

## 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)

#### CALIFORNIA CHICKEN WRAP

cheddar-jack, lettuce, tomato, bacon,  
avocado, chipotle mayo,  
whole wheat tortilla 17

#### THE PHILLY CHEESESTEAK

white american, caramelized onion,  
sauteed mushroom, bell pepper,  
gardeniera on the side 18

#### SMASH BURGER\*

american, mayo, dijon mustard, caramelized onion,  
diced pickle, shedded lettuce, split-top bun  
**SINGLE** 13 **DOUBLE** 17

#### THE COACH'S BURGER\*

aged cheddar, mayo, mustard, onion, pickle,  
lettuce, tomato, split-top bun 17

#### THE STEAKHOUSE BURGER\*

steak sauce, cheddar, bacon, mayo, mushroom,  
onion, lettuce, tomato, split-top bun 18

#### BLACKENED SALMON SANDWICH\*

blackened faroe island salmon,  
jalapeno slaw, split-top bun 21

#### LOBSTER & SHRIMP ROLL

poached maine lobster, herb boiled shrimp,  
celery, lemon aioli, shredded lettuce,  
traditional new england roll 26

### 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

#### 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

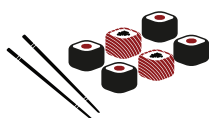
##### PARMESAN CRUSTED COD

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



FULL DINNER MENU AVAILABLE UPON REQUEST ASK YOUR SERVER

**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.

FOOD PEOPLE LOVE