



STARTERS

- OVEN FIRED BREAD rosemary, kosher salt, evoo, butter, house marinated olives VG 8
- CALIFORNIA DEVEILED EGGS avocado, bacon, radish, tomato GF 15
- CRISPY BRUSSELS SPROUTS sweet n’ spicy thai chili sauce, toasted peanut VG 14
- WHIPPED BURRATA honey balsamic blistered tomato, nut free pesto, onion garlic chili crunch, grilled italian pane bread VG 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 VG 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 CUP 4 BOWL 7
- CAESAR SALAD little gems, romaine, parmigiano reggiano, garlic croutons 8
- MIKE’S SALAD mixed greens, iceberg, pecan, cranberry, apple, goat cheese, balsamic vinaigrette GF VG 9
- A REALLY NICE HOUSE SALAD mixed greens, grape tomato, red onion, cucumber, toasted pine nut, french feta, garlic crouton, creamy herb vinaigrette VG 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 19
- 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 GF BLACKENED CHICKEN 19 BLACKENED SHRIMP 19
- 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

HOUSE SPECIALTIES

- VODKA RIGATONI crushed red chile flake, parmigiano-reggiano VG 18 WITH GRILLED CHICKEN OR GRILLED SHRIMP 21
- BOLOGNESE TAGLIATELLE italian sausage, angus beef, pancetta, parmigiano-reggiano 18
- CHICKEN PICCATA lemon butter, caper, tomato, whipped potatoes, asparagus 21
- CHICKEN PARMESAN mozzarella, parmigiano-reggiano, tomato basil sauce, linguine 23
- BERKSHIRE PORK CHOP* 10 oz. cut, michigan cherry jus, apple chutney, whipped potatoes GF 27

FRESH FISH + SEAFOOD

- FRESH FISH TACOS chipotle mayo, sour cream, slaw, white corn tortilla, brown rice, black beans GF 18
- PARMESAN CRUSTED COD lemon butter, asparagus, brown rice 27
- FAROE ISLAND SALMON* dill beurre blanc, roasted tomato, asparagus GF 32
- HALIBUT miso glazed, chili noodles, baby bok choy, crushed peanuts, sake butter sauce 39

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, burgundy mushrooms GF 54
- CLASSIC RIBEYE* 14 oz, boneless, cipollini onion, asparagus GF 55
- BONE-IN RIBEYE* 22 oz, burgundy mushrooms GF 68

SIDES

ASPARAGUS 9 / BURGUNDY MUSHROOMS 9 / WHIPPED POTATOES 7 / BAKED POTATO 9 / FRIES 7 / FOUR CHEESE MAC 9

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
VG = VEGETARIAN

*Consuming raw or under-cooked meats, poultry, eggs or seafood poses a health risk of foodborne illness.
not all ingredients are listed