

FRESH SALADS

- Steak Salad* (GF)** | skirt steak, mixed greens, onion, avocado, cherry tomatoes, cucumbers, queso fresco & cilantro vinaigrette 21
- Beet Salad (GF)(V)** | beet purée, avocado, grapefruit, arugula, feta & citrus dressing 15
- Grilled Caesar Salad** | wedge of lettuce, bacon, chives, lemon & caesar dressing 14
- Crab Salad (GF)** | crab meat, baby hearts of romaine, mizuna, cherry tomatoes, avocado & citrus dressing 18

SHAREABLES

- Avocado Toast*** | sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese 18
- Blistered Shishito Peppers (V)** | black garlic aioli, charred lemon & white soy 15
- Signature Black Truffle Fries (V) (GF)** | with garlic aioli 12
- Sweet Potato Fries (V) (GF)** 10
- House-Made Hummus (VG)** | served with grilled flat bread, fresh vegetables, cloves, lemon & tahini 13
- Edamame (VG)** | edamame pods steamed & sautéed with olive oil, shallots & soy salt 12
- Salmon Tartare** | salmon, apples, shallots, ginger, chives, crème fraîche & caviar, served with toasted bread 18
- Crudo Trio (GF)** | tuna, hamachi & salmon with seaweed salad, chili oil, ginger, avocado & cherry tomatoes, served on rice wontons 20
- Meat & Cheese Plate** | salami, capicola, mediterranean speck, pecorino, grana padano, french brie, blue cheese spread & accoutrements, served with grilled pita 25
- Three Cheese Mac & Cheese** | gouda, american & cream cheese with bacon lardons & crispy bread crumbs 14
- Wagyu Beef Sliders*** | (3) sliders with bacon jam, blue cheese & fries 19
- Lamb Lollichops* (GF)** | (4) crusted with bourbon-smoked paprika, orange-caramelized potatoes 30
- Chicken Satay (GF)** | marinated with hot chiles, served with thai peanut & asian bbq sauce 18
- Grilled Octopus*** | habanero aioli, shishito peppers, radish & grilled spring onion 24
- Steak Tacos*** | (3) rib eye, fried onions, avocado, jalapeño, tomato & salsa 19
- Fish Tacos (GF)** | (3) grilled mahi-mahi, fresno chiles, grilled red onion & queso fresco 18

SUSHI

- Salmon Avocado Roll*** | spicy crab, cucumber & avocado, topped with salmon, lemon 18
- Spicy Tuna Roll*** | tuna, cucumber, chili oil, tobanjan paste 15
- California Roll*** | king crab, avocado, mango 15
- Hamachi Roll*** | cilantro & cream cheese topped with hamachi, & crispy garlic fresno chile 18
- Godfrey Roll*** | crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna 16
- Veggie Roll* (V)** | inside out roll with tempura, asparagus, avocado, radish, carrot, lettuce 13
- Dragon Roll*** | tempura sweet potato, unagi, avocado & unagi sauce 15
- Firecracker Roll*** | yellow tail, guacamole, chilli oil, japanese yuzu, cilantro, jalapeno, with crispy tempura 15
- Calamari Roll*** | king crab, avocado & cilantro topped with fried calamari 20
- Rainbow*** | apple, shiso leaf, avocado, ginger salsa, salmon, tuna, yellowtail, hiramé & suzuki 16
- Seaweed Salad (V)** 7

NIGIRI & SASHIMI

2 PIECES PER ORDER | 12

- | | |
|-----------------------------|--------------------------------|
| Tuna, Maguro* | Octopus, Tako* |
| King Crab, Kani* | Salmon, Nama Sake* |
| Yellowtail, Hamachi* | Fresh Water Eel, Unagi* |

FLATBREADS

- Prosciutto & Burrata Flatbread** | arugula, heirloom tomatoes, cucumbers, onion, pesto & balsamic 18
- Steak Flatbread** | green tomatillo salsa, mozzarella, red peppers, red onions, cilantro & serrano aioli 20

OFF THE GRILL

- Godfrey Burger*** | wagyu, pickles, white cheddar, caramelized onions, aioli & fries 20
- Petite Filet* (GF)** | 8 oz 44
- New York Strip* (GF)** | 14 oz 55
- Grilled Chicken (GF)** | asparagus, cherry tomatoes & lemon 28

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.

DESSERTS

Chocolate Lava Cake (V) vanilla gelato, chocolate lava cake, chocolate drizzle & caramel drip	14
Tiramisu (V) lady fingers, espresso, mascarpone, vanilla & kahlua	10
Coconut Macaroons (V) (3) coconut flakes & chocolate chips	10
Fruit Tart (V) lemon pastry cream, berries & kiwi	10
Domm Life CBD Gummies 21 & over	25

AFTER DINNER

Quinta do Noval Black	12
Warre's Otima 20 year	34
Disznókő Tokaji Aszu 5 Puttonyos, 08	24
Osborne Pedro Ximenez 1827	15
Bonollo Grappa of Amarone Barrique	20
Pallini Limoncello	10

GODFREY