

APPETIZERS

Crispy Calamari 18

Served with marinara sauce and lemon aioli

Shock Top Basket 12

Our classic fries tossed with truffle crème fraîche and chives

Trip Dip 16 GF

House made guacamole, leek white bean hummus and roasted salsa served with Meyer lemon & salted chips

Margherita 15

Fresh Mozzarella cheese, basil crushed tomatoes

Meat 15

Pepperoni or sausage

Chefs Special Pie Daily

SALADS

Tomatoes & Burrata 1 GF

Heirloom tomatoes, creamy burrata, basil oil, Banyuls vinaigrette and toasted pine nuts

Frisée 15 GF

French endive, roasted mushrooms Danish blue cheese, blue cheese croutons Parmesan cheese, fine herbs, toasted citrus

Kale & Romaine Caesar 14 GFO

Herbed croutons, Parmesan cheese served with classic lemon dressing

Arugula & Endive 15 GF

D'anjou pear, candied pecans, medjool dates Humbolt fog cheese tossed with white balsamic vinaigrette

ENTREES

All You Can Enjoy Chef Table 48

A complete dining experience including salads side dishes and a carving selection all in one entree. See your server or stroll past our chef table to learn about today's selections

Steak Tacos 32

Served with pico de gallo, Spanish rice and flour tortillas

Bouillabaisse 38 GF

Shrimp, clams, mussels, scallops, chorizo fennel tomato saffron broth, aioli, grilled bread

Roasted Half Chicken 26 GF

Sauteed vegetables, thyme jus, blackened lemon

Mushroom Risotto 26

Roasted shitake & shimeji mushrooms, Arborio rice Gorgonzola cheese, toasted hazelnuts, chives Parmesan cheese

Sugar & Spice Ahi 33 GF

Sweet & spice rubbed Ahi tuna seared raw with Thai green papaya slaw, coconut rice avocado wasabi puree, aged soy reduction

Linguine Puttanesca 33

Handmade squid ink pasta, sautéed shrimp tomato sauce, olives, capers, anchovies

STT Burger 25 GFO

Wagyu beef, brioche bun, caramelized onions grilled shitake mushrooms, Gruyere cheese, arugula Maderia wine sauce

Filet of Beef 42

Blue cheese crusted, whipped potatoes

ROLLING

Spicy Tuna 15 GF

Yellowfin tuna, cucumber, miji (spicy aioli) togarashi (asian chili powder), scallions, tobiko

California 12 GF

Snow crab, kani kama, cucumber, avocado sesame seeds, tobiko

The Honda Center 21 GF

8pc. California Roll topped with salmon and unagi seared then dressed with daidai citrus, orange zest eel sauce, scallions, black and orange tobiko

The Red Line 25 GFO

Spicy tuna roll topped with hamachi serrano ginger, negi, crispy shallots Yuzu tobiko, spicy ponzu, sriracha

Sushi Sampler 28 GF

Sashimi - bincho tataki 5pc

Maki - California and spicy tuna

Nigiri - shrimp, tuna, salmon

Edamame 9

Spicy ponzu, sea salt, togarashi (asian chili powder)

DESSERT

Hot Butter Cake 10

Accompanied by vanilla bean gelato

Cabernet Chocolate Cake 10

Red wine and dark chocolate, fresh berries

House Made Sorbet Trio 9

Mango, raspberry, pear

GF = Gluten Free

GFO = Gluten Free Option Available

***Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergy concerns prior to ordering.