

DINNER

**Openers**

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

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

**WINWOOD 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

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

**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

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

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

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

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

**\*PAN SEARED REDFISH 35**  
blackened redfish served with artichokes, red onion, grilled asparagus & drizzled with balsamic reduction

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

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

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

**\*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**  
sautéed 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

**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*