

**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 57  
Wet Aged, Center Cut, 8oz

**Grilled New York Strip\*\*** GF 62  
Wet Aged, Center Cut, 14oz

**Grilled Ribeye\*\*** GF 65  
Wet Aged, Center Cut, 16oz

All served with our signature pepper jam sauce on the side

**SEAFOOD**

**Mediterranean Sea Bass\*** GF 42  
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 illness.

**The Studio**  
KITCHEN & COCKTAILS