



EASTER

11AM - 8PM

STARTERS

OVEN FIRED BREAD rosemary, kosher salt, evoo, butter, house marinated olives 8

CALIFORNIA DEVILED 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

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

SEAFOOD COBB SALAD gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, lemon basil dressing GF 24

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

CALIFORNIA CHICKEN WRAP cheddar-jack, lettuce, tomato, bacon, avocado, chipotle mayo, whole wheat tortilla 17

SPICY FRIED CHICKEN pickle, slaw, ranch dressing 17

LOBSTER & SHRIMP ROLL poached maine lobster, herb boiled shrimp, celery, lemon aioli, shredded lettuce, traditional new england roll 24

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