

STARTERS

Spinach and Artichoke Dip 12
Parmesan, Mozzarella, Flatbread

Shrimp Cocktail* GF 20
House Cocktail Sauce

Deviled Eggs GF 12
Four Egg Halves, Savory Spices, Chives

Baked Goat Cheese 14
Tomato Jam, Grilled Sourdough

Mushroom Terrine with Herbs GFO 15
Cremeni Mushrooms, Black Truffles,
Frisée, Grilled Sourdough Bread

Crispy Sourdough Basket 8
Salted Creamy Butter

Classic Big Boy Burger Quartered** 17
Twin Patties, Big Boy Sauce, Iceberg Lettuce,
American Cheese, Cut into Quarters

SUSHI STARTERS

Spicy Tuna with Crispy Rice** GFO 18
Unique Combination of a Bowl of Spicy Tuna,
Crispy Rice Skewers, Avocado and Jalapeño
Assemble As You Like

Vegetable Roll 10 Pieces GFO 15
Avocado, Daikon Radish, Cucumber,
Roasted Bell Pepper

California Roll*** 8 Pieces GFO 16
Crab Salad, Cucumber, Avocado,
Toasted Sesame Seed

Rainbow Roll*** 8 Pieces GFO 24
Spicy Tuna, Crab Salad and Cucumber.
Topped with Salmon, Tuna, Yellowtail,
Shrimp and Avocado

Spicy Tuna Roll** 8 Pieces GFO 19
Tuna, Cucumber, Spicy Mayo, Tempura Flakes

Fiesta Fire Roll*** 10 Pieces GFO 19
Tuna, Yellowtail, Shrimp, Jalapeño,
Habanero, Cilantro, Avocado, Spicy Mayo

Nigiri Assortment Plate** 2 Pieces Each GFO 18
Salmon, Tuna, Yellowtail

Sushi Roll Combo*** GFO 20
4 Pieces of California Roll
4 Pieces of Spicy Tuna Roll

SALADS

Roasted Beet Salad GF 14
Navel Orange, Red Onion, Goat Cheese,
Toasted Walnuts, Mint, Citrus Vinaigrette

Classic Caesar Salad GFO 14
Crisp Romaine Lettuce, House Caesar
Dressing, Garlic Croutons, Shaved Parmesan

House Salad GF 15
Romaine, Iceberg, Red Cabbage, Bacon,
Blue Cheese, Onions, Cucumber, Avocado,
Tomatoes, Bacon Vinaigrette

For All Salads
Add Grilled Chicken Breast** 12
Add Grilled Salmon, 5oz** 18

STEAKS

Steak & Fries** GFO 42
Grilled Sirloin, Chimichurri

Pan Seared Filet** GF 57
Wet Aged, Center Cut, 8oz

Grilled New York Strip** GF 62
Wet Aged, Center Cut, 14oz

Grilled Ribeye** GF 65
Wet Aged, Center Cut, 16oz

All served with our signature pepper jam sauce on the side

SEAFOOD

Mediterranean Sea Bass* GF 42
Rustic Broth, Tomatoes, Saffron, Garlic,
Capers, White Wine

Crispy Skin Salmon** GF 38
Toasted Almonds, Potato, Celeriac Mash

CLASSICS

Trademark Chicken & Fries** 32
Fried, Charred Lemon, French Fries

Chicken Sausage Cavatappi Pasta 34
Chicken Andouille, Spinach, Mushrooms, Caramelized
Onions, Fennel Cream Sauce, Grated Parmesan

Braised Beef Short Rib 42
Whipped Potatoes, Roasted Heirloom Carrots,
Porcini Mushroom Demi, Chives

Vegetable Rigatoni 28
Wild Mushrooms, Broccolini, Pine Nuts,
Tomato Confit, Sage, Sarvecchio Cheese

Add Half a California* or Spicy Tuna Roll**
to any Entrée** 12

SIDES TO SHARE

Asparagus GF 12
Béarnaise Sauce

Whipped Potatoes GF 11
Roasted Garlic, Chives

Sautéed Green Beans GF 12
Garlic Butter, Crushed Red Pepper

French Fries 10
Garlic Aioli

GF INDICATES GLUTEN FREE MENU ITEM
GFO INDICATES OPTION TO MAKE MENU ITEM GLUTEN FREE
* INDICATES MENU ITEM CONTAINS SHELLFISH
** Consuming raw or undercooked meats, poultry, and seafood
may increase your risk of foodborne illness.

The Studio
KITCHEN & COCKTAILS