



SMALL PLATES

- AVOCADO TOAST*** *MVEG*
ciabatta, whipped feta, avocado, heirloom tomato, poached egg, micro basil, bacon confit ~ 11
- TUNA TOWER*** *MGF* tuna tartare, crab salad, avocado, wonton chips, spiced citrus aioli, cilantro oil ~ 16
- TUNA PIZZA*** yellowfin tuna sashimi, tomato, red onions, shallots, capers, garlic aioli, micro-cilantro ~ 16
- YELLOWTAIL SERRANO*** *MGF* cilantro, yuzu soy ~ 17
- SALMON CARPACCIO*** *MGF* truffle, cilantro oil, pickled wasabi ~ 16
- SMOKED CHICKEN SPRINGROLL**
aged cheddar, mozzarella, gouda, jalapeno aioli ~ 10
- OXTAIL SHEPARD'S PIE**
braised oxtail, carrots, peas, potatoes, white cheddar, oxtail jus ~ 16
- THAI CHICKEN SATAY** *GF*
pickled cucumber, peanut sauce ~ 14
- BLISTERED SHISHITO PEPPERS** *GF/VEG*
shaved parmesan, sea salt, creole spice ~ 7
- FRIED CHICKEN WINGS** *GF*
habanero sweet chili ~ 13
- SEAFOOD FONDUE**
shrimp, crawfish, crabmeat, peppers, gruyere, white cheddar, butter toast ~ 18
- CHICKEN QUESADILLA**
smoked chicken, mozzarella, white cheddar, caramelized onion, pico de gallo, jalapeno aioli ~ 16
- SALMON BELLY CROQUETTE**
parmesan, panko, spicy mayo, sweet chili ~ 9
- DUCK FRIED RICE**
roasted duck, peas, bacon, corn, chives, XO sauce ~ 12
- CHARRED OCTOPUS** *MGF*
panzanella salad, cherry tomato, parmesan, balsamic reduction ~ 17
- CRAB CAKE** lump crab, yuzu garlic aioli, arugula salad ~ 19
- WAGYU SLIDERS** nueske's bacon, white cheddar, caramelized onions, b&b pickles, brioche bun ~ 12
- OKRA FRIES** *VEG* buttermilk fried, jalapeno aioli ~ 7
- CRISPY BOURBON BRUSSELS** *GF/MVEG*
bourbon honey, confit bacon ~ 7
- MUSSELS MARINIÈRE**
P.E.I. mussels, white wine, bacon, tomatoes, basil, crostini ~ 13
- CALAMARI** cherry tomato, parmesan, jalapeno aioli, marinara ~ 12
- LAMB LOLLIPOPS*** balsamic peach glaze, summer slaw ~ 19

LUNCH

SALAD

- CHOPPED SALAD** *GF/VEG*
little gem, spinach, artichokes, cherry tomato, cucumber, red onion, kalamata olives, honey-basil vinaigrette ~ 9
- ICEBERG WEDGE** *MGF/MVEG*
applewood smoked bacon, cherry tomato, red onion, blue cheese, biscuit crumble ~ 10
- BEET & BURRATA SALAD** *VEG*
golden beets, arugula, cherry tomato, balsamic glaze, pecan dust ~ 14
- STRAWBERRY SPINACH SALAD** *MGF/VEG*
baby spinach, baby kale, arugula, strawberries, goat cheese, pecans, crispy wonton, strawberry vinaigrette ~ 10
- SMOKED SALMON COBB**
smoked salmon, gem lettuce, arugula, heirloom tomato, avocado, feta, bacon, eggs, cucumber, apple cider vinaigrette ~ 15
- ASIAN CHICKEN SALAD**
teriyaki chicken, kalera crunch, arugula, cabbage, mandarin orange, heirloom tomato, cucumber, radish, crispy wonton, walnuts, sesame peanut vinaigrette ~ 15

