

SMALL PLATES

FILET MOZZARELLA \$24.5
Grilled Filet Medallions, Sautéed Spinach, Breaded Mozzarella, Heirloom Cherry Tomatoes, Garlic Cream Sauce

JUMBO SHRIMP COCKTAIL (5) for \$14.5 (10) for \$26.5
Pick & Peel, Served Chilled Cocktail Sauce, Horseradish

OYSTER SHOOTERS (3) for \$10 (6) for \$18.5
Citron Vodka Bloody Mary

OYSTERS ON THE HALF SHELL (6) for \$15.5 (12) for \$26.5
Seasonal Oysters, Cocktail Sauce

FRA DIAVOLO MUSSELS \$17
Steamed Mussels Tossed in Fiery Marinara Sauce, Garlic, Crushed Red Pepper, Served with Garlic Bread

DYNAMITE SHRIMP \$17.5
Crispy Shrimp, Sweet Chili Aioli
Fried Hot & Sweet Peppers

FRIED CALAMARI \$17.5
Hot & Sweet Peppers
Garlic Aioli, Marinara Sauce

CHICKEN WINGS \$16.5
Bone-In or Boneless Wings
Choice of: Sesame Teriyaki, Buffalo Honey BBQ, Celery, Bleu Cheese

CHICKEN LETTUCE WRAPS \$17.5
Zucchini, Red Bell Pepper, Edamame Asparagus, Daikon, Ginger, Garlic Carrots, Hydro-Bibb Lettuce Wrap

POTSTICKERS \$14
Choice of Pork or Chicken Teriyaki
Ponzu Dipping Sauce

CLASSIC EDAMAME \$12
Steamed in Pod

ZUCCHINI FRIES \$12
Breaded Zucchini, Wasabi Aioli

KUNG FU CAULIFLOWER \$14
Chipotle & Garlic Aioli
Toasted Peanuts, Sesame Seed

BRUSSEL SPROUTS \$14.5
Wok-Fried, Ginger Stir-Fry Sauce

GUACAMOLE & CHIPS \$14.5
House-Fried Corn Tortilla Chips
Topped with Pico de Gallo

MAC & CHEESE BITES \$14
Deep-Fried Pepper Jack Macaroni Bites

TRUFFLES FRIES \$11
Truffle Oil, Parmesan Cheese, Scallions

MAC & CHEESE \$14
Creamy Blend of Mozzarella, Gruyere Monterey Cheddar Jack, Topped with Goat Cheese & Toasted Garlic Herb Breadcrumb Crust

PAN-SEARED SALMON \$32.5
Herb-Roasted Potatoes
Asparagus Garnish
Finished With Garlic Herb Butter

86 STIR FRY \$18.5
Stir-Fried Vegetables
Red Bell Pepper, Carrots, Broccoli Zucchini, Asparagus, Daikon
Edamame, Garlic & Ginger, Sushi Rice
Add Chicken \$8 or Shrimp \$10

SOUP & SALADS

SOUP DU JOUR
Cup \$7 Bowl \$8.5

COBB SALAD \$17.5
Avocado, Bacon, Egg, Cucumber Heirloom Cherry Tomato, Organic Greens, Balsamic Vinaigrette
Crumbled Bleu Cheese

CHOPPED CAESAR SALAD \$16.5
Romaine Heart
Anchovy, Parmesan, Croûtons
Creamy Caesar Dressing

STEAK SALAD \$22
Chopped Romaine & Spinach, Bacon Grilled Steak, Caramelized Onions Heirloom Cherry Tomato, Avocado Avocado Ranch Dressing

Add to any Salad: Chicken \$9 Shrimp \$11 Steak \$13 Salmon \$14
Dressings: Caesar, Ranch, Avocado Ranch, Bleu Cheese, Balsamic Vinaigrette

FLATBREADS

TRUFFLE MUSHROOM \$18
Portobello Mushroom, Spinach Goat Cheese, Truffle Oil
Monterey Jack & Cheddar Cheese

MARGHERITA \$18
Basil Oil, Oven Roasted Tomatoes Arugula, Fresh Mozzarella Cheese

HOT HONEY BBQ CHICKEN \$18.5
Grilled Chicken, Shaved Red Onion Arugula, Fresh Mozzarella
Spicy Honey Drizzle

BURGERS & SANDWICHES

CHEESEBURGER SLIDERS \$18
American Cheese, Housemade Pickles
Sweet & Spicy Ketchup

BLACK & BLEU BURGER \$18
(8oz) Cajun Encrusted, Bleu Cheese Bacon, Caramelized Onions, Brioche Bun

