

STARTERS

- OVEN FIRED BREAD** VG
italian round, rosemary, kosher salt,
olive oil, house marinated olives,
whipped butter
SERVES TWO-THREE \$8
- CRISPY BRUSSELS SPROUTS**
sweet n’ spicy thai chili sauce, toasted peanut
SERVES FOUR-FIVE \$36
- TRADITIONAL DEVEILED EGGS** GF VG
topped with snipped chives
PER DOZEN \$22

- CALIFORNIA DEVEILED EGGS** GF
avocado, bacon, radish, tomato
PER DOZEN \$36
- JUMBO SHRIMP COCKTAIL** GF
cocktail sauce, fresh horseradish
PER DOZEN \$57
- SOUP OF THE DAY**
PER QUART \$22

SLIDERS

PER DOZEN



- CHEESEBURGER**
ketchup, mustard, pickle, red onion \$48
- BUTTERMILK FRIED CHICKEN**
pickle mayo \$48
- SPICY BUTTERMILK FRIED CHICKEN**
pickle mayo \$48
- FILET MIGNON**
caramelized onion, horseradish cream \$85

GF = GLUTEN FRIENDLY **VG** = VEGETARIAN
THERE WILL BE A 5% PACKAGING FEE ADDED TO ALL ORDERS

ENTREES

Fresh Seafood

- BEER BATTERED COD**
fresh beer battered cod, tartar sauce
FIVE PIECES \$35 **TEN PIECES** \$65
- PARMESAN CRUSTED COD**
lemon butter, caper
FIVE PIECES \$75 **TEN PIECES** \$145
- FAROE ISLAND SALMON** GF
lemon butter
FIVE PIECES \$80 **TEN PIECES** \$155

Pasta

HALF PAN SERVES 5 • FULL PAN SERVES 10



- ALLA VODKA**
rigatoni, chili flake, parmigiano-reggiano
HALF PAN \$40 **FULL PAN** \$75
- ADD GRILLED CHICKEN** • **HALF PAN** \$25 **FULL PAN** \$45
- ADD GRILLED SHRIMP** • **HALF PAN** \$45 **FULL PAN** \$85
- BOLOGNESE**
rigatoni, parmigiano-reggiano
HALF PAN \$50 **FULL PAN** \$95
- ADD GRILLED CHICKEN** • **HALF PAN** \$25 **FULL PAN** \$45
- ADD GRILLED SHRIMP** • **HALF PAN** \$45 **FULL PAN** \$85

Signature

- CHICKEN PICCATA**
lemon butter, caper, tomato
FIVE PIECES \$40 **TEN PIECES** \$75
- CHICKEN PARMESAN**
mozzarella, parmigiano-reggiano, tomato basil sauce
FIVE PIECES \$40 **TEN PIECES** \$75
- BABY BACK RIBS**
house bbq sauce
TWO SLABS \$65 **FOUR SLABS** \$120
- FILET MIGNON MEDALLIONS**
4 oz. each, served medium, green peppercorn demi
FIVE PIECES \$95 **TEN PIECES** \$185

Salads + Bowls

HALF PAN SERVES 5 • FULL PAN SERVES 10

- CAESAR SALAD**
romaine, parmigiano-reggiano, crouton, caesar dressing
HALF PAN \$30 **FULL PAN** \$55
- A REALLY NICE HOUSE SALAD** VG
mixed greens, tomato, red onion, cucumber, pine nut,
feta, crouton, creamy herb vinaigrette
HALF PAN \$35 **FULL PAN** \$65
- MIKE’S SALAD** GF VG
mixed greens, candied pecan, crumbled goat cheese,
diced apple, dried cranberry, balsamic vinaigrette
HALF PAN \$35 **FULL PAN** \$65
- SONOMA COAST SALAD**
avocado, grilled corn, blue cheese crumbles, bacon, tomato,
date, toasted almond, crouton, green goddess dressing
HALF PAN \$35 **FULL PAN** \$65
- HARVEST SALAD** VG
organic kale, romaine, butternut squash, dried cranberry,
red quinoa, crumbled goat cheese, toasted almond,
diced apple, citrus vinaigrette
HALF PAN \$35 **FULL PAN** \$65
- SANTA FE BOWL** GF
brown rice, cheddar-jack, chipotle mayo, organic kale,
avocado, lettuce, pico de gallo, corn & black bean salsa
HALF PAN \$35 **FULL PAN** \$65
- AHI TUNA POKE BOWL** GF
diced tuna, soy glazed sushi rice, avocado, cucumber,
pickled fresno, pickled carrot, edamame, sesame chili oil
HALF PAN \$65 **FULL PAN** \$125

ADD A PROTEIN

- GRILLED CHICKEN** • **HALF PAN** \$25 **FULL PAN** \$45
- GRILLED SHRIMP** • **HALF PAN** \$45 **FULL PAN** \$85
- FAROE ISLAND SALMON** • **HALF PAN** \$80 **FULL PAN** \$155

AVAILABLE DRESSINGS

- ADD A PINT OF ANY OF THE DRESSING BELOW FOR \$15
- BALSAMIC DRESSING** **CREAMY HERB VINAIGRETTE**
- CAESAR** **GREEN GODDESS**
- CITRUS VINAIGRETTE** **RANCH**

SUSHI ROLLS

VEGGIE VOLCANO VG
tempura asparagus, avocado, carrot, cilantro miso,
soy wrap
SINGLE ROLL \$14

TEARDROP SPICY SHRIMP
sriracha, yuzu aioli, avocado, cilantro, roe,
sesame soy wrap
SINGLE ROLL \$16

SPICY AHI TUNA GF
avocado, cucumber, serrano, spicy mayo,
nori wrap
SINGLE ROLL \$19

SPICY CALIFORNIA GF
lump crab, avocado, cucumber, sriracha,
nori wrap
SINGLE ROLL \$19

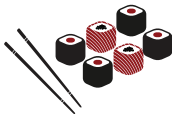
FRIED SHRIMP
serrano, cream cheese, gochujang mayo, nori wrap
SINGLE ROLL \$17

SUNSET GF
lump crab, mango, avocado, cucumber,
sweet chili mayo, roe, nori wrap
SINGLE ROLL \$19

PHILLY GF
salmon, cream cheese, cucumbe, nori wrap
SINGLE ROLL \$14

Pick Five
choose any combination or our signature sushi rolls
listed above \$70

*ALL ROLLS ARE ACCOMPANIED WITH SOY SAUCE, FRESH WASABI,
PICKLED GINGER & CHOPSTICKS



SIDES

PER QUART

WHIPPED POTATOES \$20

ASPARAGUS \$48

JALAPENO SLAW \$18

BROWN RICE \$18

FOUR CHEESE MAC \$35

DISPOSABLE UTENSILS

FLATWARE + NAPKIN \$0.50 EACH

PLATES \$0.75 EACH

SERVING TONGS \$2.00 EACH

READY TO ORDER?

CALL OUR TEAM
630.570.1670



CATERING

AVAILABLE FOR PICK-UP

We require a 24 hour lead time on orders