

SHAREABLES

BLISTERED SHISHITO PEPPERS ^(VG) black garlic aioli, charred lemon & white soy	14
LAMB LOLLICHOPS ^(GF) crusted with bourbon-smoked paprika, with orange-caramelized potatoes	22
KOBE BEEF SLIDERS sliders with bacon jam, blue cheese & fries	18
FILET SLIDERS horseradish aioli, orange & arugula	20
CHICKEN SATAY ^(GF) marinated with hot chilies, served with thai peanut & asian bbq sauce	16
WAGYU STEAK TARTARE cured egg yolk, cornichons & ciabatta	22
AVOCADO TOAST smoked salmon, cucumber, tomato, relish, sesame & ciabatta	17
THREE OLIVE TAPENADE ^(V) roasted red pepper purée, herbes de provence, crostini & e.v.o.o.	10
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 jalapeno, cucumber & micro cilantro	18
MUMMY SHRIMP ^(GF) potato-wrapped shrimp, mango & cumin	16

FRESH SALADS

HAIL CAESAR ciabatta, anchovy, garlic, romaine hearts	14
BIG GREEN SALAD ^(GF) ^(VG) candied pistachios, blue cheese, garden veggies & strawberry verjus vinaigrette	14
WATERMELON SALAD cucumbers, heirloom toy box tomatoes, pickled watermelon, strawberry, soft lettuce & black cardamom vinaigrette	15
QUINOA SALAD ^(GF) ^(VG) grilled cumin chimichurri, yogurt, garbanzo beans, arugula & honey vinaigrette	15
ZUCCHINI PASTA ^(VG) zucchini noodles, roasted cherry tomatoes, sweet peppers, asparagus & sunflower milk	18

5.08.18

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

SUSHI

SALMON AVOCADO MAKI	14
spicy crab, cucumber & avocado, topped with salmon, lemon	
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	
DRAGON MAKI	14
tempura sweet potato, unagi, avocado & unagi sauce	
GODFREY MAKI	14
crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna	
VEGGIE MAKI	14
cucumber, daikon, radish shitake mushroom, avocado & ajitsuke	

OFF THE GRILL

ALL STEAKS ARE SERVED WITH COMPOUND BUTTER

PETITE FILET	38
8 oz	
NY STRIP	38
14 oz	
HANGER STEAK	30
10 oz	
TOMAHAWK	65
30 oz	
GODFREY BURGER	20
kobe beef, pickles, white cheddar, caramelized onions, fries	

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SIDES

MAC & CHEESE (VG)	10
ONION RINGS (VG)	10
FRENCH FRIES (VG)(GF)	8
SIGNATURE BLACK TRUFFLE FRIES (VG)(GF) with garlic aioli	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 for the table. serves 2-4	160
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