

STARTERS

- Spicy Edamame** 🌿 GF 🌿 Garlic, Honey Sriracha Sauce. 10
- Shrimp Scampi** GF 🌿 Wild Caught Shrimp, Grilled Asparagus, White Wine Garlic Butter Sauce. 12
- Crab Cakes** 🍷 Pan Seared, Grilled Asparagus, Romesco (sauce contains nuts). 16
- Mussels** 1 Lb Steamed Mussels with Rosemary & Thyme White Wine Cream Reduction. 15
- Shrimp Ceviche*** GF 🌿 Chopped Shrimp and Fresh Halibut, Marinade Verde, Radish, Cucumber, Habañero, Cilantro. Served with Tostada. 17
- Mac & Cheese** 🌿 Cavatappi, Parmesan, Quebec Cheddar, Smoked Gouda, Béchamel Sauce. 11
- With: Bacon 13 | Short-Rib 14 | Lobster 15**
- Bone Marrow** Grass-Fed All Natural, Citrus Marmalade, Grilled Asparagus, Toast. 18
- Sliders** 🌿 3 Beef Siders, King's Hawaiian Mini Buns, Sharp Cheddar, Sambal Aioli. 12

WINGS 3 WAYS

- Honey Balsamic Wings** 🌿 GF 🌿 Crispy Wings Served with Spicy Balsamic Reduction. 12
- Orange Ginger Wings** GF 🌿 Crispy Wings, Tossed in an Orange Ginger Glaze. 12
- Spicy Wildebeest Wings** 🌿 GF 🌿 Crispy Wing, Tossed in Fresh Homemade Pepper Sauce. 12

TACOS 3 WAYS

- Chicken Tacos** GF 🌿 Tomato Based Chicken Tacos Served with Green Onions, Queso Fresco & Choice of Salsa. 12
- Short Rib Tacos** Espresso Braised Short Ribs, Cilantro with Onion & Choice of Salsa. 13
- Shrimp Tacos** 🌿 GF 🌿 Peri Sauce Marinated Shrimp Topped with Pickled Vegetable Mix & Choice of Salsa. 14

SALSA

- Verde** 🌿 Tomatillo Salsa
- Roja** 🌿 Chipotle Salsa
- Sherman Pico** 🌿 Tomato, Onion, Cucumber, Cilantro
- Jalapeño Crema** 🌿 Jalapeño & Sour Cream Salsa
- Pickled Onion Jalapeño & Carrot** 🌿 🌿

SALADS

- the Kitchen Sink** GF 🌿 Shredded Romaine, Baby Heirloom Tomatoes, Roasted Bell Peppers, Red Onions, Roasted Corn, Kalamata Olives, Diced Chicken Breast, Baby Mozzarella, Cucumber, Champagne Vinaigrette. 14
- Kale & Quinoa** GF 🌿 🌿 Tuscan Kale, Red Onions, Heirloom Quinoa, Roasted Corn, Toasted Pine Nuts, Crumbled Feta, Fresh Made Green Goddess Dressing. 13
- Caesar** 🌿 Romaine Hearts, Homemade Croutons, Parmigiano Reggiano, Homemade Caesar Dressing. 12
- Peach Burrata Salad** GF 🌿 🌿 Grilled Peach, Heirloom Tomato, Burrata with Chili Oil Vinaigrette and Balsamic Reduction. 16
- Roasted Beets Salad** GF 🌿 🌿 California Red & Golden Beets, Shallots, Goat Cheese, Pistachio Nuts, Wild Arugula, Spiced Strawberries, Sherry Vinaigrette, Fresh Honeycomb. 12

BURGERS

- Quinoa Burger** 🌿 Quinoa Patty, Sharp Cheddar, Vine Ripened Tomatoes, Wild Arugula, Basil Aioli, Multi-Grain Buns, Gremolata Fries. 16
- the Sherman Burger*** 🌿 Short-Ribs, Brisket, Chuck, Sharp Cheddar, Sambal Aioli, Vine Ripened Tomatoes, Wild Arugula, Red Onion Marmalade, King's Hawaiian Buns, Gremolata Fries. 17
- Crisp Salmon Burger** Fresh Salmon Mix Burger with a Light Panko Crust on a Multigrain Bun with Lettuce, Tomato, Avocado & a Caper Aioli Served with Waffle Fries. 17

SANDWICHES

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

- 🌿 SPICY GF GLUTEN-FREE
- 🌿 VEGETARIAN 🍷 NUTS



MAINS

- Peri-Peri Chicken** 🌿 Boneless Skinless Chicken Breast, African & Portuguese Spices, Cucumber Raita, Israeli Couscous. 21
- Fried Chicken & Biscuits** Panko Crusted Chicken Breast, Buttermilk Biscuits, White Gravy. 19
- Salmon & Pomegranate*** GF 🌿 Wild Caught, Pan Roasted, Seasoned Rice, Grilled Asparagus, Pomegranate Reduction. 22
- Tuscany Pork Chop*** Tomahawk Pork Chop Marinated in Olive Oil, Rosemary & Thyme with Mushroom Spinach Risotto. 28
- Jambalaya** 🌿 GF 🌿 Andouille Sausage, Jumbo Shrimp, Diced Chicken Breast, Creole Sauce, Seasoned Rice. 22
- New York Steak & Fries*** Choice 8oz New York Cut Steak with Garlic Butter & Wedge Cut Fries. 25
- Espresso Braised Short-Ribs** Espresso, Cabernet, Roasted Brussels Sprouts, Smoked Gouda Mash. 26
- Filet Mignon Medallions*** Sweet Potato Mash, Sautéed Kale. 34

SIDES

- Seasoned Crispy Brussels Sprouts** GF 🌿 🌿 7
- Gremolata Fries** 🌿 7
- Spicy Tots** 🌿 🌿 7
- Smoked Gouda Mashed Potatoes** GF 🌿 8
- Spicy Broccolini** 🌿 GF 🌿 8
- Seasonal Roasted Vegetables** GF 🌿 8
- Sauteed Spinach** GF 🌿 8
- Waffle Fries** 🌿 8

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18% Gratuity included for parties of 6 or more | Please let your server know if you have any allergies | Processed in a commercial kitchen which also process gluten, nut and dairy products. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

the Menu