

## STARTERS

- Spicy Popcorn Chicken** 🍗 Wildebeest Sauce, Carrots, Celery, Blue Cheese Dressing. 11
- Mezze Plate** 🌿 Hummus, Garlic Labneh, Falafel, Tabouleh Salad, Olives, Cucumbers, Bell Peppers, Baby Tomatoes, Tahini Sauce, Pita Bread. 15
- Crispy Calamari** 🍤 Arrabiatta Sauce, Lemon Aioli, Lemon, Lime. 16
- Steamed Mussels** Grain Mustard Cream Sauce, Baby Tomatoes, Shallots, Garlic. 16
- Sticky Sesame Cauliflower** 🌿 🍷 Sesame Seeds, Sweet Soy Sauce, Orange Zest, Green Onions. 12
- Artichoke Dip** 🌿 🍷 Black Tuscan Kale, Swiss, Parmesan, Pepper Jack Cheese, Tortilla Chips. 14
- Mac & Cheese** 🌿 Cavatappi, Parmesan, Quebec Cheddar, Smoked Gouda, Béchamel Sauce. 15
- With: Bacon 17 | Short-Rib 17 | Lobster 19**
- Sliders** 🍔 3 Beef Sliders, King's Hawaiian Mini Buns, Sharp Cheddar, Sambal Aioli. 13
- Brown Sugar Pork Belly** 🍖 🍷 Grain Mustard Apple Slaw, Jalapeño Jam. 15
- Ahi Poke Hand Roll** 🍣 Furikake Sticky Rice, Avocado, Ponzu Sauce, Sesame Seeds, Wakame, Wasabi Aioli. 18
- Soup of the Day** Ask Your Server for Today's Selection. 10
- Cup of Soup 6**
- Chicken Tortilla Soup** Avocado, Cilantro, Queso Fresco. 12
- Cup of Soup 7**
- Charcuterie Board** Spicy Calabrese, Prosciutto, Capocollo, Camembert, Pecorino Romano, Seasonal Nuts and Fruit, Jam. 24

## WINGS 3 WAYS

- Honey Balsamic Wings** 🍗 🍷 13
- Crispy Wings Served with Spicy Balsamic Reduction.
- Gochujang BBQ Wings** 13
- Crispy Wings, Tossed in a Chili Paste BBQ Glaze.
- Spicy Wildebeest Wings** 🍗 🍷 13
- Crispy Wing, Tossed in Fresh Homemade Pepper Sauce.

## TACOS

- Short Rib Tacos** 🍷 Espresso Braised Short Ribs, Cilantro with Onion & Choice of Salsa. 16
- Shrimp Tacos** 🍤 🍷 Peri Sauce Marinated Shrimp Topped with Pickled Vegetable Mix & Choice of Salsa. 15

## SALSA

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

## SALADS

- Add: Grilled Chicken 6 | Shrimp 7 | Salmon 10**
- Classic Caesar** 🌿 House Caesar Dressing, Shaved Parmesan, Garlic Croutons. 14
- Greek Salad** 🌿 🍷 Tomatoes, Cucumbers, Red Onions, Feta Cheese, Kalamata Olives, Oregano Vinaigrette, Crispy Chickpeas. 14
- Blackened Salmon Salad** 🍷 Arugula, Radicchio, Baby Tomatoes, Grilled Corn, Red Onions, Feta Cheese, Avocado, Green Goddess Dressing. 21
- Beet Salad** 🌿 🍷 Arugula, Fresh Ricotta Cheese Spread, Hazelnuts, Grapefruit, Daikon Sprouts, Fig Balsamic Reduction. 16
- Iceberg Wedge Salad** 🍷 Baby Tomatoes, Red Onions, Cucumber, Honey Bourbon Bacon, Hard Boiled Egg, Blue Cheese Dressing. 16

## BURGERS & SANDWICHES

- Quinoa Burger** 🌿 Quinoa Patty, Sharp Cheddar, Vine Ripened Tomatoes, Wild Arugula, Basil Aioli, Multigrain Buns, Gremolata Fries. 18
- 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. 19
- Salmon Burger** Fresh Salmon Mix Burger with a Light Panko Crust on a Brioche Bun with Lettuce, Tomato, Avocado, Caper Aioli Served with Gremolata Fries. 19
- 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, Ciabatta Roll, Cajun Fries. 18
- Hot Chicken Sandwich** 🍗 Wildebeest Sauce, Coleslaw, Tomatoes, Blue Cheese Dressing, Brioche Bun, Cajun Fries. 18
- Add a gluten-free bun for an additional \$2**

## KIDS

- Popcorn Chicken** 10
- Chicken Poppers Served with Ranch & Fries.
- Grilled Cheese** 🌿 10
- Hawaiian Bread, Mild Cheddar, Tater Tots.
- Kids Pasta** 🌿 10
- Parmesan Cheese, Marinara or Butter Sauce.
- Mac & Cheese** 🌿 10
- Cavatappi, Mild Cheddar, Mozzarella.
- Sliders** 10
- Beef Sliders with Cheddar Cheese & Fries.
- House Fries** 🌿 7
- House Tater Tots** 🌿 7



## MAINS

- Peri-Peri Chicken** 🍗 24
- Boneless Skinless Chicken Breast, African & Portuguese Spices, Cucumber Raita, Israeli Couscous.
- Enegren Amber Batter Fish & Chips** 20
- Cod Fish, Wedge Fries, Tartar Sauce, Malt Vinegar.
- Steak Frites** 🍖 🍷 30
- Skirt Steak, Red Chimichurri, Salt and Pepper Fries.
- Saffron Paella** 🍷 31
- Rice, Chicken, Mussels, Clams, Calamari, Shrimp, Lobster Tail, Clam Broth.
- Miso Glazed Halibut** 🍣 mp
- Forbidden Rice, Baby Bok Choy, Fresno Chiles.
- Cajun Chicken Penne Bake** 🍝 25
- Red Peppers, Onions, Parmesan Cheese, Garlic Vodka Sauce.

## SIDES

- Hummus & Pita** 🌿 🍷 9
- Seasoned Crispy Brussels Sprouts** 🍷 🌿 🍷 8
- Gremolata Fries** 🍷 🌿 🍷 7
- Chips & Salsa** 🍷 🌿 🍷 8
- Spicy Tots** 🍷 🌿 🍷 7
- Side Salad** 🍷 🌿 🍷 Romaine, Baby Tomatoes, Cucumber, Red Onion & Champagne Vinaigrette. 8
- Spicy Broccolini** 🍷 🌿 9

## DESSERTS

- Molten Chocolate Chip Cookie** 13
- Chocolate Sauce, Vanilla Ice Cream.
- Sticky Toffee Pudding** 13
- Toffee Sauce, Candied Walnuts, Vanilla Ice Cream.
- Funnel Cake** 11
- Berry Jam Glaze, Whipped Cream, Powdered Sugar.
- Apple Cobbler** 14
- Brown Sugar Crumble, Vanilla Ice Cream, Caramel Sauce.

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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 | Split plate charge of \$1 applies | 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