

STARTERS

- Spicy Popcorn Chicken** 🍗 Wildebeest Sauce, Carrots, Celery, Blue Cheese Dressing. 9
- Spanakopita** 🌿 Spinach, Vegan Feta Cheese, Sumac, Phyllo Dough, Tzatziki Sauce. 10
- Crispy Calamari** 🍤 Arrabbiatta Sauce, Lemon Aioli, Lemon, Lime. 15
- Hummus Plate** 🌿 🍷 Radish, Sugar Snap Peas, Cucumber, Baby Heirloom Tomatoes, Carrots, Pita Bread, Crispy Chickpeas. 13
- Artichoke Dip** 🌿 🍷 Black Tuscan Kale, Swiss, Parmesan, Pepper Jack Cheese, Tortilla Chips. 12
- Mac & Cheese** 🌿 Cavatappi, Parmesan, Quebec Cheddar, Smoked Gouda, Bèchamel Sauce.
With: Bacon 13 | Short-Rib 15 | Lobster 16
- Sliders** 🍔 3 Beef Siders, King's Hawaiian Mini Buns, Sharp Cheddar, Sambal Aioli. 12
- Crispy Pork Belly** 🍷 12
- Soup of the Day** Ask Your Server which Bowl of Soup is Available.
Cup of Soup 5
- Shrimp Ceviche** 🍤 🍷 Tomato, Red Onion, Cilantro, Jalapeño, Avocado, Tabasco, Tortilla Chips. 16
- Shoyu Ahi Poke** 🍷 Green Onion, Limu, Sambal, Sesame Seeds, Avocado, Taro Root Chips. 16
- Charcuterie Board** Sopressetta, Prosciutto, Bresaola, Camembert, Pecorino Romano, Seasonal Nuts and Fruit, Fig Jam. 21

WINGS 3 WAYS

- Honey Balsamic Wings** 🍗 🍷 Crispy Wings Served with Spicy Balsamic Reduction. 12
- Gochujang BBQ Wings** 🍗 🍷 Crispy Wings, Tossed in a Chili Paste BBQ Glaze. 12
- Spicy Wildebeest Wings** 🍗 🍷 Crispy Wing, Tossed in Fresh Homemade Pepper Sauce. 12

TACOS

- Short Rib Tacos** Espresso Braised Short Ribs, Cilantro with Onion & Choice of Salsa. 14
- 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

- Classic Caesar** 🌿 House Caesar Dressing, Shaved Parmesan, Garlic Croutons. 13
- the Kitchen Sink** 🍷 Shredded Iceberg Lettuce, Baby Heirloom Tomatoes, Roasted Bell Peppers, Red Onions, Roasted Corn, Kalamata Olives, Diced Chicken Breast, Baby Mozzarella, Cucumber, Champagne Vinaigrette. 15
- Blackened Salmon Salad** 🍷 Arugula, Radicchio, Baby Tomatoes, Grilled Corn, Red Onions, Feta Cheese, Avocado, Green Goddess Dressing. 19
- Fattoush Salad** 🌿 🍷 Romaine, Baby Tomatoes, Cucumbers, Radish, Mint, Pita Bread, Lemon Oil. 12
- Greek Salad** 🌿 🍷 Tomato, Cucumber, Onion, Feta Cheese, Crispy Chickpeas, Oregano Vinaigrette. 13

BURGERS & SANDWICHES

- 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, Caper Aioli Served with Gremolata Fries. 18
- Add a gluten-free bun to any burger for an additional \$2

- 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
- Chipotle Skirt Steak Sandwich** Arugula, Roasted Red Pepper, Pickled Red Onion, Chimichurri Aioli, Ciabatta Roll, Cajun Fries. 18
- Add a gluten-free bun for an additional \$2

KIDS

- Popcorn Chicken** 8
Chicken Poppers Served with Ranch & Fries.
- Grilled Cheese** 🌿 8
Hawaiian Bread, Mild Cheddar, Tater Tots.
- Kids Pasta** 🌿 8
Parmesan Cheese, Marinara or Butter Sauce.
- Mac & Cheese** 🌿 8
Cavatappi, Mild Cheddar, Mozzarella.
- Sliders** 8
Beef Sliders with Cheddar Cheese & Fries.
- House Fries** 🌿 7
- House Tater Tots** 🌿 7

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MAINS

- Peri-Peri Chicken** 🍗 Boneless Skinless Chicken Breast, African & Portuguese Spices, Cucumber Raita, Israeli Couscous. 21
- Seared Branzino** 🍷 Pea Tendrils, Radish, Pickled Onions, English Peas, Asparagus, Green Goddess. 26
- Enegren Amber Batter Fish and Chips** 18
Cod Fish, Wedge Fries, Tartar Sauce, Malt Vinegar.
- Jambalaya** 🍷 24
Andouille Sausage, Jumbo Shrimp, Diced Chicken Breast, Creole Sauce, White Rice.
- English Pea and Asparagus Ravioli** 🍷 18
Pea Tendrils, Pickled Red Onion, Feta Cheese, Lemon Butter Sauce.
- Chipotle Rubbed Skirt Steak** 🍷 24
Quinoa, Grilled Corn Salsa, Avocado, Chimichurri.

SIDES

- Seasoned Crispy Brussels Sprouts** 🍷 🌿 🍷 7
- Gremolata Fries** 🍷 🌿 🍷 7
- Chips & Salsa** 🍷 🌿 🍷 7
- Spicy Tots** 🍷 🌿 🍷 7
- Spicy Broccolini** 🍷 🌿 8
- Tri Color Quinoa** 🍷 🌿 🍷 6
- Side Salad** 🍷 🌿 🍷 Mixed Greens, Baby Tomatoes, Cucumber, Red Onion & Champagne Vinaigrette. 8
- Seared Asparagus** Green Goddess, Pea Tendrils, Pickled Onions, Feta Cheese. 8

DESSERTS

- Molten Chocolate Chip Cookie** 10
Chocolate Sauce, Vanilla Ice Cream.
- Warm Apple Cobbler** 11
Cinnamon, Brown Sugar Crumble, Vanilla Ice Cream.
- Four Layer Carrot Cake** 11
Cream Cheese Frosting, Brûléed Carrots.
- Affogato** 🍷 🌿 11
Espresso, Spiced Rum, Banana Liqueur, Coconut, Gluten-Free Almond Biscotti.

the Menu

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SPICY GLUTEN-FREE VEGETARIAN VEGAN

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