86WEST CHEESEBURGER \$18
(8oz) Grilled Chuck Burger
American Cheese, Red Onion, Bacon Lettuce, Tomato, Brioche Bun

AMERICAN WAGYU BURGER \$21
(8oz) Wagyu Beef, Cheddar Jack, Bacon Lettuce, Tomato, Red Onion, Pickles Chipotle Aioli, Brioche Bun

Tacos, Sandwiches & Burgers Served with Small House Salad Only
Gluten-Free Burger Buns \$4 Corn Tortilla Available \$2
Add Extra Taco \$7 Substitute French Fries or Soup \$3

SIDES \$7

Grilled Asparagus Roasted Potatoes Sautéed Garlic Spinach
Steamed Broccoli French Fries Steamed Sushi Rice

ENTRÉES

(8oz) FILET MIGNON \$49
Topped with Garlic Butter
Roasted Potatoes, Asparagus Garnish

(14oz) RIB EYE \$44
Topped with Garlic Butter
Roasted Potatoes, Asparagus Garnish

STEAK ENTRÉE COMPLEMENTS
Au Poivre Brandy Creme \$3
Sautéed Mushrooms & Onions \$3
Gorgonzola Dolce \$3

SPICY SEAFOOD BISQUE
Cup \$7 Bowl \$8.5

GREEK SALAD \$17.5
Romaine, Cucumber, Tomato Red Onion, Red Bell Pepper Kalamata Olives, Feta Cheese
Lemon-Dijon Vinaigrette

WEDGE SALAD \$16.5
Chilled Iceberg Wedge, Creamy Blue Cheese dressing, Crispy Smoked Bacon Hard-boiled Egg, Maytag Blue Cheese Crumbles, Heirloom Tomatoes

APPLE CRUNCH SALAD \$17.5
Organic Greens, Goat Cheese
Granny Smith Apples, Candied Walnuts Red Onion, Roasted Shallot Vinaigrette

TACOS

(2) SHRIMP OR FISH TACOS \$17
Crispy Shrimp or Cajun Tilapia
Flour Tortilla Guacamole, Lettuce Pico de Gallo, Cilantro Cream

(2) STEAK TACOS \$18
Flour Tortilla, Lettuce, Guacamole Pico de Gallo, Chipotle Aioli

(2) CHICKEN TACOS \$17.5
Flour Tortilla, Lettuce, Guacamole Pico de Gallo, Chipotle Aioli

BLACKENED SALMON BLT \$21
Crispy Smoked Bacon, Lettuce, Tomato Roasted Garlic Aioli, Toasted Brioche

SOFT SHELL CRAB \$19.5
Lightly Battered, Lettuce, Tomato Shaved Red Onion, Housemade Chipotle Aioli, Toasted Brioche

WEST COAST CHICKEN \$15.5
Chicken Breast, Lettuce, Tomato Guacamole, Garlic Aioli
Served on Brioche Bun or as a Wrap

CHEESESTEAK WRAP \$17.5
Chopped Ribeye, Sautéed Onions American Cheese, Flour Tortilla

DAILY LUNCH
SPECIALS

Offered 11:30AM - 3:00PM
DINE-IN ONLY
NOT ELIGIBLE FOR TAKE OUT

Mondays

86WEST
CHEESEBURGER \$15
(8oz) Grilled Chuck Burger
Bacon, Lettuce, Tomato
American Cheese
Red Onion, Brioche Bun
Served with French Fries

Tuesdays

(3) TACOS \$17.5
Served with Side Salad
Choice of:
Steak, Fish, Shrimp, Chicken

Wednesdays

FLATBREADS \$15
Choice of:
Truffle Mushroom
Margherita, Hot Honey Chicken

Thursdays

FILET MOZZARELLA \$18.5
Grilled Filet Medallions
Sautéed Spinach
Housemade Breaded Mozzarella
Heirloom Cherry Tomatoes
Roasted Garlic Cream Sauce

Saturdays & Sundays

BUILD YOUR OWN
OMELETTE \$18
Choice of: Spinach, Onion
Red Pepper, Tomato
Mushrooms, Kalamata Olives
Choice of: American, Cheddar Jack
Mozzarella or Goat Cheese
Served with (3) Bacon Slices, Toast
Roasted Potatoes & Fruit Garnish

