

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

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



GODFREY