

WINEWOOD

— G R I L L —

OPENERS

TENDERLOIN BRUSCHETTA 16
toasted baguette, cherry tomato
jam, basil pesto, arugula,
parmesan, balsamic reduction

SPINACH DIP 12
mozzarella, parmesan, pecorino,
baby spinach, artichoke hearts

WINEWOOD MAC & CHEESE 12
bacon, smoked gouda sauce, panko
*add lobster meat + 10

QUAIL KNOTS 18
soy-honey glaze, sesame seeds,
daikon slaw
*Bacon Wrapped + 4

CHARCUTERIE BOARD 25
chef's selection of handcrafted
cheeses & artisan italian meats

LUMP CRAB CAKES 24
3 lump crab cakes, cajun
lobster sauce

SEARED AHI TUNA 20
cucumber, sriracha glaze,
avocado wasabi puree, tobiko,
jerk seasoned crispy dumpling
wrapper

SZECHUAN CALAMARI 12
shichimi togarashi, sriracha
glaze

OYSTERS ROCKEFELLER
HALF DOZEN 15
spinach, bacon, parmesan cheese,
pernod

RAW SEASONAL OYSTER
SELECTION - MP

SALADS

NAPA WEDGE 9
iceberg lettuce, bleu cheese crumbles,
cherry tomatoes, bacon, Texas pecans,
bleu cheese dressing

CAPRESE 10
basil, arugula, burrata, tomato, balsamic

BEET SALAD 12
mesclun greens, arugula, beets, mandarin
orange, red onions, strawberries, sliced
almonds, greek vinaigrette

KALE SALAD 12
dried cranberry, apple, bacon, goat
cheese, herbed bread crumb, bacon
vinaigrette

STEAK SALAD 25
ancho chili rubbed hickory grilled steak,
bacon, mesclun greens, bleu cheese
crumbles, cherry tomatoes, avocado,
horseradish dressing

TODAY'S SOUP MP- TOMATO BASIL BISQUE 5/7 - CAESAR 6 - MARKET BLEND 6 - SPINACH & STRAWBERRY 7

MAINS

CHILEAN SEA BASS 46
macadamia crusted, parmesan risotto,
citrus beurre blanc

PECAN CRUSTED TROUT 28
citrus beurre blanc, broccoli

SCOTTISH SALMON 30
heart of palm beurre blanc, garlic
mashed

PAN SEARED SNAPPER 38
artichokes, red onion, grilled asparagus,
balsamic reduction

CHICKEN CORDON BLEU 25
parmesan crusted, swiss, ham, rosemary
bleu cheese, garlic mashed

SHORT RIB 48
wagyu boneless short rib, red wine
reduction, garlic mashed

BBQ PORK RIBS 28
sweet & spicy bbq sauce, mac & cheese

PONTCHARTRAIN 38
redfish, shrimp, crab, crawfish tails,
cajun lobster sauce, dirty rice

JAMBALAYA PASTA 28
chicken, shrimp, andouille sausage, red
onions, poblano, red peppers

LOBSTER STUFFED RAVIOLI 27
ricotta & lobster filled ravioli, vodka
sauce, lobster meat

BUTCHER'S CUTS

AMERICAN WAGYU
BONE-IN RIBEYE
22 OZ - 85

BONE-IN FILET
16 OZ - MP

AMERICAN WAGYU
BONE-IN STRIP
22 OZ - 70

Limited availability

SAUCES
Bearnaise, Au Poivre, Cabernet-
Fig reduction

A LA CARTE

8 oz lobster tail 40
16 oz lobster tail MP
3 bacon wrapped shrimp 14
oscar style 15
2 jumbo sea scallops MP

WOODFIRE STEAKS & CHOPS

NEW ZEALAND RACK OF
LAMB 42
blackened, cabernet-fig reduction,
brussels sprouts

TOMAHAWK PORK CHOP 40
double bone chop, pineapple-
bourbon glaze, garlic mashed

TENDERLOIN FILET
8 OZ 45 - 12 OZ 65
au poivre reduction, garlic mashed

14 OZ RIBEYE 40
gulf shrimp, rosemary bleu cheese
sauce, potatoes au gratin

SIDES - 9

potatoes au gratin
gouda mac & cheese
Thai-chili & bacon brussels sprouts
green beans with bacon & almond
grilled asparagus
steamed broccoli
parmesan risotto

● DENOTES GLUTEN FREE

DINNER