

DINNER

**Openers**

**TENDERLOIN BRUSCHETTA 16**  
toasted baguette with cherry tomato jam, basil pesto, arugula, grated parmesan and balsamic reduction

**SPINACH DIP 10**  
mozzarella, parmesan and pecorino mixed with baby spinach and artichoke hearts, served with homemade tortilla chips and salsa

**CHARCUTERIE BOARD 18**  
Artisan Italian meats soppressata, hot capocollo and prosciutto paired with our chef's selection of hand crafted cheeses

**WINEWOOD MAC & CHEESE 8**  
applewood smoked bacon & creamy smoked gouda sauce

**\*LUMP CRAB CAKES 15**  
3 lump crab cakes pan seared served on Cajun lobster sauce

**OYSTERS ROCKEFELLER**  
half dozen 15 ~ dozen 30  
fresh baked oysters topped with spinach, hickory bacon and parmesan cheese topped with a dash of Pernod

**SEARED AHI TUNA 16**  
jerk seasoned fresh tuna, seared rare, with Asian tomato, cucumber and ginger relish, sweet chili garlic sauce served on wonton crisps

**\*SEA BASS CEVICHE 17**  
english cucumber topped with chilean sea bass, ginger puree, onions, cilantro, jalapenos and carrots

**SZECHUAN CALAMARI 12**  
crispy breaded calamari strips tossed in shichimi togarashi seasoning, with sweet peppers served with sweet chili dipping sauce and spicy ranch

**LOBSTER MAC AND CHEESE 18**  
creamy gouda sauce with fresh lobster meat and topped with an herb breadcrumb crust

**Salads**

**CALIFORNIA COBB 14**  
crispy chicken tenders, mesclun greens, boiled egg, cherry tomatoes, hickory bacon, cheddar cheese, and dressing of choice

**\*SPINACH & STRAWBERRY 12**  
flat leaf baby spinach, mesclun greens, tossed with raspberry vinaigrette, topped with fresh strawberries, goat cheese, and spicy pecans

**NAPA WEDGE 9**  
baby iceberg lettuce, bleu cheese crumbles, chopped tomatoes, hickory bacon, Texas pecans, with bleu cheese dressing

**STEAK SALAD 22**  
mesclun greens tossed with crispy bacon, bleu cheese crumbles, cherry tomatoes, and avocado in creamy horseradish dressing topped with ancho chili rubbed hickory grilled steak and crispy potato strings

**\*SOUTHWEST SALAD 18**  
mesclun greens, bell peppers, corn, black beans, red onions, tomatoes, chickpeas, tossed in an avocado lime dressing, topped with sliced avocado and blackened salmon

**\*BEET SALAD 10**  
mesclun greens, arugula, tossed with greek vinaigrette topped with seasonal beets, mandarin orange segments, red onions, strawberries and sliced almonds

**\*BURRATA SALAD 14**  
heirloom tomatoes, burrata cheese, infused basil oil and fresh basil drizzled with balsamic reduction

TODAY'S SOUP mkt price ~ TOMATO BASIL BISQUE 5/7 ~ SIDE CAESAR 5 ~ SIDE MARKET BLEND 5 ~ SIDE SPINACH & STRAWBERRY 6

**Mains**

**\*SCOTTISH SALMON 26**  
choice of grilled or blackened served with fresh asparagus

**\*STEELHEAD TROUT 25**  
seasoned and served with grilled vegetables

**AHI TUNA 37**  
sesame crusted tuna seared rare served with green tea soba noodles tossed in Asian style vegetables with sweet chili reduction

**\*PAN SEARED RED SNAPPER 35**  
blackened snapper served with artichokes, red onion, grilled asparagus & drizzled with balsamic reduction

**COQ AU VIN 23**  
pan seared chicken in red wine served with bacon, onion, and exotic mushroom wild rice

**BBQ PORK RIBS 24**  
served smothered in sweet bbq sauce with Winewood mac & cheese

**BOURBON GLAZED TOMAHAWK PORK CHOP 30**  
house smoked chop with pineapple-bourbon glaze served with sweet mashed potatoes and goat cheese

**14 oz NEW YORK STRIP 35**  
hand cut in-house, topped with bacon and grape marmalade, and sprinkled with bleu cheese crumbles, served with fried onion strings

**\*TENDERLOIN FILET**  
8 oz 36 ~ 12 oz 48  
hickory flame grilled tenderloin over a peppercorn brandy sauce, served with garlic mashed potatoes

**14oz RIBEYE 36**  
hand cut in-house, hickory flame grilled with two large gulf shrimp, rosemary bleu cheese sauce and potatoes au gratin

**CHILEAN SEA BASS 38**  
jalapeño-onion crusted, served over saffron risotto & citrus cream sauce

**CHICKEN CORDON BLEU 20**  
parmesan crusted chicken with baby swiss cheese, cream cheese spread & black forest ham topped with rosemary bleu cheese sauce & served with garlic mashed potatoes

**CAJUN JAMBALAYA PASTA 24**  
sauteed chicken, shrimp and andouille sausage with red onions, roasted poblano and red peppers in a spicy Cajun sauce over fettucine

**\*NEW ZEALAND RACK OF LAMB 38**  
blackened, served over fingerling potatoes and brussels sprouts sautéed with white wine and garlic

**LOBSTER STUFFED RAVIOLI 25**  
ricotta and lobster filled ravioli tossed in a creamy mushroom and white wine sauce topped with lobster meat and 2 jumbo shrimp

**TEXAS REDFISH PONTCHARTRAIN 32**  
blackened redfish topped with shrimp, crab and crawfish tails with a creamy Cajun lobster sauce served over poblano rice

**SIDES +5**

- \* au gratin potatoes
- \* bacon wrapped green beans
- \* fingerling potatoes & brussels sprouts
- mashed sweet potatoes topped with goat cheese
- mac & cheese
- saffron risotto
- \* broccoli
- \* grilled asparagus



**ENCORE**

- \* creme brulee 7
- brookie 7
- key lime pie 7
- brandy apple crisp 9
- three layer lemon cake 8
- chocolate layer cake 8

free wifi available ~ \* denotes gluten free

*eating raw or under cooked seafood or meats may cause food-borne illness, especially for those with medical conditions ~ please inform your server of any food allergy*