

## 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

**CUP 4 BOWL 7**

#### A REALLY NICE HOUSE SALAD

mixed greens, tomato, red onion, cucumber, toasted pine nut,  
french feta, crouton, creamy herb vinaigrette **VG 9**

#### 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**

#### 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 OR SALMON OR COMBINATION 22**

#### SOUTHWEST PROTEIN BOWL

brown rice, organic kale,  
cheddar-jack, pico de gallo,  
corn & black bean salsa,  
avocado, chipotle dressing **GF**  
**BLACKENED CHICKEN OR BLACKENED SHRIMP 19**

### 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

#### Pasta

##### RIGATONI VODKA

crushed red chile flake,  
parmigiano-reggiano **VG 14**  
**ADD GRILLED CHICKEN OR GRILLED SHRIMP +3**

##### RIGATONI BOLOGNESE

house bolognese sauce,  
parmigiano-reggiano **15**

#### Signature

##### CHICKEN PICCATA

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

##### 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**

##### CENTER CUT FILET\*

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

#### Fresh Seafood

##### FRESH FISH TACOS

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

##### FAROE ISLAND SALMON\*

shiitake mushroom, cipollini onion, spinach,  
red potato, saffron, lemon butter **GF 28**

##### PARMESAN CRUSTED COD

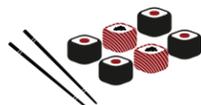
lemon butter, asparagus, brown rice **27**

*Join Us Every Wednesday*

#### 1/2 PRICE SUSHI ROLLS

any of our signature rolls

AVAILABLE FOR DINE IN ONLY



FOOD PEOPLE LOVE

**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 offset increased operational costs. It can be removed upon request.