

## APPETIZERS

### **Crispy Calamari** 18

Served with marinara sauce and lemon aioli

### **Shock Top Basket** 12

Our classic fries tossed with truffle crème fraîche and chives

### **Trip Dip** 16 **GF**

House made guacamole, leek white bean hummus and roasted salsa served with Meyer lemon & salted chips

### **Margherita** 15

Fresh Mozzarella cheese, basil crushed tomatoes

### **Meat** 15

Pepperoni or sausage

### **Chefs Special Pie** Daily

## SALADS

### **Tomatoes & Burrata** 1 **GF**

Heirloom tomatoes, creamy burrata, basil oil, Banyuls vinaigrette and toasted pine nuts

### **Frisée** 15 **GF**

French endive, roasted mushrooms Danish blue cheese, blue cheese croutons Parmesan cheese, fine herbs, toasted citrus

### **Kale & Romaine Caesar** 14 **GFO**

Herbed croutons, Parmesan cheese served with classic lemon dressing

### **Arugula & Endive** 15 **GF**

D'anjou pear, candied pecans, medjool dates Humbolt fog cheese tossed with white balsamic vinaigrette

## ENTREES

### **All You Can Enjoy Chef Table** 48

A complete dining experience including salads side dishes and a carving selection all in one entree. See your server or stroll past our chef table to learn about today's selections

### **Steak Tacos** 32

Served with pico de gallo, Spanish rice and flour tortillas

### **Bouillabaisse** 38 **GF**

Shrimp, clams, mussels, scallops, chorizo fennel tomato saffron broth, aioli, grilled bread

### **Roasted Half Chicken** 26 **GF**

Sauteed vegetables, thyme jus, blackened lemon

### **Mushroom Risotto** 26

Roasted shitake & shimeji mushrooms, Arborio rice Gorgonzola cheese, toasted hazelnuts, chives Parmesan cheese

### **Sugar & Spice Ahi** 33 **GF**

Sweet & spice rubbed Ahi tuna seared raw with Thai green papaya slaw, coconut rice avocado wasabi puree, aged soy reduction

### **Linguine Puttanesca** 33

Handmade squid ink pasta, sautéed shrimp tomato sauce, olives, capers, anchovies

### **STT Burger** 25 **GFO**

Wagyu beef, brioche bun, caramelized onions grilled shitake mushrooms, Gruyere cheese, arugula Maderia wine sauce

### **Filet of Beef** 42

Blue cheese crusted, whipped potatoes

## ROLLING

### **Spicy Tuna** 15 **GF**

Yellowfin tuna, cucumber, miji (spicy aioli) togarashi (asian chili powder), scallions, tobiko

### **California** 12 **GF**

Snow crab, kani kama, cucumber, avocado sesame seeds, tobiko

### **The Honda Center** 21 **GF**

8pc. California Roll topped with salmon and unagi seared then dressed with daidai citrus, orange zest eel sauce, scallions, black and orange tobiko

### **The Red Line** 25 **GFO**

Spicy tuna roll topped with hamachi serrano ginger, negi, crispy shallots Yuzu tobiko, spicy ponzu, sriracha

### **Sushi Sampler** 28 **GF**

**Sashimi** - bincho tataki 5pc

**Maki** - California and spicy tuna

**Nigiri** - shrimp, tuna, salmon

### **Edamame** 9

Spicy ponzu, sea salt, togarashi (asian chili powder)

## DESSERT

### **Hot Butter Cake** 10

Accompanied by vanilla bean gelato

### **Cabernet Chocolate Cake** 10

Red wine and dark chocolate, fresh berries

### **House Made Sorbet Trio** 9

Mango, raspberry, pear

**GF** = Gluten Free

**GFO** = Gluten Free Option Available

\*\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server of any food allergy concerns prior to ordering.