



Lunch

SOUP + 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, dried 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 croutons, creamy herb vinaigrette **VG 9**
- ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE**
- CHICKEN BREAST +9**
- BLACKENED SHRIMP +9**
- FAROE ISLAND SALMON +15**

DAILY FEATURES

- Monday*
THE PHILLY CHEESESTEAK
white american, caramelized onion, sauteed mushroom, bell pepper, french fries, giardiniera on the side 18
- Tuesday*
CHICKEN POT PIE
roasted chicken, carrot, mushroom, peas, sherry cream sauce, flaky crust 19
- Wednesday*
1/2 PRICE SUSHI ROLLS
any of our signature rolls
AVAILABLE FOR DINE IN ONLY
- Thursday*
BBQ BABY BACK RIBS
house bbq sauce, slaw, french fries
HALF RACK 20 FULL RACK 28
- Friday*
DAY BOAT SCALLOPS
summer succotash, garlic lemon butter, fresh lemon 36
- Saturday*
FILET & CRAB CAKE*
4 oz. filet medallion, jumbo lump crab cake, green peppercon sauce, whipped potatoes, asparagus
SINGLE 27 DOUBLE 54
- Sunday*
LASAGNA BOLOGNESE
house bolognese, burrata, mozzarella, parmigiano reggiano 21

STARTERS

- OVEN FIRED BREAD**
rosemary, kosher salt, evoo, whipped butter, house marinated olives **VG 8**
- WHIPPED BURRATA**
honey balsamic blistered tomato, nut free pesto, onion garlic chili crunch, grilled italian pane bread **VG 17**
- CALIFORNIA DEVEILED EGGS**
avocado, bacon, radish, tomato **GF 15**
- POT ROAST NACHOS**
cheddar-jack, pickled jalapeno, sour cream, tomato, scallion **SMALL 15 LARGE 20**

BURGERS + SANDWICHES

- CHOICE OF SIDE : FRIES, SLAW OR MIXED GREENS (CUP SOUP ADD \$1)**
- SMASH BURGER***
american, mayo, dijon mustard, caramelized onion, diced pickle, shredded lettuce
SINGLE 12 DOUBLE 15
- PATTY MELT***
american, caramelized onion, seeded rye 16
- CALIFORNIA CHICKEN WRAP**
cheddar-jack, lettuce, tomato, bacon, avocado, chipotle mayo, whole wheat tortilla 17
- LOBSTER & SHRIMP ROLL**
poached maine lobster, herb boiled shrimp, celery, lemon aioli, shredded lettuce, traditional new england roll 24

TACOS

- SERVED WITH BLACK BEANS AND BROWN RICE**
- FRESH FISH**
chipotle mayo, sour cream, slaw, white corn tortilla **GF 17**
- BLACKENED SHRIMP**
cheddar-jack, sour cream, lettuce, pico de gallo, white corn tortilla **GF 17**
- RANCHERO CHICKEN**
cheddar-jack, sour cream, lettuce, pico de gallo, white corn tortilla **GF 15**

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, dried cranberry quinoa, almond, dicedd apple, crumbled goat cheese, citrus vinaigrette **GF 24**
- 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**

SUSHI

- ROLLS ARE SERVED WITH SOY SAUCE, PICKLED GINGER AND WASABI ON THE SIDE**
- 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**