




## STARTERS

**SOY-GLAZED EDAMAME**    ..... 16  
 Steamed edamame tossed in a sweet heat soy glaze, finished with smoked sea salt and togarashi wonton strips.

**CALAMARI** ..... 19  
 Crispy calamari with jalapeños and peppers tossed in a lemon pepper seasoning and served with a rustic marinara sauce and a lemon wedge.


**MUSHROOM & SWISS DIP**   ..... 19  
 Roasted garlic, mushroom, and Swiss cream cheese baked to perfection, and served with grilled naan bread.

**CHICKEN WINGS**  ..... 23  
 One pound of hot, house-made hot, salt and pepper, honey garlic, sweet heat soy, sweet chili, or lemon pepper served with fresh veggies and ranch dip.

**NACHOS**   ..... 24  
 House-made, tri-colored tortillas baked with mixed cheeses and topped with onions, jalapeños, tomatoes, and black olives. Served with salsa and sour cream.


Add beef or chicken: 7  
 Add guacamole: 4

**STEAK BITES**  ..... 24  
 AAA beef tenderloin, pan-seared and finished in a hot and sweet soy glaze. Served on a bed of crispy Farkay noodles with arugula, sesame seeds, scallions, and a sesame soy aioli.

**CRISPY DEVEILED EGGS**  ..... 17  
 Panko crusted deviled eggs, finished with sriracha pearls, and topped with bacon crisps.

## MID-DAY BREAKFAST

Served from 11:00am - 2:00pm Mon-Fri | 10:00am-2:00pm weekends

**THE MICKELSON NATIONAL CLASSIC BREAKFAST**  ..... 17


Two eggs served any style with seasoned hashbrowns, two strips of bacon, two Spolumbo's maple sausages, and two slices of toast.



 GLUTEN FREE  GLUTEN FREE AVAILABLE  VEGETARIAN  DAIRY FREE


*Our kitchen is gluten aware and we have a dedicated gluten free fryer. We can not guarantee 100% gluten-free however, as we use flour in our kitchen and additional fryers. Please let us know if you have any allergies or sensitivities!*

Menu prepared by Executive Chef Cameron Gilchrist.

## SOUPS & SALADS


**KALE CAESAR**  ..... 17  
 A blend of kale and romaine tossed in house-made Caesar dressing, finished with shaved Parmesan, bacon bits, croutons, and charred lemon. Served with garlic toast.

**HOUSE SALAD**   ..... 19  
 Mixed greens, cucumber, pickled onions, Feta, cherry tomatoes, cranberries and candied pecans, served with an Agave balsamic dressing.


**JALAPEÑO BACON CORN CHOWDER**  ..... 7 | 12  
 Creamy chowder with jalapeños, bacon, sweet corn, and tender potatoes.



**CHEF'S DAILY SOUP CREATION** ..... 7 | 12  
 Ask your server about today's creation.

## PASTAS & BOWLS

**TEMPLE TERIYAKI BOWL**  ..... 23  
 Teriyaki-glazed salmon or chicken with edamame beans, chickpeas, roasted red peppers, broccoli, crispy Farkay noodles and avocado. Served on a bed of coconut Jasmine rice, topped with creamy sesame soy dressing, Nori and a sprinkle of sesame seeds.

**BACON MAC & CHEESE GNOCCHI** ..... 22  
 Pan-seared gnocchi tossed in a five-cheese Mornay sauce with bacon, and sautéed kale alongside toasted garlic bread.  
 Add chicken or prawns: 7

**TRUFFLED BUTTERNUT SQUASH RAVIOLI**  ..... 23  
 Striped butternut squash ravioli with sautéed mushrooms, peppers, and tomatoes in a truffle cream sauce. Served with garlic toast.  
 Add chicken or prawns: 7

**COCONUT GREEN THAI CURRY**   ..... 23  
 Sautéed chicken or prawns with broccoli, peppers, onions, and carrots in a coconut Thai green curry, over a bed of coconut Jasmine rice. Finished with toasted coconut and cilantro.

**LINGUINE PESCATORE** ..... 24  
 Sautéed mussels, prawns, clams, cherry tomatoes, and arugula. Tossed in light tomato and herb marinara. Served with toasted garlic bread.

## FLATBREADS

Personal size or large option available.  
Gluten-free crust available.

Personal | Large

### APPLE BACON BRIE ..... 13 | 22

Roasted apples, bacon, Brie, caramelized onions, and mozzarella on a hand-tossed dough with a rustic tomato sauce. Finished with a honey truffle aioli.

