



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	SPICY AHI TUNA* avocado, cucumber, serrano, spicy mayo, nori wrap GF 19
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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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TURKEY FEAST

\$50 PER PERSON		
<i>1st: Soup</i> SOUP OF THE DAY OR ROASTED BUTTERNUT SQUASH <i>2nd: Salad</i> CAESAR OR MIKE’S	<i>3rd: Entree</i> OVEN ROASTED TURKEY BREAST whipped yukon potatoes whipped sweet potatoes herb stuffing green beans carrots turkey gravy cranberry sauce	<i>4th: Dessert</i> PUMPKIN CHEESECAKE OR PECAN PIE OR FLOURLESS CHOCOLATE CAKE 

HOUSE SPECIALTIES

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

RIGATONI VODKA
crushed chile flake, parmigiano-reggiano **VG** 18 **GRILLED CHICKEN OR SHRMP** 21

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

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

PARMESAN CRUSTED COD
lemon butter, asparagus, brown rice 27

FAROE ISLAND SALMON*
shiitake, cipollini onion, spinach, potato, saffron, lemon butter **GF** 34

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

CENTER CUT FILET*
asparagus, bearnaise **GF** **6 oz** 44 **8 oz** 54

NEW YORK STRIP*
14 oz, asparagus **GF** 62

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

Sides

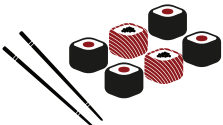
- ASPARAGUS** 9 • **BAKED POTATO** 9 • **WHIPPED POTATOES** 7

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

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.