



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
- ARANCINI

italian sausage, beef, marinara, mozzarella, parmigiano-reggiano 17
- CRISPY BRUSSELS SPROUTS

sweet n’ spicy thai chili sauce, toasted peanut **VG** 14
- KOREAN FRIED CHICKEN WINGS

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

chef’s rotating selection
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

THE SUNSET* lump crab, mango, avocado, cucumber, sweet chili mayo, roe, nori wrap GF 19 TEARDROP SPICY SHRIMP* sriracha, yuzu aioli, avocado, cucumber, cilantro, roe, sesame soy wrap 16 VEGGIE VOLCANO* tempura asparagus, avocado, carrot, cilantro miso, soy wrap VG 14	SPICY AHI TUNA* avocado, cucumber, serrano, spicy mayo, nori wrap GF 19 PHILLY* salmon, cream cheese, cucumber, nori wrap GF 14 SPICY CALIFORNIA* lump crab, avocado, cucumber, sriracha, nori wrap GF 19 FRIED SHRIMP serrano, cream cheese, gochujang mayo, nori wrap 17
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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

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 11 • 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
- CENTER CUT FILET***

asparagus, bearnaise **GF** **6 oz** 44 **8 oz** 54
- FILET & CRAB CAKE***

4 oz filet medallion, jumbo lump crab cake, green peppercorn sauce, whipped potatoes, broccolini 38
- STEAK N’ FRITES***

10 oz, long island strip, herb butter, fries 36
- 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** 68
- 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.

Join Us Every Wednesday

1/2 PRICE SUSHI ROLLS

any of our signature rolls

AVAILABLE FOR DINE IN ONLY