



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	TEARDROP SPICY SHRIMP* sriracha, yuzu aioli, avocado, cucumber, cilantro, roe, sesame soy wrap 16	SPICY AHI TUNA* avocado, cucumber, serrano, spicy mayo, nori wrap GF 19
VEGGIE VOLCANO* tempura asparagus, avocado, carrot, cilantro miso, soy wrap VG 14	THE SUNSET* lump crab, mango, avocado, cucumber, sweet chili mayo, roe, 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 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
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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 OR **GRILLED SHRIMP** +3
- LASAGNA BOLOGNESE**
house bolognese sauce, burrata,
mozzarella, parmigiano-reggiano 24
- RIGATONI BOLOGNESE**
house bolognese sauce,
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

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.

FOOD PEOPLE LOVE

Join Us Every Wednesday

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

