



## 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

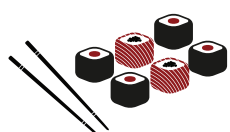
FRENCH FRIES 7 • FOUR CHEESE MAC 9

### Join Us Every Wednesday

#### 1/2 PRICE SUSHI ROLLS

any of our signature rolls

AVAILABLE FOR DINE IN ONLY



## 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.