

salads

- Chop Salad (V)** | *cherry tomatoes, cucumber, corn, carrots, onions & cheese* | **add chicken 6** 14
- Melon Salad (V)** | *grilled watermelon, heirloom cherry tomatoes, red beets, mixed greens, mizuna, red onions & feta cheese* 14
- Steak Salad* (GF)** | *skirt steak, mixed greens, onion, avocado, cherry tomatoes, cucumbers, queso fresco & cilantro vinaigrette* 18

handhelds

- Godfrey Burger*** | *wagyu, pickles, white cheddar, caramelized onions, aioli & fries* 20
- Steak Tacos*** | (3) *rib eye, fried onions, avocado, jalapeño, tomato & salsa* 18
- Turkey Club Sandwich*** | *lettuce, tomato, onion, bacon, mayonnaise, sourdough, fries* 14
- Wagyu Beef Sliders*** | (3) *sliders with bacon jam, blue cheese & fries* 18
- Chicken Satay (GF)** | *marinated with hot chiles, served with thai peanut & asian bbq sauce* 16
- Edamame (V)(VG)** | *edamame pods steamed & sautéed with olive oil, shallots & soy salt* 10
- Blistered Shishito Peppers (V)** | *black garlic aioli, charred lemon & white soy* 14
- House-Made Hummus (VG)** | *served with taro chips, grilled flat bread, fresh vegetables, cloves, lemon & tahini* 12
- Avocado Toast*** | *sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese* 18
- Salmon Flatbread*** | *salmon, toasted fennel, crème fraîche, garlic oil & caviar* 18
- Prosciutto & Burrata Flatbread** | *roasted red peppers, heirloom tomatoes, toasted ciabatta & balsamic* 18
- Meat & Cheese Plate** | *salami, capicola, mediterranean speck, pecorino, grana padano, french brie, blue cheese spread & accoutrements* *i served with grilled pita* 25

off the grill

- NY Strip* (GF)** | 14 oz 42
- Petite Filet* (GF)** | 8 oz 38
- Lamb Lollichops* (GF)** | (4) *crusted with bourbon-smoked paprika, orange-caramelized potatoes* 28
- Roasted Chicken (GF)** | *roasted chicken, fennel, pollen, broccolini & grilled vegetables* 26
- Grilled Octopus*** | *habanero aioli, shishito peppers, radish & grilled spring onion* 22
- Grilled Salmon* (GF)** | *grilled salmon, cherry tomatoes, capers, asparagus & fingerling potatoes* 28

sushi

- Salmon Avocado Roll*** | *spicy crab, cucumber & avocado, topped with salmon, lemon* 14
- Spicy Tuna Roll*** | *tuna, cucumber, chili oil, tobanjan paste* 14
- California Roll*** | *king crab, avocado, mango* 14
- Godfrey Roll*** | *crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna* 14
- Veggie Roll* (V)** | *inside out roll with tempura, asparagus, avocado, radish, carrot, lettuce* 14
- Dragon Roll*** | *tempura sweet potato, unagi, avocado & unagi sauce* 14
- Firecracker Roll*** | *yellow tail, guacamole, chilli oil, japanese yuzu, cilantro, jalapeno, with crispy tempura* 14
- Coco Roll*** | *salmon, mango, avocado, toasted coconut flakes, ghost pepper coco lopez & teriyaki sauce* 14
- You Call It Roll* (VG)(V)** | *grilled green onions, cherry tomatoes, avocado, garlic, salt & pepper* Eel 14 | Steak 18
- Tuna Poke*** | *edamame, carrots, avocado, cucumbers, red cabbage, sesame seeds & ginger, served on a bed of sushi rice* 16
- Shaki-Shaki Tuna Bites*** | *tuna, fried shrimp, tempura rice, green onions, avocado, sesame seeds & ginger sauce* 16

sides

- Signature Black Truffle Fries (GF)** | *with garlic aioli* 12
- Sweet Potato Fries (GF)** 10
- Broccolini (VG)** 7
- Sautéed Spinach (GF)(VG)** 7
- Grilled Asparagus (V)** | *with parmesan & yuzu* 9
- Truffle Mac & Cheese (V)** | *ricotta cavatelli, cheese, thyme & shaved truffles* 14

dessert

- Beignets (V)** | (4) *Fluffy, Pillowly Fried Pastries Covered in Powdered Sugar & Drizzled in Chocolate,* 14
- Cookies (V)** 8
- Chocolate Lava Cake (V)** | *vanilla gelato, chocolate lava cake, chocolate drizzle & caramel drip* 12
- Fruit Tart (V)** | *lemon pastry cream, berries & kiwi* 10
- Blueberry Mania Push-Pop** | *21 & over, tequila, pomegranate juice, blueberry purée* 15
- Domm Life CBD Gummies** | *21 & over* 25

Executive Chef: Alfonso Martinez | (V) Vegetarian | (VG) Vegan | (GF) Gluten Free
2pm-10pm Monday-Thursday | 12pm-10pm Friday | 3pm-10pm Saturday & Sunday

*These Items are Cooked to Order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Seating is Limited to 1 Hour 15 Minutes for Dining Services. | 21% service added to groups of 6 or more.