

SHAREABLES

AVOCADO TOAST* Sliced Brioche, Smoked Salmon, Cucumber, Tomato Relish & Herbed Cream Cheese	18
YELLOWTAIL CRUDO Ponzu, Pineapple, Onions, Tomatoes, Cilantro, Chili Oil	18
BLISTERED SHISHITO PEPPERS V Black Garlic Aioli, Charred Lemon & White Soy	16
SIGNATURE BLACK TRUFFLE FRIES V GF with Garlic Aioli	14
SWEET POTATO FRIES V GF with Blueberry Aioli & Basil Aioli	12
HOUSE-MADE HUMMUS VG Served with Grilled Flatbread, Fresh Vegetables, Cloves, Lemon & Tahini	14
EDAMAME VG Edamame Pods Steamed & Sautéed with Olive Oil, Shallots & Soy Salt	13
SPRING ROLL VG Avocado, Lettuce, Carrot, Mint, Cucumber, Ponzu Add Shrimp +\$8	16
TUNA POKE Tuna, Seaweed Salad, Avocado, Sesame, Crispy Rice	18
SNAPPER CEVICHE GF Pineapple, Tomatoes, Red Onion, Cilantro, and Serrano with Tortilla Chips	18
TUNA "TACOS" Chili Oil, Yuzu Gel, Pickles, Peppers, and Crispy Rice Wonton	19
TOFU BITES VG Avocado, Lettuce, Grapefruit, Tomato, Green Apple	15
DUCK QUESADILLAS Mango Relish and Spicy Aioli	16
MEAT & CHEESE PLATE Salami, Capicola, Mediterranean Speck, Pecorino, Grana Padano, French Brie, Blue Cheese Spread & Accompaniments, served with Grilled Pita	25
WAGYU BEEF SLIDERS* Three Sliders with Bacon Jam, Blue Cheese & Fries	20
LAMB LOLLICHOPS* GF (4) Crusted with Bourbon-Smoked Paprika, Orange-Caramelized Potatoes	34
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	20
SHRIMP TACOS* GF Avocado, Chili Oil, Pickled Onion, Lemon, Poblano	18

V Vegetarian | VG Vegan | GF Gluten Free

*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 Dining Services. **21% service added to groups of 6 or more.**

2pm-11pm Monday-Friday | 3pm-11pm Saturday & Sunday | 3pm-7pm Sunday

SALADS

SUMMER SALAD **VG GF**

Watercress, Heirloom Tomatoes, Snap Peas, Watermelon Radish, Avocado, Mint, and Grapefruit Vinaigrette

16

WATERMELON SALAD **GF**

Watermelon, Kiwi, Microgreens, Feta, Red Onions, Cherry Tomatoes, Balsamic Glaze

17

STEAK SALAD* **GF**

Skirt Steak, Mixed Greens, Onion, Avocado, Cherry Tomatoes, Cucumbers, Queso Fresco & Cilantro Vinaigrette

21

CHOPPED CAESAR SALAD

Lettuce, Bacon, Chives, Lemon & Caesar Dressing

16

FLATBREADS

PROSCIUTTO & BURRATA FLATBREAD

Arugula, Heirloom Tomatoes, Cucumbers, Onion, Pesto & Balsamic

19

STEAK FLATBREAD

Green Tomatillo Salsa, Mozzarella, Red Peppers, Red Onions, Cilantro & Serrano Aioli

24

OFF THE GRILL

GODFREY BURGER*

Wagyu, Pickles, White Cheddar, Caramelized Onions, Aioli & Fries

20

STEAK FRITES* **GF**

6oz Skirt Steak, Chimichurri, Shoestring Fries

26

DESSERTS

KEY LIME PIE **V**

Meringue

10

COCONUT CAKE **V**

Pineapple, Bourbon Cream, Vanilla

10

CINNAMON BREAD PUDDING **V**

Brioche, Brown Sugar, Vanilla, Cinnamon & Raisin, Served With Vanilla Ice Cream

10

DOMM LIFE CBD GUMMIES

21 and Over

25

AFTER DINNER

DISZNÓKO TOKAJI ASZU 5 PUTTONYOS, 08

24

OSBORNE PEDRO XIMENEZ 1827

15

BONOLLO GRAPPA OF AMARONE BARRIQUE

20

PALLINI LIMONCELLO

10

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MAKI

SALMON AVOCADO* GF

Spicy Crab, Cucumber & Avocado, topped with Salmon & Lemon

19

SPICY TUNA* GF

Tuna, Cucumber, Chili Oil, Tobanjan Paste

16

CALIFORNIA* GF

King Crab, Avocado, Mango

16

RED SNAPPER*

Red Snapper, Tuna, Unagi, Cream Cheese, Crispy Potato

17

GODFREY*

Crispy Shrimp, Habanero, Cucumber, Avocado, topped with Lightly Torched Tuna

17

VEGGIE* V

Daikon Radish, Taro, Sweet Potato, Avocado, Crispy Carrot

14

DRAGON*

Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce

16

FIRECRACKER*

Yellowtail, Guacamole, Chili Oil, Japanese Yuzu, Cilantro, Jalapeno with Crispy Tempura

16

RAINBOW* GF

Apple, Shiso Leaf, Avocado, Ginger Salsa, Salmon, Tuna, Yellowtail, Hirame & Suzuki

18

NIGIRI & SASHIMI

12

2 PIECES PER ORDER

TUNA, Maguro*

OCTOPUS, Tako*

KING CRAB, Kani

SALMON, Nama Sake*

YELLOWTAIL, Hamachi*

FRESH WATER EEL, Unagi*

HAND ROLL*

(2), Choice of Hamachi, Tuna, or Salmon filled with Sushi Rice

2 Per Order | 14

SPICY KING CRAB*

(2), King Crab, Spicy Mayo, Massago, Avocado Upside Down Nigiri

2 Per Order | 14

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