

S H A R E A B L E S

- Octopus Bruschetta**  
Mediterranean Herbs, Heirloom Tomatoes,  
Crostiti & E.V.O.O. .... 16
- Blistered Shishito Peppers (VG)**  
Black Garlic Aioli, Charred Lemon  
& White Soy ..... 12
- Lamb Lollichops (GF)**  
Crusted with Bourbon-Smoked  
Paprika, with Orange-Caramelized  
Potatoes ..... 22
- Mummy Shrimp (GF)**  
Potato-Wrapped Shrimp, Mango  
& Cumin ..... 15

- Kobe Beef Sliders**  
Sliders with Bacon Jam, Blue  
Cheese & Fries ..... 18
- Chicken Satay (GF)**  
Marinated with Hot Chilies, Served  
with Thai Peanut & Asian  
BBQ Sauce ..... 16
- Wagyu Steak Tartare**  
Cured Egg Yolk, Cornichons  
& Ciabatta ..... 20
- Avocado Toast**  
Smoked Salmon, Cucumber,  
Tomato, Relish, Sesame & Ciabatta ..... 16

- Three Olive Tapenade (V)**  
Roasted Red Pepper Purée, Herbes De  
Provence, Crostiti & E.V.O.O. .... 12
- Shrimp Tacos (GF)**  
Garlic, Parsley, White Wine, Avocado  
Purée, Radish, Poblano Pepper & Spicy  
Red Onion "Slaw" ..... 16
- Tuna Tartare Tacos (GF)**  
Yuzu, Avocado Purée, Pickled  
Jalapeño, Cucumber &  
Micro Cilantro ..... 18

FRESH SALADS

- Hail Caesar**  
Ciabatta, Anchovy, Garlic & Romaine Hearts ..... 19
- Big Green Salad (GF) (VG)**  
Candied Pistachios, Blue Cheese, Garden Veggies  
& Strawberry Verjus Vinaigrette ..... 19
- Wilted Green Salad**  
Bitter Greens, Butternut Squash, Almonds, Bacon Lardons  
& Maple Soy Dressing ..... 20
- Quinoa Salad (VG) (GF)**  
Grilled Cumin Chimichurri, Yogurt, Garbanzo Beans, Arugula  
& Honey Vinaigrette ..... 20

SUSHI & SEAFOOD

- Salmon Avocado Maki**  
Spicy Crab, Cucumber & Avocado, topped  
with Salmon & Lemon ..... 14
- Spicy Tuna Maki**  
Tuna, Cucumber, Chili Oil, Tobanjan Paste ..... 14
- California Maki**  
King Crab, Avocado, Mango ..... 14
- Tempura Maki**  
Greenleaf Lettuce, Cucumber, Avocado Tobiko,  
Tempura Fried Shrimp, wrapped in a Yellow Soy Paper  
& Ponzu Sauce ..... 14
- Broiler Maki**  
Tempura Shrimp, Cucumber, Avocado, Smoked  
Salmon, Unagi Sauce ..... 14
- Scallop Maki**  
Tempura Shrimp, Scallops, Jalapeños, Tobajan Mayo ..... 14
- Dragon Maki**  
Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce ..... 14
- Godfrey Maki**  
Crispy Shrimp, Habañero, Cucumber, Avocado,  
Topped with Lightly Torched Tuna ..... 14
- Veggie Maki**  
Cucumber, Daikon Radish, Shitake Mushroom,  
Avocado & Ajitsuke ..... 14
- Chef's Seafood Selection**  
Crab, Prawns, Oysters, Caviar, Crudo & Sushi ..... 50

HOUSE-MADE PASTAS

- Lamb Ragù**  
Cavatelli, Broccolini, Rapini & Fire Roasted Tomato ..... 22
- Arugula Walnut Pesto**  
Ricotta Cappelletti, Seared Scallops, Basil, E.V.O.O.,  
Garlic & Parmesan ..... 28
- Short Rib Risotto**  
Acquerello Aged Rice, Root Vegetables & Beef Jus ..... 28
- Market Place Ravioli**  
Ask your Server about Today's Preparation ..... MP

OFF THE GRILL

ALL STEAKS ARE SERVED WITH COMPOUND BUTTER

- Petite Filet**  
8 oz ..... 35
- NY Strip**  
14 oz ..... 35
- Hanger Steak**  
10 oz ..... 25
- Tomahawk**  
30 oz ..... 60

ONE AND DONE

- Salmon (GF)**  
Chickpea Purée, Cannellini Beans, Fennel, Braised  
Leeks, Pernod ..... 32
- Godfrey Burger**  
Kobe Beef, Pickles, White Cheddar, Caramelized  
Onions, Fries ..... 22
- Bone-In Chicken Breast (GF)**  
Sweet Potato Hash, Cumin Chimichurri, Rapini ..... 29
- Branzino (GF)**  
Olive Tapenade, Braised Fennel, Artichokes,  
Candied Olives ..... 35
- Butternut Squash Couscous (V)**  
Cashews, Cranberries, Coriander, Seasonal  
Vegetables, Olive Oil ..... 16

S I D E S

- Mac and Cheese (VG)** ..... 10
- Onion Rings (VG)** ..... 10
- French Fries (VG) (GF)** ..... 8
- Signature Black Truffle Fries (VG) (GF)** ..... 12
- Sweet Potato Fries (VG) (GF)** ..... 8

- Fingerling Potatoes (VG) (GF)** ..... 8
- Creamed Spinach (VG) (GF)** ..... 10
- Grilled Asparagus (V) (GF)** ..... 8
- Roasted Seasonal Vegetables (V) (GF)** ..... 10
- Roasted Wild Mushrooms (V) (GF)** ..... 13
- The Kit n' Caboodle**  
Chef's Selection of Sides ..... 30

TRUST THE CHEF

Let Us Walk You Through  
Our Favorites On The Menu  
Serves 2-4

160

Chef Nathaniel Cayer  
(V) Vegan | (VG) Vegetarian | (GF) Gluten Free