

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 25**  
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  
**RAW SEASONAL OYSTER SELECTION MP**

**SEARED AHI TUNA 20**  
jerk seasoned fresh tuna, seared rare, with sliced cucumber, sriracha glaze, avocado wasabi puree and tobiko on a fried dumpling wrapper

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

**SZECHUAN CALAMARI 12**  
crispy breaded calamari strips tossed in shichimi togarashi seasoning with sweet peppers, daikon slaw and served with sriracha glaze

**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

**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

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

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

**\*BEET SALAD 10**  
mesclun greens, arugula, tossed with greek vinaigrette topped with 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 30**  
grilled or blackened, topped with heart of palm beurre blanc and served with garlic mashed potatoes

**PECAN CRUSTED TROUT 28**  
pecan and parmesan crusted trout topped with citrus beurre blanc and served with steamed broccoli

**AHI TUNA 42**  
sesame crusted tuna, seared rare, topped with a sriracha glaze, served with green tea soba noodles and Asian style vegetables

**\*PAN SEARED SNAPPER 38**  
blackened snapper served with artichokes, red onion, grilled asparagus and drizzled with balsamic reduction

**CHILEAN SEA BASS 44**  
macadamia crusted Chilean sea bass served over parmesan risotto, topped with citrus beurre blanc

**BBQ PORK RIBS 28**  
smothered in sweet bbq sauce with Winewood mac & cheese

**BOURBON GLAZED TOMAHAWK PORK CHOP 40**  
double bone, smoked in-house chop with pineapple-bourbon glaze served with garlic mashed potatoes

**BONE-IN WAGYU STRIP 22 oz ~ 65**  
Snake River Farms Wagyu strip, hickory flame grilled, topped with herb butter and served with crab mac and cheese

**\*TENDERLOIN FILET 8 oz 45 ~ 12 oz 65**  
hickory flame grilled tenderloin with an au poivre reduction and garlic mashed potatoes

**14 oz RIBEYE 40**  
hand cut in-house, hickory flame grilled with two large gulf shrimp, rosemary bleu cheese sauce and potatoes au gratin

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

**CAJUN JAMBALAYA PASTA 28**  
sauteed chicken, shrimp and andouille sausage with red onions, roasted poblano and red peppers in a spicy Cajun sauce over fettuccine

**LOBSTER STUFFED RAVIOLI 27**  
ricotta and lobster filled ravioli tossed in a tarragon cream broth topped with lobster meat

**\*NEW ZEALAND RACK OF LAMB 42**  
blackened with a cabernet-fig reduction and served with roasted brussels sprouts

**CHICKEN CORDON BLEU 25**  
parmesan crusted chicken with baby swiss cheese, cream cheese spread & black forest ham topped with rosemary bleu cheese sauce and served with garlic mashed potatoes

**Sides**

ALL SIDES 8

Au gratin potatoes with parmesan mornay sauce  
Gouda mac and cheese  
Roasted brussels sprouts with miso and parmesan  
Bacon wrapped green beans  
Wood grilled asparagus  
Steamed broccoli  
Parmesan risotto

**Add-ons**

2 bacon wrapped shrimp 14  
Oscar style 15  
2 jumbo sea scallops 25  
8 oz Lobster Tail 40

**Sauces**

3

Béarnaise, Au Poivre, Cabernet-fig reduction

\*denotes gluten free