**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** *(V)* | 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)* | served with grilled flatbread | 10
- **House-Made Hummus** *(VG)* | served with grilled flat bread, fresh vegetables, cloves, lemon & tahini | 13
- **Edamame** *(VG)* | edamame pods steamed with 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, fresh 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** *(V)* | (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** *(GF)* | habanero aioli, shishito peppers, radish & grilled spring onion | 24
- **Steak Tacos** *(GF)* | (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** *(GF)* | spicy crab, cucumber & avocado, topped with salmon, lemon | 18
- **Spicy Tuna Roll** *(GF)* | tuna, cucumber, chili oil, tobanjan paste | 15
- **California Roll** *(GF)* | king crab, avocado, mango | 15
- **Hamachi Roll** *(GF)* | cilantro & cream cheese topped with hamachi, & crispy garlic fresno chile | 18
- **Godfrey Roll** *(GF)* | crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna | 16
- **Veggie Roll** *(GV)* | inside out roll with tempura, asparagus, avocado, radish, carrot, lettuce | 13
- **Dragon Roll** *(GV)* | tempura sweet potato, unagi, avocado & unagi sauce | 15
- **Firecracker Roll** *(GF)* | yellow tail, guacamole, chilli oil, japanese yuzu, cilantro, jalapeno, with crispy tempura | 15
- **Calamari Roll** *(GF)* | king crab, avocado & cilantro topped with fried calamari | 20
- **Rainbow** *(GV)* | apple, shiso leaf, avocado, ginger salsa, salmon, tuna, yellowtail, hirame & suzuki | 16
- **Seaweed Salad** *(GV)* | | 7

**NIGIRI & SASHIMI**

- **Tuna, Maguro** *(GF)* | 12
- **Octopus, Tako** *(GF)* | 12
- **King Crab, Kani** *(GF)* | 12
- **Salmon, Nama Sake** *(GF)* | 12
- **Yellowtail, Hamachi** *(GF)* | 12
- **Fresh Water Eel, Unagi** *(GF)* | 12

**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** *(GF)* | 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

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Executive Chef: Alfonso Martinez | *(GV)* 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

Disznőkő Tokaji Aszu 5 Puttonyos, 08 24

Osborne Pedro Ximenez 1827 15

Bonollo Grappa of Amarone Barrique 20

Pallini Limoncello 10