


STARTERS


- WHIPPED FETA BRUSCHETTA**   18
Roasted gem tomatoes tossed in olive oil, garlic and fresh herbs. Served with toasted crostinis and creamy whipped feta.
- MEDITERRANEAN RIBS**  23
Slow-braised pork ribs tossed in a lemon herb rub and served with creamy tzatziki.
- CALAMARI** 19
Crispy calamari with jalapeños and peppers, tossed in a lemon pepper seasoning. Served with tzatziki sauce and a lemon wedge.
- SPINACH & ARTICHOKE DIP**  20
A rich cheesy dip served with toasted crostinis. Great for sharing or solo.
- CHICKEN WINGS (1LB)**  22
Choice of house-made hot, salt and pepper, honey garlic, sweet heat soy, Greek, 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
Pan-seared AAA beef tenderloin, 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 DEVILED EGGS**  17
Panko crusted deviled eggs, finished with sriracha pearls and bacon crisps.
- CRISPY CAULIFLOWER**  19
Golden crusted cauliflower tossed in a sticky sesame sauce and served with a soy tahini sauce. Finished with green onions, sesame seeds and crispy wontons.

MID-DAY BREAKFAST

Served until 2:00pm daily

- THE MICKELSON NATIONAL CLASSIC BREAKFAST**  17
Two eggs served any style with seasoned hashbrowns, two strips of bacon, two Spolumbo's maple sausages, and toast.
- Choice of white or multigrain.*





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**  15
Mixed greens, pomegranate seeds, feta, tomato and cucumber. Finished with pumpkin seeds and pickled onions with a raspberry vinaigrette.
- AHI TUNA POWER BOWL**  24
Sesame crusted seared tuna, edamame, cucumber, pineapple salsa, avocado, pickled onions, Farkay noodles, sesame soy aioli, green onion and pumpkin seeds.
- WILD MUSHROOM SOUP** 7 | 13
Rich and creamy house-made soup with wild mushrooms and topped with a truffle crema. Served with a garlic toasted baguette.
- CHEF'S DAILY SOUP** 7 | 12
Ask your server about today's creation. Served with a garlic toasted baguette.

BETWEEN BREAD

Includes your choice of house salad, coconut Jasmine rice, pomme frites or upgrade your sides to one of our Signature Sides for \$3.

- 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 sesame bun.
- Beyond Meat option available.*
- CRISPY JALAPEÑO CHICKEN SANDWICH** 21
Crispy chicken breast, pepper jack cheese, jalapeños, crispy onions, lettuce, tomato, and Cajun aioli. Served on a toasted sesame bun.
- PHILLY BEEF DIP**  22
Slow-roasted shaved prime rib, sautéed peppers, onions, mushrooms, Swiss cheese and garlic horseradish aioli on a toasted pretzel baguette. Served with a Dijon au jus.
- CALIFORNIA CLUBHOUSE**  23
Pulled smoked chicken breast, lettuce, tomato, onion, guacamole, bacon, Swiss cheese and roasted red pepper aioli served on a toasted ciabatta bun.
- LEFTY'S SIGNATURE STEAK SANDWICH**  29
8oz AAA Sirloin cooked to your desired temperature, on a toasted beet ciabatta bun. Topped with crispy onions, sautéed mushrooms and arugula with a garlic horseradish aioli.

 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, 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.

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.		
SMOKED CHICKEN BBQ	15	24
Pulled smoked chicken breast, banana peppers, red onions and bacon on a hand-tossed dough with a smoky BBQ sauce. Finished with ranch dressing and mixed cheese.		
ITALIAN DELI	15	24
Genoa salami, pepperoni, capicola, Italian sausage, bacon and mozzarella on a hand-tossed dough with tomato sauce.		
MARGHERITA 	12	20
Fior di latte, tomato sauce, fresh basil and tomatoes 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.		

ENTREES

TORTELLINI ALFREDO 	22
Tri-colored tortellini, sun dried tomatoes, arugula, onion and creamy alfredo sauce. Served with a pretzel baguette. <i>Add chicken or prawns: 7</i>	
CHICKEN PARMESAN	25
Crispy chicken breast baked with mozzarella and parmesan on a bed of tomato sauce and linguine. Served with a toasted pretzel baguette.	
COCONUT RED THAI CURRY  	23
Sautéed chicken or prawns with broccoli, peppers, onions, and carrots in a coconut Thai red curry. Served over a bed of coconut Jasmine rice and finished with toasted coconut and cilantro.	
SLOW BRAISED SHORT RIB 	41
8oz slow braised short rib served on a bed of garlic red skinned mashed potatoes, smothered in a succulent pinot noir demi-glace. Accompanied by sauteed seasonal vegetables.	
MICKELSON FISH & CHIPS	24
Crispy beer batter haddock cooked to perfection, over a bed of fries. Served with a fresh coleslaw and house made tartar sauce.	
PESTO CREAM CHICKEN 	32
Roasted chicken supreme served over a bed of coconut rice and seasonal vegetables. Smothered in a rich pesto crema sauce.	

STEAKS

Choose your cut of steak and your signature sides to accompany them.

8oz SIRLOIN	23
Top sirloin steak is lean, juicy and 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

KALE CAESAR SALAD	7
HOUSE SALAD	6
SOUP OF THE DAY	7
SWEET POTATO FRITES	6
SEASONAL VEGETABLES	7
REDSKIN MASHED POTATOES	7
SAUTÉED GARLIC BUTTON MUSHROOMS	8
CRISPY BRUSSELS WITH BACON & PARM	9
POMME FRITES	4
GREEK FRIES	7
COCONUT JASMINE RICE	4
BRANDY PEPPERCORN SAUCE OR BEARNAISE ...	4
DIJON AUS JUS OR GRAVY	3

DESSERTS

MILE HIGH MUD PIE 	13
Espresso ice cream cake finished with toasted almonds, fudge and caramel on an Oreo crust.	
APPLE CRUMBLE A LA MODE 	11
Cinnamon sugar roasted apples with crumbled butter granola, topped with vanilla ice cream and caramel sauce.	
BOURBON CHERRY CHEESECAKE	11
New York style cheesecake, topped with flambéed bourbon cherries, whipped cream and drizzled with fudge.	