

STARTERS

- Spicy Edamame** 🌿 GF 🌿 Garlic, Honey Sriracha Sauce. 10
- Shrimp Scampi** GF Wild Caught Shrimp, Grilled Asparagus, White Wine Garlic Butter Sauce. 12
- Sherman Crab Bake** Crab Meat, Spinach, Cheddar, Smoked Gouda, Panko Topping, Served with Chips. 16
- Mussels** Herb, Shallot, White Wine Reduction, Cream, Sundried Tomato, Served with Bread. 17
- 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**
- Crisped Pork Belly** Slow Cooked Crispy Pork Belly, Root Vegetable Puree, Sherry Bourbon Glaze. 19
- 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
- Gochu BBQ Wings** GF Crispy Wings, Tossed in a Chili Paste BBQ 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 Iceberg Lettuce, Baby Heirloom Tomatoes, Roasted Bell Peppers, Red Onions, Roasted Corn, Kalamata Olives, Diced Chicken Breast, Baby Mozzarella, Cucumber, Champagne Vinaigrette. 15
- Kale & Quinoa** GF 🌿 Tuscan Kale, Red Onions, Heirloom Quinoa, Roasted Corn, Toasted Pine Nuts, Crumbled Feta, Fresh Made Green Goddess Dressing. 14
- Caesar** Iceberg Lettuce, Homemade Croutons, Parmigiano Reggiano, Homemade Caesar Dressing. 12
- Burrata Salad** GF 🌿 Mix Greens, Chopped Heirloom Tomatoes, Seasonal Fruit, Hot Sauce Vinaigrette. 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, Multigrain Buns, Gremolata Fries. 17
- 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. 18
- 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. 18

SANDWICHES

- Fried Chicken Sandwich** 🌿 Panko Crusted Chicken Breast with White Sausage Gravy, Sambal Aioli, Vine Ripened Tomatoes, Wild Arugula with Gremolata Fries. 17
- 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



GLUTEN-FREE



VEGETARIAN



MAINS

- Peri-Peri Chicken** 🌿 Boneless Skinless Chicken Breast, African & Portuguese Spices, Cucumber Raita, Israeli Couscous. 21
- Fried Chicken & Biscuits** Panko Crusted Chicken Breast, Cornbread Biscuits, White Sausage Gravy. 19
- Angel Hair in Pesto** Angel Hair Pasta, Fresh Pesto, Confit Radish, Cherry Tomato, Parmesan, Served with Bread. 19
- Salmon, Sorrel and Orzotto*** Wild Caught, Mushroom Vegetable Orzotto, Sorrel Cream Sauce. 24
- Chimichurri Pork Chop*** Fried Bone in Pork Chop, Fresh Chimichurri, Papa Rustica. 28
- Jambalaya** 🌿 GF Andouille Sausage, Jumbo Shrimp, Diced Chicken Breast, Creole Sauce, White Rice. 24
- 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
- Chips & Salsa** 7
- Spicy Tots** 🌿 🌿 7
- Smoked Gouda Mashed Potatoes** GF 🌿 8
- Spicy Broccolini** 🌿 GF 🌿 8
- Seasonal Roasted Vegetables** GF 🌿 8
- Sauteed Spinach** GF 🌿 8
- Sweet Potato 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