



## STARTERS

- Spicy Edamame** 🌿 Garlic, Honey Sriracha Sauce. 10
- Shrimp Scampi** 🌿 Wild Caught Shrimp, Grilled Asparagus, White Wine Garlic Butter Sauce. 12
- Crab Cakes** Pan Seared, Grilled Asparagus, Romesco. 16
- Mussels** 1 Lb Steamed Mussels with Rosemary & Thyme White Wine Cream Reduction. 14
- Shrimp Ceviche** 🌿 Chopped Shrimp and Fresh Halibut, Marinade Verde, Radish, Cucumber, Habanero, Cilantro. Served with Tostada. 17
- Mac & Cheese** 🌿 Cavatappi, Parmesan, Quebec Cheddar, Smoked Gouda, Béchamel Sauce. 10  
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** 🌿 🌿 Crispy Wings Served with Spicy Balsamic Reduction. 12
- Orange Ginger Wings** 🌿 Crispy Wings, Tossed in an Orange Ginger Glaze. 12
- Spicy Wildebeest Wings** 🌿 🌿 Crispy Wing, Tossed in Fresh Homemade Pepper Sauce. 12

## TACOS 3 WAYS

- Chicken Tacos** 🌿 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** 🌿 🌿 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** 🌿 Shredded Romaine, 14  
Baby Heirloom Tomatoes, Roasted Bell Peppers, Red Onions, Roasted Corn, Kalamata Olives, Diced Chicken Breast, Baby Mozzarella, Cucumber, Champagne Vinaigrette.
- Kale & Quinoa** 🌿 🌿 Tuscan Kale, Red Onions, 12  
Heirloom Quinoa, Roasted Corn, Toasted Pine Nuts, Crumbled Feta, Fresh Made Green Goddess Dressing.
- Caesar** 🌿 Romaine Hearts, Homemade Croutons, 12  
Parmigiano Reggiano, Homemade Caesar Dressing.
- Farmers Market Salad** 🌿 🌿 Mixed Greens, 14  
Oven Roasted Cherry Tomatoes, Grilled Zucchini & Squash, Candied Walnuts, Cranberries with Honey Balsamic Vinaigrette Dressing.
- Roasted Beets Salad** 🌿 🌿 California Red & 12  
Golden Beets, Shallots, Goat Cheese, Pistachio Nuts, Wild Arugula, Spiced Strawberries, Sherry Vinaigrette, Fresh Honeycomb.

## BURGERS

- Quinoa Burger** 🌿 Quinoa Patty, Sharp Cheddar, 15  
Vine Ripened Tomatoes, Wild Arugula, Basil Aioli, Multi-Grain Buns, Gremolata Fries.
- the Sherman Burger** Short-Ribs, Brisket, 17  
Chuck, Sharp Cheddar, Sambal Aioli, Vine Ripened Tomatoes, Wild Arugula, Red Onion Marmalade, King's Hawaiian Buns, Gremolata Fries.
- Crisp Salmon Burger** Fresh Salmon Mix Burger 16  
with a Light Panko Crust on a Multigrain Bun with Lettuce, Tomato, Avocado & a Caper Aioli Served with Waffle Fries.

## SANDWICHES

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

- 🌿 SPICY
- 🌿 🌿 VEGETARIAN
- 🌿 🌿 GLUTEN-FREE

## MAINS

- Peri-Peri Chicken** 🌿 Boneless Skinless Chicken 19  
Breast, African & Portuguese Spices, Cucumber Raita, Israeli Couscous.
- Fried Chicken & Biscuits** Panko Crusted 17  
Chicken Breast, Buttermilk Biscuits, White Gravy.
- Salmon & Pomegranate** 🌿 21  
Wild Caught, Pan Roasted, Seasoned Rice, Grilled Asparagus, Pomegranate Reduction.
- Tuscany Pork Chop** Tomahawk Pork Chop 28  
Marinated in Olive Oil, Rosemary & Thyme with Mushroom Spinach Risotto.
- Jambalaya** 🌿 🌿 Andouille Sausage, 19  
Jumbo Shrimp, Diced Chicken Breast, Creole Sauce, Seasoned Rice.
- New York Steak & Fries** Choice 8oz New York 24  
Cut Steak with Garlic Butter & Wedge Cut Fries.
- Espresso Braised Short-Ribs** Espresso, 25  
Cabernet, Roasted Brussels Sprouts, Smoked Gouda Mash.
- Filet Mignon Medallions** Sweet Potato Mash, 34  
Sautéed Kale.

## SIDES

- 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
- 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.

# the Menu