

## STARTERS

- Spicy Edamame** 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. 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** **V** 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 Sliders, King's Hawaiian Mini Buns, Sharp Cheddar, Sambal Aioli. 12

## WINGS 3 WAYS

- Honey Balsamic Wings** **V** **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** **V** **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** **GF** Espresso Braised Short Ribs, Cilantro with Onion & Choice of Salsa. 13
- Shrimp Tacos** **V** **GF** Peri Sauce Marinated Shrimp Topped with Pickled Vegetable Mix & Choice of Salsa. 14

## SALSA

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

## 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** **V** Tuscan Kale, Red Onions, Heirloom Quinoa, Roasted Corn, Toasted Pine Nuts, Crumbled Feta, Fresh Made Green Goddess Dressing. 13
- Caesar** **V** Romaine Hearts, Homemade Croutons, Parmigiano Reggiano, Homemade Caesar Dressing. 12
- Farmers Market Salad** **GF** **V** Mixed Greens, Oven Roasted Cherry Tomatoes, Grilled Zucchini & Squash, Candied Walnuts, Cranberries with Honey Balsamic Vinaigrette Dressing. 14
- Roasted Beets Salad** **GF** **V** California Red & Golden Beets, Shallots, Goat Cheese, Pistachio Nuts, Wild Arugula, Spiced Strawberries, Sherry Vinaigrette, Fresh Honeycomb. 12

## BURGERS

- Quinoa Burger** **V** 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** **V** 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



## MAINS

- Peri-Peri Chicken** **V** 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** **V** **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** **V** 7
- Gremolata Fries** **V** 7
- Spicy Tots** **V** 7
- Smoked Gouda Mashed Potatoes** **GF** **V** 8
- Spicy Broccolini** **V** **GF** 8
- Seasonal Roasted Vegetables** **GF** **V** 8
- Sauteed Spinach** **GF** **V** 8
- Waffle Fries** **V** 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