

LUNCH



WHEATON

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 THE SUNSET* lump crab, mango, avocado, cucumber, sweet chili mayo, roe, nori wrap GF 19 VEGGIE VOLCANO* tempura asparagus, avocado, carrot, cilantro miso, soy wrap VG 14	SPICY AHI TUNA* avocado, cucumber, serrano, spicy mayo, nori wrap GF 19 TEARDROP SPICY SHRIMP* sriracha, yuzu aioli, avocado, cucumber, cilantro, roe, sesame soy wrap 16 PHILLY* salmon, cream cheese, cucumber, nori wrap GF 14
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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
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HANDHELDS

CHOICE OF SIDE: FRIES, SLAW OR MIXED GREENS (CUP OF SOUP ADD \$1)

- THE COACH’S BURGER***
aged cheddar, mayo, mustard, onion, pickle, lettuce,
tomato 18

CALIFORNIA CHICKEN WRAP
cheddar-jack, lettuce, tomato, bacon, avocado, chipotle mayo,
whole wheat tortilla 17
- SMASH BURGER***
american, mayo, dijon mustard, caramelized onion,
diced pickle, shedded lettuce
SINGLE 13 **DOUBLE** 17

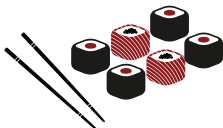
THE PHILLY CHEESESTEAK
white american, caramelized onion, sauteed mushroom, bell pepper,
giardiniera on the side 18

HOUSE SPECIALTIES

<i>Fresh Seafood</i> 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	<i>Signature</i> CHICKEN PICCATA lemon butter, caper, tomato, whipped potatoes, asparagus 24 BERKSHIRE PORK CHOP* 10 oz, michigan cherry jus, apple chutney, whipped potatoes GF 27 STEAK N’ FRITES* 10 oz, long island strip, herb butter, fries 36
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Join Us Every Wednesday

1/2 PRICE SUSHI ROLLS
any of our signature rolls
AVAILABLE FOR DINE IN ONLY



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.

FOOD PEOPLE LOVE