Monday - Sunday

SUSHI SPECIAL
Choose Any (3)
Hand or House Rolls for \$32

Monday - Friday

LUNCHTIME
HOUSE MARTINI \$3
Food Purchase Necessary
Limit 2 - No Substitutes

SUSHI BAR APPETIZERS

SPICY LOBSTER WONTONS \$19.5
(4) Crispy Wonton Chips
Topped with Spicy Lobster, Avocado
Green Onion, Wasabi Sriracha
Spicy Mayo, Tempura Crunch

AHI POKE WONTONS \$16.5
(4) Crispy Wonton Chips
Topped with Ahi Tuna Poke
Green Onion, Jalapeño
Diced Mango and Cucumber
Masago, Wasabi, Sriracha
Spicy Mayo Drizzle

YELLOWFIN TARTARE
& NORI CHIPS \$18.5
Yellowfin Tuna, Avocado, Celery
Sweet Onion, Chives, Caviar, Crispy
Nori Chips, Wasabi Oil Vinaigrette

CRAB WONTONS \$18
(4) Crispy Wonton Chips
Topped with Chilled Crabmeat
Avocado, Micro Greens
Yuzu Miso and Chili Threads
Wasabi, Sriracha, Spicy Mayo

HAND & HOUSE ROLLS

CALIFORNIA ROLL \$11.5
(6) Cucumber, Avocado
Kanikama (Crab Stick)

VEGETARIAN ROLL \$10.5
(6) Asparagus, Avocado
Cucumber, Spring Mix

CRUNCHY CRAB ROLL \$12.5
(6) Spicy Snow Crab
Avocado, Tempura Crunch

SPICY SALMON ROLL \$12.5
(6) Cucumber & Avocado

TUNA ROLL \$12.5
(6) Pieces

YELLOWTAIL &
GREEN ONION ROLL \$12.5
(6) Pieces

TUNA & AVOCADO ROLL \$12.5
(6) Pieces

SALMON ROLL \$11.5
(6) Pieces

SALMON & AVOCADO ROLL \$12.5
(6) Pieces

PHILLY ROLL \$12.5
(6) Salmon, Cucumber, Cream Cheese

SHRIMP TEMPURA ROLL \$12.5
(6) Avocado, Cucumber
Crunchy Tobiko

CRUNCHY SHRIMP ROLL \$12.5
(6) Spicy Shrimp
Avocado, Tempura Crunch

SPICY TUNA ROLL \$12.5
(6) Cucumber & Avocado

SIGNATURE ROLLS

LOBSTER BLAST \$20
Spicy Lobster, Cucumber
Apple, Avocado, Spicy Mayo
Topped with Sliced Tuna

MANGO SHRIMP \$18.5
Spicy Crab, Tempura Shrimp
Cucumber, Tempura Crunch, Avocado
Sweet Soy Sauce, Sriracha, Mango

VEGAS \$17
Tempura Fried Roll
Salmon, Spicy Crab, Avocado
Cream Cheese, Sweet Soy Sauce

GREEN DRAGON \$20
Spicy Lobster, Panko Shrimp
Jalapeño, Mango Purée
Chili Flakes, Avocado on Top
Spicy Teriyaki & Spicy Mayo

GODZILLA ROLL \$23
Spicy Crab, Tempura Shrimp, Spicy Tuna, Avocado, Cucumber
Jalapeño, Soy Paper, Mango, Sriracha, Sweet Soy Sauce

Gluten-Free Soy Sauce Upon Request

OUT OF CONTROL \$19.5
Yellowtail, Spicy Tuna, Avocado
Asparagus, Tempura Crunch
Tobiko, Topped with Salmon

SPIDER \$21
Soft Shell Crab, Cucumber
Spicy Crab, Avocado, Masago

KICKIN' CRUNCH \$19
Spicy Crab, Salmon, Seared Shrimp
Jalapeño, Mango, Sriracha
Spicy Mayo, Chili Flakes
Mango Purée on Top, Wonton Chips

AKA \$18
Tempura Shrimp, Avocado
Cucumber, Tobiko, Spicy Mayo
Crab Stick Salad, Green Onion
Tempura Flakes, Sweet Soy Sauce

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

SASHIMI & SUSHI SAMPLER

SASHIMI SAMPLER \$24
(9) Pieces Assorted Sashimi
(3) Salmon, (3) Tuna
(3) Yellowtail

SUSHI & SASHIMI
(3) Hamachi - Yellow Tail \$8
(3) Maguro - Tuna \$8
(3) Sake - Salmon \$8

SUSHI SAMPLER \$19
(5) Pieces over Sushi Rice
Sliced Salmon, Shrimp
Tuna, Yellowtail, Salmon Caviar