

## SOUPS & SALADS

<b>Coconut Asparagus Soup (V)(VG)</b>   coconut milk, spinach, asparagus, ginger & onion	8
<b>Chicken Soup (GF)</b>   chicken, hominy corn, green tomatillo, tortilla strips, cilantro, lemon & radish	8
<b>Steak Salad* (GF)</b>   skirt steak, mixed greens, onion, avocado, cherry tomatoes, cucumbers, queso fresco & cilantro vinaigrette	18
<b>Beet Salad (GF)(VG)</b>   avocado, grapefruit, arugula, beet purée & citrus dressing	14
<b>Grilled Caesar Salad</b>   wedge of lettuce, bacon, chives, lemon & caesar dressing	14

## SHAREABLES

<b>Blistered Shishito Peppers (V)</b>   black garlic aioli, charred lemon & white soy	14
<b>Avocado Toast*</b>   sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese	18
<b>Salmon Tartare</b>   salmon, apples, shallots, ginger, chives, crème fraîche & caviar, served with toasted bread	16
<b>Chicken Satay (GF)</b>   marinated with hot chiles, served with thai peanut & asian bbq sauce	16
<b>Burrata</b>   multi-colored tomatoes, red pepper, pesto & cilantro, served with toasted ciabatta bread	14
<b>Edamame (V)(VG)</b>   edamame pods steamed & sautéed with olive oil, shallots & soy salt	10
<b>House-Made Hummus (VG)</b>   served with taro chips, grilled flat bread, fresh vegetables, cloves, lemon & tahini	12
<b>Meat &amp; Cheese Plate</b>   salami, capicola, mediterranean speck, pecorino, grana padano, french brie, blue cheese spread & accoutrements, served with grilled pita	25
<b>Steak Tacos*</b>   (3) rib eye, fried onions, avocado, jalapeño, tomato & salsa	18
<b>Wagyu Beef Sliders*</b>   (3) sliders with bacon jam, blue cheese & fries	18
<b>Pork Belly Sliders*</b>   (3) sliders with BBQ pickled jalapeño, charred pineapple, onion, lettuce & fries	16

## FLATBREADS

<b>Salmon Flatbread*</b>   salmon, toasted fennel, crème fraîche, garlic oil & caviar	18
<b>Prosciutto &amp; Burrata Flatbread</b>   roasted red peppers, heirloom tomatoes, pesto, toasted ciabatta & balsamic	18

## OFF THE GRILL

<b>Godfrey Burger*</b>   wagyu, pickles, white cheddar, caramelized onions, aioli & fries	20
<b>Petite Filet* (GF)</b>   8 oz	38
<b>NY Strip* (GF)</b>   14 oz	42
<b>Lamb Lollichops* (GF)</b>   (4) crusted with bourbon-smoked paprika, orange-caramelized potatoes	28
<b>Roasted Chicken (GF)</b>   fennel, pollen, broccolini & grilled vegetables	26
<b>Grilled Octopus*</b>   habanero aioli, shishito peppers, radish & grilled spring onion	22
<b>Grilled Salmon* (GF)</b>   cherry tomatoes, capers, asparagus & fingerling potatoes	28

## SUSHI

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

## SIDES

<b>Signature Black Truffle Fries (GF)</b>   with garlic aioli	12
<b>Sweet Potato Fries (GF)</b>	10
<b>Broccolini (VG)</b>	7
<b>Grilled Asparagus (V)</b>   with parmesan & yuzu	9
<b>Poblano Mac &amp; Cheese (V)</b>   poblano pepper, cotija cheese, grana padano cheese, corn, onion & pepper	14

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.

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## DESSERTS

<b>Beignets (V)</b>   (4) fluffy, pillowy fried pastries covered in powdered sugar & drizzled in chocolate	14
<b>Dessert Sushi</b>   nutella, strawberries, blueberries, chocolate, & cream rolled inside beignet dough	12
<b>Chocolate Lava Cake (V)</b>   vanilla gelato, chocolate lava cake, chocolate drizzle & caramel drip	12
<b>Fruit Tart (V)</b>   lemon pastry cream, berries & kiwi	10
<b>Domm Life CBD Gummies</b>   21 & over	25

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## AFTER DINNER

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

GODFREY