

LUNCH SHAREABLES

- Blistered Shishito Peppers (VG)** 12
Black Garlic Aioli, Charred Lemon & White Soy
- Lamb Lolichops (GF)** 22
Crusted with Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes
- Mummy Shrimp (GF)** 15
Potato-Wrapped Shrimp, Mango & Cumin
- Kobe Beef Sliders** 18
Sliders with Bacon Jam, Blue Cheese & Fries
- Chicken Satay (GF)** 16
Marinated with Hot Chilies, Served with Thai Peanut & Asian BBQ Sauce
- Wagyu Steak Tartare** 20
Cured Egg Yolk, Cornichons & Ciabatta
- Avocado Toast** 16
Smoked Salmon, Cucumber, Tomato, Relish, Sesame & Ciabatta
- Three Olive Tapenade (V)** 12
Roasted Red Pepper Purée, Herbes De Provence, Crostini & E.V.O.O.
- Shrimp Tacos (GF)** 16
Garlic, Parsley, White Wine, Avocado Purée, Radish, Poblano Pepper & Spicy Red Onion "Slaw"
- Tuna Tartare Tacos (GF)** 18
Smoked Salmon, Cucumber, Tomato, Relish, Sesame & Ciabatta

FRESH SALADS

- Hail Caesar** 16
Ciabatta, Anchovy, Garlic & Romaine Hearts
- Big Green Salad (GF) (VG)** 19
Candied Pistachios, Blue Cheese, Garden Veggies & Strawberry Verjus Vinaigrette
- Wilted Green Salad** 20
Bitter Greens, Butternut Squash, Almonds, Bacon Lardons & Maple Soy Dressing
- Quinoa Salad (VG) (GF)** 16
Grilled Cumin Chimichurri, Yogurt, Garbanzo Beans, Arugula & Honey Vinaigrette

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

21% Service Fee Added to Groups of 6+ | Seating is Limited to 2 Hours for Dining Services

This Menu is Served: 2PM-11PM Monday-Friday, 3PM-11PM Saturday & Sunday

S U S H I & S E A F O O D

Salmon Avocado Maki	14
Roasted Red Pepper Purée, Herbes De Provence, Crostini & E.V.O.O.	
Spicy Tuna Maki	14
Tuna, Cucumber, Chili Oil, Tobanjan Paste	
California Maki	14
King Crab, Avocado, Mango	
Tempura Maki	14
Greenleaf Lettuce, Cucumber, Avocado Tobiko, Tempura Fried Shrimp, wrapped in a Yellow Soy Paper & Ponzu Sauce	
Broiler Maki	14
Tempura Shrimp, Cucumber, Avocado, Smoked Salmon, Unagi Sauce	
Scallop Maki	14
Tempura Shrimp, Scallops, Jalapeños, Tobajan Mayo	
Dragon Maki	14
Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce	
Godfrey Maki	14
Crispy Shrimp, Habañero, Cucumber, Avocado, Topped with Lightly Torched Tuna	
Veggie Maki	14
Cucumber, Daikon Radish, Shitake Mushroom, Avocado & Ajitsuke	

O N E A N D D O N E

Godfrey Burger	22
Chickpea Purée, Cannellini Beans, Fennel, Braised Leeks, Pernod	
Butternut Squash Couscous (v)	16
Cashews, Cranberries, Coriander, Seasonal Vegetables, Olive Oil	
Lamb Ragu	22
Cavatelli, Broccolini, Rapini & Fire Roasted Tomato	
Arugula Walnut Pesto	28
Ricotta Cappelletti, Seared Scallops, Basil, E.V.O.O., Garlic & Parmesan	
Petite Filet	35
8 oz	

S I D E S

Mac & Cheese	10	Fingerling Potatoes (VG) (GF)	8
Onion Rings (VG)	10	Creamed Spinach (VG) (GF)	10
French Fries (VG) (GF)	8	Roasted Seasonal Vegetables (V) (GF)	10
Signature Black Truffle Fries	12	Roasted Wild Mushrooms (V) (GF)	13
Sweet Potato Fries	8		