



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**

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 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

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**

TAGLIATELLE 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**

Sides

ASPARAGUS 9 • BAKED POTATO 9 • WHIPPED POTATOES 7

FRENCH FRIES 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**

COFFEE RUBBED STRIP*

10 oz, long island strip, ancho butter, pickled red onion, asparagus **GF 38**

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

