

LUNCH

Openers

TENDERLOIN BRUSCHETTA 16
on 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

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

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

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

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

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

Salads

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

***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

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

Sandwiches

served with seasoned fries

FRENCH DIP 13
sliced prime rib, provolone cheese, caramelized onions, on a toasted french baguette, side of au jus

SPICY CHICKEN SANDWICH 12
breaded and fried spicy chicken, chipotle spread, lettuce, tomato, red onion, and pepper jack cheese, served on a toasted brioche bun

CHEESEBURGER 12
hickory bacon, cheddar, tomatoes, red onion, lettuce and horseradish pickles, served on a toasted bun with house spread

MONTEREY SMOKED TURKEY 12
sliced smoked turkey, spinach, avocado, hickory bacon, tomato, mayo, and baby swiss on a toasted hoagie.

Mains

***SCOTTISH SALMON 16**
choice of grilled or blackened served with fresh asparagus

***PAN SEARED REDFISH 20**
blackened redfish served with artichokes, red onion, grilled asparagus & drizzled with balsamic reduction

BOURBON GLAZED PORK CHOP 16
hickory grilled, pineapple-bourbon glazed, served with sweet mashed potatoes topped with goat cheese

LOBSTER AND SHRIMP RAVIOLI 18
ricotta and lobster filled ravioli tossed in a creamy mushroom and white wine sauce topped with lobster meat and 2 jumbo shrimp

***TENDERLOIN FILET**
6 oz 28 ~ 8 oz 36
hickory flame grilled tenderloin over a peppercorn brandy sauce, served with garlic mashed potatoes

CAJUN JAMBALAYA PASTA 16
sauteed chicken, shrimp and andouille sausage with red onions, roasted poblano and red peppers in a spicy Cajun sauce over fettucine

***STEELHEAD TROUT 15**
seasoned and served with grilled vegetables

SIDES +5

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



ENCORE

*creme brulee 7	brandy apple crisp 9
brookie 7	key lime pie 7

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