

**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 25**  
Artisan Italian meats, soppressata, hot capocollo and prosciutto paired with our chef's selection of handcrafted cheeses

**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

**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

**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 15**  
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

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

**STEAK SALAD 25**  
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

**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

**Sandwiches**

*served with seasoned fries*

**FRENCH DIP 16**  
sliced prime rib, provolone cheese, caramelized onions, on a toasted french baguette, side of au jus

**MONTEREY SMOKED TURKEY 14**  
sliced smoked turkey, spinach, avocado, hickory bacon, tomato, mayo and baby swiss on a toasted hoagie

**SPICY CHICKEN SANDWICH 15**  
breaded and fried spicy chicken, chipotle spread, lettuce, tomato, red onion and pepper jack cheese, served on a toasted brioche bun

**CHEESEBURGER 15**  
hickory bacon, cheddar, tomatoes, red onion, lettuce and horseradish pickles, served on a toasted bun with house spread

**Mains**

**\*SCOTTISH SALMON 18**  
choice of grilled or blackened served with fresh asparagus

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

**\*STEELHEAD TROUT 17**  
seasoned and served with grilled vegetables

**\*PAN SEARED SNAPPER 25**  
blackened snapper served with artichokes, red onion, grilled asparagus & drizzled with balsamic reduction

**\*TENDERLOIN FILET**  
6 oz 30 ~ 8 oz 42  
hickory flame grilled tenderloin over a peppercorn brandy sauce, served with garlic mashed potatoes

**BOURBON GLAZED PORK CHOP 20**  
smoked in house tomahawk chop with pineapple-bourbon glaze served with sweet mashed potatoes and goat cheese

**CAJUN JAMBALAYA PASTA 18**  
sauteed chicken, shrimp and andouille sausage with red onions, roasted poblano and red peppers in a spicy Cajun sauce over fettuccine

**AHI TUNA 25**  
sesame crusted tuna, seared rare, topped with a sweet chili reduction, served with green tea soba noodles with Asian style vegetables

**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](http://www.TheWinewood.com)