



STARTERS

- Shrimp Scampi** ^{GF} 12
Jumbo Wild Caught Shrimp, Grilled Asparagus, Champagne Garlic Butter Sauce.
- Maryland Lump Crab Cakes** 16
Pan Seared, Grilled Asparagus, Spicy Romesco.
- Prince Edward Mussels** 14
1 Lb Prince Edward Island Steamed Mussels with Rosemary & Thyme Sauvignon Cream Reduction.
- Lobster Ceviche** ^{GF} 19
Lobster Claws, Mango, Citrus Juice, Jalapeños, Cilantro, Avocado, Bell Peppers, Fresh Coconut Water, Served Inside a Fresh Coconut.
- Mac & Cheese** 10
Cavatappi, Gruyère Cheese, Quebec Cheddar, Smoked Gouda, Béchamel Sauce.
- With: Duck** ... 13 | **Short-Rib** ... 14 | **Lobster** ... 15
- Bison Tartare** 17
Bison Tenderloin, Dijon Mustard, Fine Herbs, Capers, Shallots, Lemon Zest & Oil, Jalapeños, Egg Yolk Confit.
- Bone Marrow** 18
Grass-Fed All Natural, Citrus Marmalade, Grilled Asparagus, Toast.

SANDWICHES

- Fried Chicken Sandwich** 15
Panko Crusted Chicken Breast, Sambal Aioli, Vine Ripened Tomatoes, Wild Arugula, Red Eye Gravy, Gremolata Fries.
- the Sherman Club** ^{GF} 16
Lemon Basil Aioli, Cajun Grilled Chicken, Pepper Jack Cheese, Wild Arugula, Avocado, Honey-Bourbon Bacon, Vine Ripened Tomatoes with Cajun Fries.

BURGERS

- Quinoa Burger** ^{GF} 15
Quinoa Patty, Sharp Cheddar, Vine Ripened Tomatoes, Wild Arugula, Basil Aioli, Multi-Grain Buns, Gremolata Fries.
- the Sherman Burger** 17
Short-Ribs, Brisket, Chuck, Sharp Cheddar, Sambal Aioli, Vine Ripened Tomatoes, Wild Arugula, Red Onion Marmalade, King's Hawaiian Buns, Gremolata Fries.

SALADS

- the 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.
- Kale & Quinoa** 12
Tuscan Kale, Red Onions, Heirloom Quinoa, Roasted Corn, Toasted Pine Nuts, Crumbled Feta, Fresh Made Green Goddess Dressing.
- Grilled Caesar** 12
Charred Romaine Hearts, Homemade Croutons Parmigiano Reggiano, Homemade Caesar Dressing.
- Farmers Market Salad** ^{GF} 14
Mixed Greens, Oven Roasted Cherry Tomatoes, Grilled Zucchini & Squash, Candied Walnuts, Cranberries with Honey Balsamic Vinaigrette Dressing.
- Roasted Beets Salad** 12
California Red & Golden Beets, Shallots, Goat Cheese, Pistachio Nuts, Wild Arugula, Spiced Strawberries, Sherry Vinaigrette, Fresh Honeycomb.

SIDES

- Spicy Edamame** ^{GF} 7
- Seasoned Crispy Brussels Sprouts** 7
- Gremolata Fries** 7
- Spicy Tots** ^{GF} 7
- Smoked Gouda Mashed Potatoes** 8
- Spicy Broccolini** ^{GF} 8
- Seasonal Roasted Vegetables** 8
- Sauteed Spinach** 8

MAINS

- Peri-Peri Chicken** ^{GF} 19
Two Boneless Skinless Chicken Breast, African & Portuguese Spices, Cucumber Raita, Israeli Couscous.
- Fried Chicken & Waffles** 17
Panko Crusted Chicken Breast, Buttermilk Waffles, Bacon Red Eye Gravy.
- Glazed Salmon** ^{GF} 21
Wild Caught, Pan Roasted, Curry Rice, Grilled Asparagus, Pomegranate Reduction.
- Tuscany Pork Chop** 28
Tomahawk Pork Chop Marinated in Olive Oil, Rosemary & Thyme with Mushroom Spinach Risotto.
- Wild Boar Jambalaya** ^{GF} 19
Wild Boar Sausage, Jumbo Shrimp, Diced Chicken Breast, Sautéed Onions & Baby Bell Peppers, Creole Sauce, Curry Rice.
- New York Steak & Fries** 24
Choice 8oz New York Cut Steak with Garlic Butter & Gremolata Fries.
- Espresso Braised Short-Ribs** 25
Espresso, Cabernet, Roasted Brussels Sprouts, Smoked Gouda Mash.
- Filet Mignon Medallions** 34
Sweet Potato Mash, Sautéed Kale.

^{GF} GLUTEN-FREE

VEGETARIAN

SPICY

ORGANIC

the Menu

18% Gratuity included for parties of 6 or more. \$2 charge for split plates.

Please let your server know if you have any allergies.

www.theshermanla.com



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