

## S H A R E A B L E S

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

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## F R E S H S A L A D S

<b>Hail Caesar</b>	19
Ciabatta, Anchovy, Garlic, Romaine Hearts	
<b>Big Green Salad</b> (GF) (VG)	19
Candied Pistachios, Blue Cheese, Garden Veggies & Strawberry Verjus Vinaigrette	
<b>Wilted Green Salad</b>	20
Bitter Greens, Butternut Squash, Almonds, Bacon Lardons & Maple Soy Dressing	
<b>Quinoa Salad</b> (VG) (GF)	20
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

<b>Salmon Avocado Maki</b>	14
Spicy Crab, Cucumber & Avocado, topped with Salmon, Lemon	
<b>Spicy Tuna Maki</b>	14
Tuna, Cucumber, Chili Oil, Tobanjan Paste	
<b>California Maki</b>	14
King Crab, Avocado, Mango	
<b>Tempura Maki</b>	14
Greenleaf Lettuce, Cucumber, Avocado Tobiko, Tempura Fried Shrimp, wrapped in a Yellow Soy Paper & Ponzu Sauce	
<b>Broiler Maki</b>	14
Tempura Shrimp, Cucumber, Avocado, Smoked Salmon, Unagi Sauce	
<b>Dragon Maki</b>	14
Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce	
<b>Godfrey Maki</b>	14
Crispy Shrimp, Habañero, Cucumber, Avocado, Topped with Lightly Torched Tuna	
<b>Veggie Maki</b>	14
Cucumber, Daikon Radish, Shitake Mushroom, Avocado & Ajitsuke	

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## H O U S E - M A D E P A S T A S

<b>Lamb Ragu</b>	22
Cavatelli, Broccolini, Rapini & Fire Roasted Tomato	
<b>Short Rib Risotto</b>	28
Acquerello Aged Rice, Root Vegetables & Beef Jus	
<b>Cavatelli Pomodoro</b>	16
San Marzano tomatoes, Basil, Parmigiano	
<b>Cavatelli Bolognese</b>	22
Braised Beef, Veal, Pork Ragu	

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## O N E A N D D O N E

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

# O F F T H E G R I L L

ALL STEAKS ARE SERVED WITH COMPOUND BUTTER

<b>Petite Filet</b> 8 oz	38
<b>NY Strip</b> 14 oz	38
<b>Hanger Steak</b> 10 oz	28
<b>Tomahawk</b> 30 oz	65

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## S I D E S

<b>Mac and Cheese</b> (VG)	10
<b>Onion Rings</b> (VG)	10
<b>French Fries</b> (VG) (GF)	8
<b>Signature Black Truffle Fries</b> (VG) (GF) Signature Black Truffle Fries with Garlic Aioli	12
<b>Sweet Potato Fries</b> (VG) (GF)	8
<b>Fingerling Potatoes</b> (VG) (GF)	8
<b>Creamed Spinach</b> (VG) (GF)	10
<b>Grilled Asparagus</b> (V) (GF)	8
<b>Roasted Seasonal Vegetables</b> (V) (GF)	10
<b>Roasted Wild Mushrooms</b> (V) (GF)	13
<b>The Kit n' Caboodle</b> Chef's Selection of Sides	30

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## T R U S T T H E C H E F

**Let Us Walk You  
Through Our Favorites  
On The Menu**

160 | For The Table. Serves 2-4

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