

the Menu

APPETIZERS



Kale & Quinoa Salad 12

Tuscan Kale, Red Onions, Heirloom Quinoa, Roasted Corn, Toasted Pine Nuts, Crumbled Feta, Fresh-Made Green Goddess.

Kitchen Sink 14

Shredded Romaine, Baby Heirloom Tomatoes, Roasted Bell Peppers, Red Onions, Roasted Corn, Kalamata Olives, Diced Chicken Breast, Baby Mozzarella, Mint, Cucumber, Champagne Vinaigrette.

Shrimp Scampi 12

Jumbo Wild Caught Shrimp, Grilled Asparagus, Champagne Garlic Butter Sauce.

Lobster Ceviche 19

Lobster Claws, Mango, Citrus Juice, Jalapeños, Cilantro, Avocado, Bell Peppers, Fresh Coconut Water, Served Inside a Fresh Coconut.

Maryland Lump Crab Cakes 16

Pan Seared, Grilled Asparagus, Spicy Romesco.

Spicy Edamame 7

Garlic, Honey Sriracha Sauce.

Spicy Broccolini 8

Garlic, Chili Flakes, Grated Parmesan.

Seasoned Crispy Brussels Sprouts 7

the Sherman Brussels Vinaigrette, Honey.

Spicy Tots 7

Crispy Tater Tots, Honey Sriracha, Herbs.

Bison Tartare 18

Bison Tenderloin, Dijon Mustard, Fine Herbs, Capers, Shallots, Lemon Zest & Oil, Jalapeños, Egg Yolk Confit.

Honey Balsamic Wings 10

Curry Roasted, Crispy, Spicy Balsamic Reduction.

Mac & Cheese 10

Cavatappi, Gruyère Cheese, Quebec Cheddar, Smoked Gouda, Béchamel Sauce.

With: Duck ... 13 | Short-Rib ... 14 | Lobster ... 15

Short Rib Tacos 13

Espresso Braised Short Ribs, Jalapeño Crema, Cilantro.

the Sherman Burger 14

Short Ribs, Chuck, Brisket, Sharp Cheddar, Sambal Aioli, Vine Ripened Tomatoes, Wild Arugula, Red Onion Marmalade, King's Hawaiian Bread.

Sliders 12

3 Beef Sliders, King's Hawaiian Mini Buns, Sharp Cheddar, Sambal Aioli.

Gremolata Fries 7

Lemon Juice, Lemon Zest, Garlic, Parsley.

 GLUTEN-FREE

 SPICY

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18% Gratuity included for parties of 6 or more. Please let your server know if you have any allergies.