

The Gallery

M A R K M C M A H O N | W O R L D S T U D I O

APPETIZERS

- Black Garlic Deviled Eggs | *candied bacon, toasted baguette* / \$9
- Mixed Green Salad | *tomato, sugar snap peas, avocado, sesame ginger* / \$9
- Roasted Beets | *burrata, grilled sourdough, arugula* / \$14
- Grilled Octopus | *patatas bravas, Marcona almond* / \$16
- Pork Belly "BLT" | *romaine, tomato jam, pickled jalapeno* / \$11
- Arancini | *romesco, asparagus, parmesan* / \$12
- Little Gem Salad | *toasted walnuts, blue cheese, dried cranberry* / \$11

ENTREES

- Brick Chicken Breast | *Creamy Polenta, charred carrots, chimichurri* / \$19
- Tagliatelle Pasta | *veggie Bolognese, rosemary vinaigrette* / \$17
- A Barn Ranch Wagyu Filet | *truffle butter, butternut squash, rapini, veal demi* / \$45
- Alaskan Halibut | *brussels sprouts, roasted potato, lemongrass chili* / \$31
- Miso Glazed Salmon | *quinoa, citrus, tomato ginger vinaigrette* / \$23

DESSERT

- Warm Oatmeal Chocolate Chip Cookie Skillet | *cookie dough ice cream* / \$10
- Sour Cream Cheesecake | *graham crumble, strawberry, lemon* / \$10

consuming raw or undercooked food may increase the risk of food borne illness.