

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

**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

**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

**QUAIL KNOTS 18**  
quail marinated in soy-honey glaze topped with sesame seeds with an Asian slaw

**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

**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

**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 Waygu steak and crispy potato strings

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

**AHI TUNA 37**  
sesame crusted tuna seared rare served with green tea soba noodles tossed in Asian style vegetables with sweet chili 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 \*grilled asparagus  
topped with goat cheese

**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*