

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

TAGLIATELLE 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

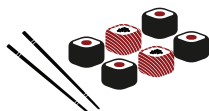
lemon butter, asparagus, brown rice 27

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.