

STARTERS

Shrimp Scampi 	12
Wild Caught Shrimp, Grilled Asparagus, White Wine Garlic Butter Sauce.	
Crab Cakes	16
Pan Seared, Grilled Asparagus, Romesco.	
Mussels	14
1 Lb Steamed Mussels with Rosemary & Thyme White Wine Cream Reduction.	
Lobster Ceviche 	19
Lobster Claws, Mango, Citrus Juice, Jalapeños, Cilantro, Avocado Mousse, Bell Peppers, Served Inside a Fresh Coconut.	
Mac & Cheese	10
Cavatappi, Gruyère Cheese, Quebec Cheddar, Smoked Gouda, Béchamel Sauce.	
With: Bacon 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.	
Short Rib Tacos 	13
Espresso Braised Short Ribs, Jalapeño Crema, Cilantro.	
Honey Balsamic Wings 	10
Crispy Wings Served with Spicy Balsamic Reduction.	
Sliders	12
3 Beef Siders, King's Hawaiian Mini Buns, Sharp Cheddar, Sambal Aioli.	

SANDWICHES

Fried Chicken Sandwich	15
Panko Crusted Chicken Breast, Sambal Aioli, Vine Ripened Tomatoes, Wild Arugula, Red Eye Gravy, Gremolata Fries.	
the Sherman Club 	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 	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 	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 	7
Seasoned Crispy Brussels Sprouts 	7
Gremolata Fries	7
Spicy Tots 	7
Smoked Gouda Mashed Potatoes	8
Spicy Broccolini 	8
Seasonal Roasted Vegetables	8
Sauteed Spinach	8

MAINS

Peri-Peri Chicken 	19
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.	
Salmon & Pomegranate 	21
Wild Caught, Pan Roasted, Seasoned 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  	19
Wild Boar Sausage, Jumbo Shrimp, Diced Chicken Breast, Creole Sauce, Seasoned Rice.	
New York Steak & Fries	24
Choice 8oz New York Cut Steak with Garlic Butter & Wedge Cut Fries.	
Espresso Braised Short-Ribs	25
Espresso, Cabernet, Roasted Brussels Sprouts, Smoked Gouda Mash.	
Filet Mignon Medallions	34
Sweet Potato Mash, Sautéed Kale.	

 GLUTEN-FREE

 VEGETARIAN

 SPICY

 ORGANIC

the Menu

www.theshermanla.com

   #theshermanla

18% Gratuity included for parties of 6 or more | \$2 charge for split plates | Please let your server know if you have any allergies