



# 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

**WALLEYE**  
parsnip puree, garlic spinach, blistered heirloom tomato, cilantro miso, bang bang sauce 27

### 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

**COLORADO LAMB CHOPS**  
whipped potatoes, sauteed garlic spinach, mango chili sauce 38

### Saturday

**FILET & CRAB CAKE\***  
4 oz. filet medallion, jumbo lump crab cake, green peppercon sauce, whipped potatoes, asparagus  
**SINGLE 29 DOUBLE 58**

### Sunday

**LASAGNA BOLOGNESE**  
house bolognese, burrata, mozzarella, parmigiano reggiano 21

**HALF PRICE WINE BOTTLES**

**GF = GLUTEN FRIENDLY**  
**VG = VEGETARIAN**

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

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

## STARTERS

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

**WHIPPED BURRATA**  
honey balsamic blistered sweet pepper & tomato, nut free pesto, onion garlic chili crunch, grilled italian pane bread **VG 17**

**BANG BANG SHRIMP**  
tempura shrimp, bang bang sauce, sriracha, scallion 18

**STUFFED BANANA PEPPERS**  
italian sausage, pomodoro, provolone 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 18**

**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, diced apple, crumbled goat cheese, citrus vinaigrette **GF 24**

**SHRIMP & CRAB LOUIE SALAD**  
jumbo gulf shrimp, lump crab, iceberg wedge , avocado, heirloom tomato, hard boiled egg, louie dressing 23

**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**

## HOUSE SPECIALTIES

**CHICKEN PICCATA**  
lemon butter, caper, tomato, whipped potatoes, asparagus 20

**PARMESAN CRUSTED COD**  
lemon butter, asparagus, brown rice 27

**BERKSHIRE PORK CHOP\***  
10 oz. cut, michigan cherry jus, apple chutney, whipped potatoes **GF 27**

**STEAK N' FRITES\***  
10 oz. long island strip, herb butter, fries 35

## 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

**PHILLY\***  
salmon, cream cheese, cucumber, nori **GF 14**

**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**