peppers, spicy tartar*

SOUTH PHILLY WONTON

pork, broccoli rabe, roasted long hots, sharp provolone

tuna crudo\*\*

sushi-grade tuna, diced mango, lime, mint, cilantro, soy-ginger sauce

CHICKEN SATAY †

peanut dipping sauce, spicy cucumber salad

SALMON POKE

sushi rice, cucumber, avocado, tobiko

ENTREES

(choose one)

Citrus & rosemary roasted chicken breast\*

mashed potatoes, haricots verts, white wine, chicken jus

PAN ROASTED SCOTTISH SALMON\*

*crispy lemon fingerling potatoes, garlic spinach, roasted red pepper coulis*

KALE PESTO SPAGHETTI †

spaghetti, pesto, potatoes, shaved kale, smoked almonds

SESAME CRUSTED YELLOWFIN TUNA

*mixed greens, edamame, avocado, cucumber, tomato, wasabi-miso aioli, sweet soy drizzle*

GRILLED MAHI MAHI

spicy butternut squash & ginger coulis, mixed mushrooms, snap peas

CRISPY SOY-GINGER TOFU †

broccolini, pickled chilis, burnt miso aioli, toasted peanuts

SQUID INK CRESTE DE GALLO

shrimp, puttanesca sauce, basil, breadcrumbs

POTATO GNOCCHI

lemon, pickled chili, broccolini, provolone, breadcrumb, white wine

THE TMG BURGER

8 oz. ground short rib and brisket, bacon-onion jam, white cheddar, lettuce, tomato, onion

 **DESSERT**

(choose one)

FLOURLESS CHOCOLATE CAKE . PUMPKIN CHEESECAKE . JEWISH APPLE CAKE

Items marked † contain nuts. Items marked \* are gluten-free.

While we do our best to ensure gluten-free dishes are safe, we cannot guarantee cross-contamination will not occur.
$35/per person excludes beverages and tax. 20% gratuity included for parties of six or more.