

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 20
Artisan Italian meats soppressata, hot capocollo and prosciutto paired with our chef's selection of handcrafted cheeses

WINEWOOD MAC & CHEESE 8
applewood smoked bacon & creamy smoked gouda sauce
*add lobster meat +\$10

***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 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

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

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

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

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

***CAPRESE 10**
basil, mozzarella cheese, tomato, drizzled with balsamic reduction

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

***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 28**
choice of grilled or blackened served with fresh asparagus

***STEELHEAD TROUT 26**
seasoned and served with grilled vegetables

AHI TUNA 40
sesame crusted tuna seared rare served with green tea soba noodles tossed in Asian style vegetables with sweet chili reduction

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

CHILEAN SEA BASS 40
jalapeño-onion crusted, served over saffron risotto & citrus cream sauce

TEXAS REDFISH PONTCHARTRAIN 38
blackened redfish topped with shrimp, crab and crawfish tails with a creamy Cajun lobster sauce served over poblano rice

BBQ PORK RIBS 25
served smothered in sweet bbq sauce with Winewood mac & cheese

BOURBON GLAZED TOMAHAWK PORK CHOP 35
double bone, smoked in house chop with pineapple-bourbon glaze served with sweet mashed potatoes and goat cheese

***TENDERLOIN FILET**
8 oz 38 ~ 12 oz 50
hickory flame grilled tenderloin over a peppercorn brandy sauce, served with garlic mashed potatoes

14oz RIBEYE 38
hand cut in-house, hickory flame grilled with two large gulf shrimp, rosemary bleu cheese sauce and potatoes au gratin

CHICKEN CORDON BLEU 22
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 fettuccine

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

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

SIDES +7

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

ENCORE

- * creme brulee 8
- brookie 8
- key lime pie 8
- three layer chocolate cake 9
- brandy apple crisp 9
- cinnamon bun bread pudding 9



free wifi available ~ * denotes gluten free

www.TheWinewood.com