

SHAREABLES

BLISTERED SHISHITO PEPPERS <small>(VG)</small> black garlic aioli, charred lemon & white soy	14
HOUSE-MADE HERBED HUMMUS served with chips, fresh vegetables & roasted red peppers	10
AVOCADO TOAST smoked salmon, cucumber, tomato, relish, sesame & ciabatta	17
LAMB LOLLICHOPS <small>(GF)</small> (4) crusted with bourbon-smoked paprika, with orange-caramelized potatoes	26
WAGYU BEEF SLIDERS sliders with bacon jam, blue cheese & fries	18
SEARED TUNA <small>(GF)</small> tuna, togarashi, diced tomatoes, mango, jalapeño, red onion, avocado, chili oil & lime	18
CHICKEN SATAY <small>(GF)</small> marinated with hot chilies, served with thai peanut & asian bbq sauce	16
SHRIMP TACOS <small>(GF)</small> (3) tacos, garlic, parsley, white wine, avocado purée, radish, poblano pepper & spicy red onion "slaw"	16
STEAK TACOS (3) tacos, yellow corn tortilla, grilled hanger steak, avocado, pickled onions & guajillo salsa	16

FRESH SALADS

HAIL CAESAR ciabatta, anchovy, garlic & romaine hearts	14
QUINOA & BRUSSEL SPROUT SALAD <small>(VG/GF)</small> brussel sprouts, quinoa, asiago cheese, cranberries, shallots, toasted almonds, honey maple bourbon sauce	15
KALE SALAD <small>(VG/GF)</small> roasted butternut squash, radicchio, pomegranate, pecans, feta, white wine honey vinaigrette	14
ARUGULA SALAD <small>(VG/GF)</small> dry pumpkin seeds, dates, roasted sweet potato, shaved parmesan, balsamic dressing	14

10/13/18

(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	
TAKO MAKI	14
octopus, tobiko, tuna, scallions & avocado	
CUCUMBER SHRIMP MAKI	14
wasabi tobiko, avocado, yuzu	
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
avocado, cucumber, sweet potato & mushrooms	

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OFF THE GRILL

PETITE FILET 8 oz	38
NY STRIP 14 oz	38
HANGER STEAK 10 oz	30
GODFREY BURGER kobe beef, pickles, white cheddar, caramelized onions & fries	20
SALMON pan-seared, quinoa, seasonal roasted vegetables & creamy lobster bisque	26

DESSERT

MARBLE CHEESECAKE (VG) crunchy graham cracker, butter crumble base, swirled vanilla & raspberry purée	10
CHOCOLATE CAKE (VG) layers of dark chocolate, rich white chocolate mousse chocolate frosting	10
CRÈME BRÛLÉE (VG) (GF) custard base, topped with banana & strawberries	12

SIDES

MAC & CHEESE (VG)	10
BRUSSEL SPROUTS (VG)	8
SIGNATURE BLACK TRUFFLE FRIES (VG) with garlic aioli	12
SWEET POTATO FRIES (VG)	8
GRILLED ASPARAGUS (V)	8
ROASTED WILD MUSHROOMS (V)(GF)	13

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