

LUNCH



WHEATON

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 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
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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

HANDHELDS

CHOICE OF SIDE: FRIES, SLAW OR MIXED GREENS (CUP OF SOUP ADD \$1)

THE COACH’S BURGER*
cheddar, mayo, mustard, onion, pickle, lettuce, tomato, split-top bun 17

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

BLACKENED SALMON SANDWICH*
blackened faroe island salmon, jalapeno slaw, split-top bun 21

THE PHILLY CHEESESTEAK
white american, caramelized onion, sauteed mushroom, bell pepper, giardiniera on the side 18

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

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

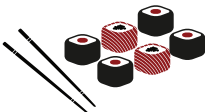
FAROE ISLAND SALMON*
shiitake mushroom, cipollini onion, spinach, red potato, saffron, lemon butter **GF** 28

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