



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

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

CHICKEN PICCATA
lemon butter, caper, tomato, whipped potatoes, asparagus 24

THE COACH’S BURGER*
aged cheddar, mayo, mustard, onion, pickle, lettuce, tomato, fries 18

CHICKEN PARMESAN
spaghetti alla chitarra, house marinara, mozzarella, fresh basil, parmigiano-reggiano 21

BERKSHIRE PORK CHOP*
10 oz. cut, michigan cherry jus, apple chutney, whipped potatoes **GF** 27

BBQ BABY BACK RIBS
house bbq sauce, slaw, fries
HALF RACK 22 **FULL RACK** 30

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

FRESH SEAFOOD

PARMESAN CRUSTED COD
lemon butter, asparagus, brown rice 27

FAROE ISLAND SALMON*
sweet & spicy asian glaze, stir-fried vegetables, whipped potatoes **GF** 34

Sides

ASPARAGUS 11 • BAKED POTATO 9 • FRENCH FRIES 7

FOUR CHEESE MAC 9 • 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, asparagus 38

STEAK N’ FRITES*
10 oz, long island strip, herb butter, fries 36

NEW YORK STRIP*
14 oz, asparagus **GF** 62

CLASSIC RIBEYE*
14 oz, boneless, cipollini onion, asparagus **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

COCKTAILS

RASPBERRY SMASH MARTINI

raspberry infused vodka, chambord,
fresh lime & orange juices 14

LA CASA MARGARITA

corazón blanco tequila, cold-pressed lime,
organic agave

CHOICE: TRADITIONAL • GUAVA • MANGO • PEACH 13

PUMPKIN SPICE MARTINI

stoli vanilla vodka, fresh espresso, pumpkin puree,
kahlua, bailey’s, dash of pumpkin spice,
cinnamon sugar rim 15

FRENCH 76

tito’s vodka, fresh squeezed lemon juice,
chandon brut sparkling, lemon swath 15

The Espresso Martini

STOLI VANILLA VODKA

KAHLUA

FRESH ESPRESSO

15



*OLD FASHIONED

four roses bourbon, demerara,
aromatic & orange bitters 15

*CHERRY OLD FASHIONED

journeyman pit-spitter cherry whiskey,
cherry-vanilla bitters, aromatic bitters 16

PEACH SANGRIA-RITA

corazón blanco tequila, peach,
cold-pressed lime, malbec float 15

SPRITZ

zardetto prosecco

CHOICE: APEROL • HUGO • LIMONCELLO 14

*SMOKED AVAILABLE UPON REQUEST

WINE

CHAMPAGNE + SPARKLING

	GL	BTL
ZARDETTO PROSECCO.....	11	44
veneto, italy (SPLIT)		
RUFFINO PROSECCO ROSE.....	12	48
italy (SPLIT)		
CHANDON BRUT.....	14	58
california (SPLIT)		
LAURENT PERRIER “LA CUVÉE” BRUT.....		92
champagne, france		

INTERESTING WHITES + ROSE

CAPOSALDO MOSCATO.....	10	40
lombardy, italy		
BANFI “LE RIME” PINOT GRIGIO.....	11	44
tuscany, italy		
PINE RIDGE CHENIN BLANC + VIOGNIER.....	11	44
california		
DR. LOOSEN “BLUE SLATE” RIESLING.....		48
mosel, germany		
JEAN MICHEL GAUTIER VOUVRAY CHENIN BLANC.....	13	52
loire valley, france		
CHATEAU D’ESCLANS “WHISPERING ANGEL” ROSE.....	15	60
provence, france		

SAUVIGNON BLANC

ESK VALLEY.....	12	48
marlborough, new zealand		
CAKEBREAD.....	16	64
napa valley, california		
BERTHIERS POUILLY FUME.....	17	68
loire valley, france		
CHATEAU DE SANCERRE.....	19	76
loire valley, france		

CHARDONNAY

AUSTIN HOPE.....	12	48
paso robles, california		
SONOMA CUTRER.....	15	60
sonoma coast, california		
ROMBAUER.....	19	76
carneros, california		
FAR NIENTE.....		125
napa valley, california		

BEER

Draft

- 3 FLOYDS “GUMBALLHEAD” american wheat ale 7
- ALLAGASH “WHITE” belgian wheat 7
- HALF ACRE “DAISY CUTTER” pale ale 7
- MODELO ESPECIAL mexican lager 7
- YUENGLING lager 7

Bottles & Cans

- 3 FLOYDS “DELUXE” lager 6
- 3 FLOYDS “ZOMBIE DUST” pale ale 7
- COORS LIGHT light lager 5
- GUINNESS irish draught 8
- LAGUNITAS india pale ale 6

- MILLER LITE light lager 5
- PERONI euro lager 6
- REVOLUTION “FIST CITY” pale ale 6
- REVOLUTION “REV PILS” pilsner 6

MOCKTAILS

- LUXARDO LEMONADE
lemonade, luxardo marachino, cherry juice 7
- GUAVA REFRESHER
guava, cold-pressed lime, smeraldina sparkling 5
- PEACH ARNOLD PALMER
fresh brewed iced tea, lemonade, peach 5
- BLACKBERRY ICED TEA
fresh brewed iced tea, blackberry 5

NA BEER

- ATHLETIC BREWING “RUN WILD” india pale ale 6
- GO BREWING “SUNSHINE STATE” tropical ipa 6

BOTTLED WATER

- SMERALDINA
choice: sparkling or still 5

Sundays

ALL WINE BOTTLES
HALF PRICE

