



## APPETIZERS

### **Crispy Calamari 19**

Served with house marinara sauce and lemon aioli

### **Truffle Fries 13**

Shoestring fries, truffle oil, parsley, chives  
Parmesan cheese, garlic aioli

### **Nachos 18**

Seasoned tortilla chips, house cheese sauce  
black-eyed pea pico de gallo, queso fresco  
avocado cream, Romesco sauce  
Choice of chicken or steak  
Double Meat add 5

### **Wings 16**

**Buffalo** - Three pepper wing sauce  
crumbled Gorgonzola cheese, blue cheese dressing  
**Moroccan** - Spice market spices, orange  
pomegranate glaze, garlic aioli

### **Beet Hummus 14** GF

Corn chips and cucumbers

### **Steamed Clams 18** GFO

Spanish sausage, garlic, red onions, parsley  
white wine & butter served with grilled bread

### **Margherita Pizza 18**

Buratta, fried basil, roasted baby heirloom tomatoes  
crushed pepper, tomato sauce, Sicilian oregano

### **Carnivore Pizza 20**

Pepperoni, fennel sausage, bacon  
house marinara sauce, Mozzarella cheese

### **Chefs Special Pizza Daily**

Seasonal blend of the freshest ingredients

## SALADS

### **Lobster Cobb 25** GF

Avocado, blue cheese, quail egg, pancetta  
baby tomatoes, grilled corn, Dijon mustard

### **Wedge BLT 14**

Baby iceberg lettuce, baby heirloom tomatoes  
sugar braised bacon, blue cheese dressing

### **Caesar 12**

Hearts of Romaine lettuce  
Parmigiano-Reggiano cheese, classic dressing.  
Anchovies available upon request

## ENTREES

### **Roasted Chicken 30**

Fried goat cheese dumplings, wilted greens  
rosemary carrot demi

### **Braised Short Ribs 38**

Red wine rosemary jus, grilled asparagus  
mashed potatoes

### **Salmon 32**

Rich potato purée, haricot verts, tomato fennel sauce

### **Steak Tacos 34**

Marinated steak, herbed rice, pico de gallo  
guacamole, queso fresco, shredded lettuce  
and cilantro cream served with flour tortillas  
Served medium to medium well

### **Mushroom Risotto 26** GF

Roasted shitake and shimeji mushrooms,  
Gorgonzola cheese, toasted hazelnuts, chives  
shaved Parmesan cheese

### **The Grand Burger 18**

Signature ground beef, braised short rib, bacon  
coleslaw, caramelized onions, Cheddar cheese  
burnt sugar barbeque sauce  
Served medium to medium well

### **Filet Mignon 44**

Grilled broccolini, horseradish mashed potatoes  
topped with mushroom bordelaise

\* Eating raw or undercooked food may increase the risk of  
foodborne illness

## ROLLING

### **ANA Inspiration Roll 21** GF

Hokkaido scallop, yuzu kosho, gobo topped with  
halibut and tai snapper served with Yuzu ponzu  
and lemon

### **The Honda Center 21** GF

California roll, topped with salmon, eel, citrus zest  
eel sauce, black and orange tobiko scallions

### **The Red Line 25** GFO

Spicy Tuna roll topped with Hamachi, serrano  
peppers, ginger, negi, crispy shallots, yuzu tobiko  
spicy ponzu

### **Sushi Sampler 28** GF

**Maki** - 4pc California and 4pc spicy tuna

**Nigiri** - shrimp, tuna, salmon, seared albacore, Tamago

### **Spicy Tuna Roll 15** GF

Tuna, miji (spicy mayo), cucumber  
togarashi (Asian chili powder)

### **California Roll 12** GF

Inside out roll with crab, cucumber, avocado  
toasted sesame seeds

### **Edamame 9**

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

## DESSERT

### **Warm Butter Cake 10**

Served with vanilla ice cream and fresh berries

### **New York Cheesecake 10**

Served with whipped cream and sun dried  
cherry sauce

### **Swiss Chocolate Cake 10**

Dark Swiss chocolate layers, infused with chocolate  
liqueur & chocolate ganache frosting  
topped with raspberry sauce

### **Sorbet Trio 10** GF

Mango, raspberry, pear

GF = Gluten Free GFO = Gluten Free Option Available