

LUNCH

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

Sandwiches

served with seasoned fries

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

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

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

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

Mains

***SCOTTISH SALMON 20**
grilled or blackened, topped with heart of palm beurre blanc and served with garlic mashed potatoes

LOBSTER STUFFED RAVIOLI 18
ricotta and lobster filled ravioli tossed in a tarragon cream broth topped with lobster meat

PECAN CRUSTED TROUT 18
pecan and parmesan crusted trout topped with citrus beurre blanc and served with steamed broccoli

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

***TENDERLOIN FILET**
6 oz 34 ~ 8 oz 45
hickory flame grilled tenderloin with an au poivre reduction and garlic mashed potatoes

BOURBON GLAZED PORK CHOP 22
smoked in-house tomahawk chop with pineapple-bourbon glaze served with garlic mashed potatoes

CAJUN JAMBALAYA PASTA 18
sautéed 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 sriracha glaze, served with green tea soba noodles and Asian style vegetables

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