

SOCIABLES

Avocado Tuna Tartare* 22*soy, ginger, spicy aioli, wonton crisps***Crab & Lobster Cake 26***lemon caper aioli***Grilled Peach & Prosciutto Flatbread 22***chevre, mozzarella, arugula, cherry tomato, sweet chili sauce, black mission fig glaze*

BOWLS

Teriyaki Salmon Bowl GS 22*sticky rice, cucumber, carrots, pickled red cabbage, edamame, spring mix, seaweed salad, spicy aioli, sesame seeds, lemon vinaigrette***Roasted Veggie Quinoa Bowl GS V 16***broccolini, spicy chickpeas, kale, spring mix, sweet potatoes, hummus, avocado, radish, lemon vinaigrette*

SOUPS & SALADS

Chicken & Wild Rice Soup GS 8**Lobster Cobb Salad GS 30***iceberg, blue cheese, bacon, cucumber, heirloom tomatoes, hard-boiled egg, avocado, green goddess dressing***Jumbo Shrimp Salad 28***grilled corn, farro, arugula, avocado, heirloom tomatoes, cucumbers, crispy chickpeas, lemon vinaigrette***Wedge Salad GS 22***baby lettuce, st. pete's bleu cheese, heirloom tomatoes, basil, lardon, bleu cheese dressing*

ENTRÉES

served with twice-cooked french fries

UPGRADES:

+5 | cup of soup, small caesar salad, small mixed greens salad

+2 | gluten free bun, impossible burger

The 925 Burger* 21*signature blend of chuck, premium brisket & short rib, lettuce, tomato, onion, pickles, on a brioche bun*

+ add cheddar, american, bleu cheese crumbles, gruyère | 2 each

+ add bacon, fried egg, mushrooms | 4 each

Baja Chicken Sandwich 20*grilled chicken, chipotle mayo, lettuce, pepper jack cheese, candied bacon, pico de gallo, avocado, on a brioche bun***Shaved Ribeye Sandwich* 34***provolone cheese, horseradish cream, au jus, on a soft baguette***Steak Frites* 50***USDA Prime new york strip, chimichurri*

GS Gluten Sensitive DF Dairy Friendly V Vegan

Parties of 8 or more will include an automatic gratuity of 22%. Maximum total of separate checks per table is 6.

**Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*