### **STARTERS**

# Spinach and Artichoke Dip 12

Parmesan, Mozzarella, Flatbread

### Prime Dry-Aged Mini Beef Sliders 22

Two Doubles, New School American Cheese, Onions, Ketchup

# Shrimp Cocktail\* GF 20

House Cocktail Sauce

### Deviled Eggs GFO 12

Bacon Lardons, Tomato Powder, Sourdough-Butter Crumble

#### **Baked Goat Cheese** 14

Tomato Jam, Grilled Sourdough

# Mushroom Terrine with Herbs GFO 15

Cremini Mushrooms, Black Truffles, Frisée, Grilled Sourdough Bread

## Crispy Sourdough Basket 8

Salted Creamy Butter

### Classic Big Boy Burger Quartered\*\* 17

Twin Patties, Big Boy Sauce, Iceberg Lettuce, American Cheese, Cut into Quarters

#### **SUSHI STARTERS**

# Spicy Tuna with Crispy Rice 18

Unique Combination of a Bowl of Spicy Tuna, Crispy Rice Skewers, Avocado and Jalapeño Assemble As You Like

# Vegetable Roll 10 Pieces 15

Avocado, Daikon Radish, Cucumber, Roasted Bell Pepper, Eggplant Purée

# California Roll\*, 8 Pieces 16

Crab Salad. Cucumber. Avocado. Toasted Sesame Seed

# Rainbow Roll\*. 8 Pieces 24

Spicy Tuna, Crab Salad and Cucumber. Topped with Salmon, Tuna, Yellowtail, Shrimp and Avocado

# Spicy Tuna Roll 8 Pieces 19

Tuna, Cucumber, Spicy Mayo

# Fiesta Fire Roll\* 10 Pieces GF 19

Tuna, Yellowtail, Shrimp, Jalapeño, Habanero, Cilantro, Avocado, Spicy Mayo

# Nigiri Assortment Plate\* 2 Pieces Each 18

Salmon, Tuna, Yellowtail

## Sushi Roll Combo\* 20

4 Pieces of California Roll

4 Pieces of Spicy Tuna Roll

## SALADS

# Roasted Beet Salad GF 14

Navel Orange, Red Onion, Goat Cheese, Toasted Walnuts, Mint, Citrus Vinaigrette

## Classic Caesar Salad GFO 14

Crisp Romaine Lettuce, House Caesar Dressing, Garlic Croutons, Shaved Parmesan

# House Salad GF 15

Romaine, Iceberg, Red Cabbage, Bacon, Blue Cheese, Onions, Cucumber, Avocado, Tomatoes, Bacon Vinaigrette

## For All Salads

Add Grilled Chicken Breast\*\* 12 Add Grilled Salmon, 5oz\*\* 18

#### **STEAKS**

Steak & Fries\*\* GFO 42 Grilled Sirloin, Chimichurri

# Pan Seared Filet\*\* GF 52

Wet Aged, Center Cut, 8oz

# Grilled New York Strip\*\* GF 58

Wet Aged, Center Cut, 14oz

# Grilled Ribeye\*\* GF 60

Wet Aged, Center Cut, 16oz

All served with our signature pepper jam sauce on the side

#### SEAFOOD

#### Mediterranean Sea Bass\* GF 38

Rustic Broth, Tomatoes, Saffron, Garlic, Capers, White Wine

## Crispy Skin Salmon\*\* GF 38

Toasted Almonds, Potato, Celeriac Mash

#### **CLASSICS**

# Trademark Chicken & Fries\*\* 32

Fried, Charred Lemon, Pan Jus, French Fries

#### Chicken Sausage Cavatappi Pasta 34

Chicken Andouille, Spinach, Mushrooms, Caramelized Onions, Fennel Cream Sauce, Grated Parmesan

# **Braised Beef Short Rib** 42

Truffled Pave Potatoes, Roasted Heirloom Carrots, Porcini Mushroom Demi, Parsley Horseradish Salad

### Vegetable Rigatoni 28

Wild Mushrooms, Broccolini, Pine Nuts, Tomato Confit, Sage, Sarvecchio Cheese

Add Half a California\* or Spicy Tuna Roll to any Entrée 12

# SIDES TO SHARE

## Asparagus GF 12

Béarnaise Sauce

# Whipped Potatoes GF 11

Roasted Garlic, Chives

# Sautéed Green Beans GF 12

Garlic Butter, Crushed Red Pepper

French Fries 10 Garlic Aioli

**GF** INDICATES GLUTEN FREE MENU ITEM

GFO INDICATES OPTION TO MAKE MENU ITEM GLUTEN FREE

\* INDICATES MENU ITEM CONTAINS SHELLFISH

\*\* Consuming raw or undercooked meats, poultry, and seafood may increase your risk of foodborne illnes

