



## STARTERS

- OVEN FIRED BREAD** rosemary, kosher salt, evoo, butter, house marinated olives 8
- CALIFORNIA DEVEILED EGGS** avocado, bacon, radish, tomato GF 15
- CRISPY BRUSSELS SPROUTS** sweet n' spicy thai chili sauce, toasted peanut 14
- WHIPPED BURRATA** honey balsamic blistered tomato, nut free pesto, onion garlic chili crunch, grilled italian pane bread 17
- JUMBO SHRIMP COCKTAIL** house cocktail sauce, horseradish GF 19
- POT ROAST NACHOS** cheddar-jack, pickled jalapeno, sour cream, tomato, scallion **SMALL** 15 **LARGE** 20

## SUSHI

- VEGGIE VOLCANO\*** tempura asparagus, avocado, carrot, cilantro miso, soy wrap 14
- TEARDROP SPICY SHRIMP\*** sriracha, yuzu aioli, avocado, cucumber, cilantro, roe, sesame soy wrap 16
- SPICY CALIFORNIA\*** lump crab, avocado, cucumber, sriracha, nori GF 18
- THE SUNSET\*** lump crab, mango, avocado, cucumber, sweet chili mayo, roe, nori GF 19
- SPICY AHI TUNA\*** avocado, cucumber, serrano, spicy mayo, nori GF 19

## SOUP + STARTER SALADS

- SOUP OF THE DAY** rotation of our seasonal soups 6
- TURKEY CHILI** sour cream, cheddar jack 6
- CAESAR SALAD** little gems, romaine, parmigiano reggiano, garlic croutons 8
- MIKE'S SALAD** mixed greens, iceberg, pecan, cranberry, apple, goat cheese, balsamic vinaigrette GF 9
- A REALLY NICE HOUSE SALAD** mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette 9

## ENTREE SALADS + BOWLS

- SONOMA CHICKEN SALAD** chicken breast, romaine, mixed greens, corn, almond, date, bacon, tomato, cornbread crouton, danish blue cheese crumbles, green goddess dressing 18
- HARVEST SALMON SALAD\*** faroe island salmon, organic kale, romaine, butternut squash, cranberry quinoa, almond, apple, goat cheese, citrus vinaigrette GF 28
- BUFFALO CHICKEN SALAD** crispy fried chicken tenders tossed in buffalo sauce, shredded romaine, cucumber, tomato, danish blue cheese crumbles, crispy onion strings, ranch dressing 19
- SOUTHWEST PROTEIN BOWL** brown rice, organic kale, cheddar-jack, pico de gallo, corn & black bean salsa, avocado, chipotle dressing **BLACKENED CHICKEN** 18 **BLACKENED SHRIMP** 18 **BLACKENED SALMON** 28
- AHI TUNA POKE BOWL\*** diced tuna, soy glazed sushi rice, avocado, cucumber, pickled fresno chile, pickled carrot, edamame, sesame seed, chili oil GF 22

## BURGERS + SANDWICHES CHOICE OF SIDE : FRIES, SLAW OR MIXED GREENS

- THE COACH'S BURGER\*** aged cheddar, mayo, mustard, onion, pickle, lettuce, tomato 17
- STEAKHOUSE BURGER\*** aged cheddar, steak sauce, bacon, mayo, mushroom, caramelized onion, lettuce, tomato 18
- PATTY MELT\*** american, caramelized onion, seeded rye 17
- CALIFORNIA CHICKEN WRAP** cheddar-jack, lettuce, tomato, bacon, avocado, chipotle mayo, whole wheat tortilla 17
- SPICY FRIED CHICKEN** pickle, slaw, ranch dressing 17

## ENTREES

- VODKA RIGATONI** crushed red chile flake, parmigiano-reggiano 18 **WITH GRILLED CHICKEN** OR **GRILLED SHRIMP** 21
- BOLOGNESE TAGLIATELLE** italian sausage, angus beef, pancetta, parmigiano-reggiano 18
- CHICKEN ENCHILADAS** cheddar-jack, pico de gallo, sour cream, ranchero sauce, brown rice, black beans 18
- FRESH FISH TACOS** chipotle mayo, sour cream, slaw, white corn tortilla, brown rice, black beans GF 18
- CHICKEN PICCATA** lemon butter, caper, tomato, whipped potatoes, asparagus 21
- CHICKEN PARMESAN** mozzarella, parmigiano-reggiano, tomato basil sauce, linguine 23
- PARMESAN CRUSTED COD** lemon butter, asparagus, brown rice 27
- FAROE ISLAND SALMON\*** dill beurre blanc, roasted tomato, asparagus GF 32
- BERKSHIRE PORK CHOP\*** 10 oz. cut, michigan cherry jus, apple chutney, whipped potatoes GF 27

## LINZ HERITAGE ANGUS STEAKS

- CENTER CUT FILET\*** asparagus, bearnaise GF **6 OZ** 39 **8 OZ** 49
- STEAK N' FRITES\*** 10 oz, long island strip, herb butter, fries 35
- NEW YORK STRIP\*** 14 oz, asparagus GF 54
- CLASSIC RIBEYE\*** 14 oz, boneless, cipollini onion, asparagus GF 55

## SIDES

- BRUSSELS SPROUTS 9 / WHIPPED POTATOES 7 / FRIES 7 / FOUR CHEESE MAC 9 / SAUTEED MUSHROOMS 9
- ASPARAGUS 9 / SAUTEED SPINACH 7

We add a 3% Restaurant Fee to all checks.  
This fee helps us offset increased operational costs. It can be removed upon request.

### GF = GLUTEN FRIENDLY

WE KINDLY ASK THAT YOU KEEP YOUR DINING EXPERIENCE TO 1.5 HOURS FOR UP TO 4 PEOPLE AND 2 HOURS FOR PARTIES OVER 4 PEOPLE

\*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK OF FOODBORNE ILLNESS.  
NOT ALL INGREDIENTS ARE LISTED