



STARTERS

- OVEN FIRED BREAD**
rosemary, kosher salt, evoo, whipped butter, 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
- KOREAN FRIED CHICKEN WINGS**
korean glaze, sesame seed, scallion, dipping sauce 15
- 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	TEARDROP SPICY SHRIMP* sriracha, yuzu aioli, avocado, cucumber, cilantro, roe, sesame soy wrap 16	SPICY AHI TUNA* avocado, cucumber, serrano, spicy mayo, nori wrap GF 19
VEGGIE VOLCANO* tempura asparagus, avocado, carrot, cilantro miso, soy wrap VG 14	THE SUNSET* lump crab, mango, avocado, cucumber, sweet chili mayo, roe, nori wrap GF 19	PHILLY* salmon, cream cheese, cucumber, nori wrap GF 14

ENTREE SALADS + BOWLS

- SEAFOOD COBB SALAD**
gulf shrimp, lump crab, iceberg, romaine, avocado, bacon, tomato, green onion, hard-boiled egg, blue cheese crumbles, ranch dressing **GF** 24
- SONOMA CHICKEN SALAD**
romaine, mixed greens, corn, toasted almond, date, bacon, tomato, cornbread crouton, blue cheese crumbles, green goddess dressing 19
- HARVEST SALMON SALAD***
organic kale, romaine, butternut squash, dried cranberry, quinoa, toasted 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 BOWL**
brown rice, organic kale, cheddar-jack, corn & black bean salsa, pico de gallo, 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**
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 **BROCCOLINI** 9
- FRENCH FRIES** 7 **FOUR CHEESE MAC** 9
- SAUTEED MUSHROOMS** 7 **WHIPPED POTATOES** 7

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, broccolini **GF** 62
- CLASSIC RIBEYE***
14 oz, boneless, cipollini onion, broccolini **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.

FOOD PEOPLE LOVE

Join Us Every Wednesday

1/2 PRICE SUSHI ROLLS
any of our signature rolls

AVAILABLE FOR DINE IN ONLY

