



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

CRISPY BRUSSELS SPROUTS

sweet n’ spicy thai chili sauce, toasted peanut **VG** 14

CALIFORNIA DEVEILED EGGS

avocado, bacon, radish, tomato **GF** 15

JUMBO SHRIMP COCKTAIL

house cocktail sauce, horseradish **GF** 19

POT ROAST NACHOS

cheddar-jack, pickled jalapeno, sour cream, tomato, scallion
SMALL 15 **LARGE** 20

SOUP + SALADS

SOUP OF THE DAY

rotation of our seasonal soups
CUP 4 **BOWL** 7

CAESAR SALAD

little gems, romaine, parmigiano reggiano, garlic croutons,
caesar dressing 8

MIKE’S SALAD

mixed greens, iceberg, pecan, dried cranberry, diced apple,
goat cheese crumbles, balsamic vinaigrette **GF VG** 9

ADD A PROTEIN TO ANY OF OUR SALADS LISTED ABOVE

CHICKEN BREAST +9

BLACKENED SHRIMP +9

FAROE ISLAND SALMON +15

SUSHI

SPICY CALIFORNIA*

lump crab, avocado, cucumber, sriracha,
nori wrap **GF** 18

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

THE SUNSET*

lump crab, mango, avocado, cucumber,
sweet chili mayo, roe, nori wrap **GF** 19

SPICY AHI TUNA*

avocado, cucumber, serrano, spicy mayo,
nori wrap **GF** 19

PHILLY*

salmon, cream cheese, cucumber,
nori wrap **GF** 14

SONOMA CHICKEN SALAD

romaine, mixed greens, corn,
almond, date, bacon, tomato,
cornbread crouton,
blue cheese crumbles,
green goddess dressing 19

HARVEST SALMON SALAD

organic kale, romaine,
butternut squash, dried cranberry,
quinoa, almond, diced apple,
crumbled goat cheese,
citrus vinaigrette **GF VG** 25

POKE BOWL*

soy glazed sushi rice, avocado,
cucumber, pickled fresno chile,
pickled carrot, edamame,
sesame seed, chili oil **GF**
AHI TUNA 22 **SALMON** 22 **COMBINATION** 22

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

HOUSE SPECIALTIES

Handhelds

THE COACH’S BURGER*

aged cheddar, mayo, mustard,
onion, pickle, lettuce, tomato, fries 18

CALIFORNIA CHICKEN WRAP

cheddar-jack, lettuce, tomato, bacon, avocado,
chipotle mayo, whole wheat tortilla, fries 17

FRESH FISH TACOS

chipotle mayo, sour cream, slaw, white corn tortilla,
brown rice, black beans **GF** 18

Pasta

RIGATONI VODKA

crushed chile flake, parmigiano-reggiano **VG** 18
GRILLED CHICKEN 21 **GRILLED SHRIMP** 21

LASAGNA BOLOGNESE

house bolognese sauce, burrata,
mozzarella, parmigiano-reggiano 24

RIGATONI BOLOGNESE

house bolognese sauce, burrata,
mozzarella, parmigiano-reggiano 21

Signature

CHICKEN PICCATA

lemon butter, caper, tomato, whipped potatoes,
asparagus 24

BBQ BABY BACK RIBS

house bbq sauce, slaw, fries
HALF RACK 22 **FULL RACK** 30

BERKSHIRE PORK CHOP*

10 oz. cut, michigan cherry jus,
apple chutney, whipped potatoes **GF** 27

FRESH SEAFOOD

PARMESAN CRUSTED COD

lemon butter, asparagus, brown rice 27

FAROE ISLAND SALMON*

shiitake mushroom, cipollini onion, spinach, red potato, saffron,
lemon butter **GF** 34

MARYLAND STYLE CRAB CAKE

jumbo lump crab, corn succotash, tartar sauce 27

Sides

ASPARAGUS 9 • **BAKED POTATO** 9 • **WHIPPED POTATOES** 7

FRENCH FRIES 7 • **CORN SUCCOTASH** 7 • **FOUR CHEESE MAC** 9

WORLD CLASS STEAKS

indulge in our selection of linz heritage angus steaks, celebrated for their superior quality

STEAK N’ FRITES*

10 oz, long island strip, herb butter, fries 36

FILET & CRAB CAKE*

4 oz filet medallion, jumbo lump crab cake, green peppercorn sauce,
whipped potatoes, asparagus 35

CENTER CUT FILET*

asparagus, bearnaise **GF** **6 oz** 44 **8 oz** 54

FILET OSCAR*

6 oz center cut, jumbo lump crab, bearnaise, asparagus **GF** 56

NEW YORK STRIP*

14 oz, asparagus **GF** 62

CLASSIC RIBEYE*

14 oz, boneless, cipollini onion, asparagus **GF** 67

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

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

Join Us Every Wednesday

1/2 PRICE SUSHI ROLLS
any of our signature rolls

AVAILABLE FOR DINE IN ONLY