SALAD ADD ON

salmon* \$10 | shrimp \$8 | chicken \$6

PASTA

- CACIO e PEPE** *MGF/VEG* tagliolini, grana padano, cracked pepper, black truffle ~ 15
- SHRIMP CARBONARA** *MGF* spaghetti, red peppers, pancetta, english peas, parmesan ~ 21
- BRAISED LAMB RAGU**
red wine braised lamb, pappardelle, san marzano tomatoes, basil, pecorino ~ 20
- BUTTERNUT SQUASH RAVIOLI** *VEG* spinach, walnuts, brown butter, whipped goat cheese ~ 20

ENTREE

- FISH & CHIPS** buttermilk fried snapper, fries, tartar, charred lemon ~ 18
- STÄGE BURGER*** short rib chuck, white cheddar, caramelized onions, applewood smoked bacon, brioche bun, fries ~ 15
- TUNA CROISSANT MELT** albacore tuna salad, gruyere, tomatoes, eggs, b&b pickles, arugula, fries ~ 14
- PRIME RIB FRENCH DIP*** sliced prime rib, caramelized onions, provolone, white cheddar, mozzarella, horseradish cream, au jus ~ 18
- HERB ROASTED CHICKEN**
pan roasted chicken, winter vegetables, lemon thyme cream jus ~ 18
- BLACKENED SALMON** garlic whipped potatoes, asparagus, lobster beurre blanc ~ 20
- SHRIMP ETOUFFÉE** blackened shrimp, crawfish, dirty rice ~ 24
- RATATOUILLE** squash, zucchini, shiitake, tomatoes, heirloom carrots, black garlic oil, tomato-basil puree ~ 16

SUSHI LUNCH

served with bone marrow miso soup & ginger salad

- SUSHI & SASHIMI*** 6pc sashimi, 3pc nigiri, salmon & avocado roll ~ 24
- SASHIMI*** 9pc sashimi ~ 20

SUSHI COMBO

maki roll & 5pc nigiri* with bone marrow miso soup or ginger salad

- CALI** crab salad, avocado, cucumber ~ 14
- SPICY TUNA*** cucumber, sesame oil, sriracha ~ 15
- SHRIMP TEMPURA***
cucumber, masago, eel sauce ~ 15
- CRUNCHEE*** tempura flakes, masago, mayo, topped with shrimp, eel sauce ~ 16

MAKI | SUSHI ROLLS

- PHILLY*** smoked salmon, avocado, cream cheese ~ 9
- SUPER CRUNCH*** tempura shrimp, cucumber, topped with smoked salmon, avocado, masago, spicy mayo, tempura mix, eel sauce ~ 14
- DRAGON*** tempura shrimp, cucumber, topped w/ avocado, sesame seeds, spicy mayo, eel sauce ~ 14
- SPIDER** lightly fried soft-shell crab, cucumber, spicy mayo, eel sauce, masago ~ 14
- YUMMY YUMMY*** tuna, salmon, yellowtail, cream cheese, panko fried, spicy mayo, eel sauce, ponzu ~ 15
- RAINBOW*** crab salad, cucumber, avocado, topped with tuna, salmon, yellowtail, shrimp ~ 15
- TSUNAMI*** spicy tuna, cucumber topped with yellowtail, serrano pepper, aioli, red tobiko ~ 17
- THE FILLMORE*** tempura fried - crabstick, cream cheese topped with spicy tuna, crab salad, eel sauce, fried potato sticks, microgreens ~ 16
- THE TROUBADOUR*** salmon, cucumber, lemon topped with yellowtail, tobiko, cilantro oil, ponzu ~ 17
- YAKUZA*** spicy tuna, yellowtail, asian pear topped with torched salmon, garlic aioli, tobiko, ponzu ~ 17
- HOTEL CALIFORNIA*** spicy salmon, crabstick, cucumber topped with tuna, mango, spicy mayo, eel sauce, tempura flakes ~ 16
- CROCODILE CAFE*** crawfish mix, tempura flakes, spicy mayo, scallion topped with shrimp, avocado, serrano pepper, eel sauce, masago ~ 15
- HOLLYWOOD*** spicy yellowtail, asian pear topped with salmon, escolar, avocado, microgreens, tempura flakes, black tobiko, ponzu ~ 16

*CONTAINS RAW INGREDIENTS OR SERVED UNDERCOOKED *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.