### KALE PROSCIUTTO MUSHROOM ..... 13 | 22

Shaved prosciutto, kale, mushrooms, caramelized onions, bocconcini, and mozzarella on a hand-tossed dough with a rustic tomato sauce.

### NEW YORK SICILIAN ..... 15 | 24

Pepperoni, mushrooms, prosciutto, onion, and olives on a hand-tossed dough with a rustic tomato sauce.

### THE VEGGIE HEAD 🌱 ..... 12 | 20

Rustic tomato sauce topped with mushrooms, peppers, onions, tomatoes, and olives, finished with pesto aioli and arugula, on a hand-tossed dough.

### HAWAIIAN VOLCANO ..... 13 | 22

Capicola ham, jalapeños, pineapple, and onions, on a hand-tossed dough with a rustic tomato sauce and finished with fresh arugula.

## BETWEEN BREAD

Includes your choice of house salad, coconut Jasmine rice, or pomme frites or upgrade your sides to one of our Signature Sides.

### BACON BOMB CHEESEBURGER 🍷 ..... 23

House-made beef burger patty with bacon, aged smoked cheddar, arugula, tomato, red onions, and a smoked ketchup aioli. Served on a Brioche bun.

### CRISPY JALAPEÑO CHICKEN SANDWICH ..... 21

Crispy chicken breast pepper jack cheese, jalapeños, crispy onions, lettuce, tomato, and Cajun aioli. Served on a Brioche bun.

### PHILLY BEEF DIP 🍷 ..... 22

Sautéed peppers, onions, slow-roasted shaved Prime Rib, Swiss cheese, sautéed mushrooms, and garlic a horseradish aioli on a toasted pretzel baguette. Served with a Dijon au jus.

### BUFFALO CHICKEN SANDWICH ..... 22

Crispy chicken tossed in a house-made hot sauce with aged smoked cheddar, bacon, lettuce, tomato, onion and ranch. Served on a Brioche bun.

### CRISPY BEYOND VEGGIE WRAP ..... 22

Crispy Beyond chicken, sautéed mushrooms, onions, and chickpeas with lettuce, tomato, and a pesto aioli. Wrapped in a spinach tortilla.

### LEFTY'S SIGNATURE STEAK SANDWICH 🍷 ..... 29

8oz AAA Sirloin cooked to your desired temperature, topped with crispy onions and sautéed mushrooms, on a toasted pretzel bun and arugula with a garlic horseradish aioli.

## ENTREES

### BRAISED LAMB SHANK 🌱 🥚 ..... 39

Slow-cooked lamb shank smothered with a cremini and button mushroom Merlot sauce over a roasted potato medley and seasonal vegetables.

### ALMOND-CRUSTED SALMON 🌱 ..... 32

5oz Atlantic salmon encrusted in toasted almonds and finished with a fresh dill and lemon cream sauce over a bed of coconut jasmine rice and seasonal vegetables.

### ROASTED CHICKEN SUPREME 🌱 ..... 32

Slow-roasted chicken topped with a truffled cremini mushroom cream sauce, on top a roasted potato medley and seasonal vegetables.

## STEAKS

Choose your cut of steak and your Signature Sides to accompany them.

### 8oz SIRLOIN ..... 23

Top sirloin steak is lean, juicy, moderately tender with a strong beef flavor.

### 10oz NEW YORK ..... 30

The New York is one of the most common cuts. It has a firm and tender texture beautifully marbled with intense flavor.

### 12oz RIBEYE ..... 40

This steak is rich, juicy and full flavored with generous marbling throughout, commonly referred to as the most desired steak.

### 7oz TENDERLOIN ..... 44

Quite simply put, the most prestigious cut and regarded as the most tender of all cuts.

## SIGNATURE SIDES

Upgrade | Full Side

KALE CAESAR SALAD ..... 2 | 6

HOUSE SALAD ..... N/A | 5

SOUP ..... 2 | 6

SWEET POTATO FRITES ..... 2 | 6

SEASONAL VEGETABLES ..... 3 | 7

ROASTED POTATO MEDLEY ..... 3 | 7

SAUTÉED GARLIC BUTTON MUSHROOMS ..... 4 | 8

CRISPY BRUSSELS WITH BACON & PARM ..... 5 | 9

POMME FRITES ..... N/A | 4

COCONUT JASMINE RICE ..... N/A | 4

BRANDY PEPPERCORN SAUCE OR BEARNAISE ..... 4

DIJON AUS JUS OR GRAVY ..... 3