

WINEWOOD

— G R I L L —

OPENERS

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

SPINACH DIP 10
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

SANDWICHES

FRENCH DIP 16
prime rib, provolone cheese,
caramelized onion, toasted
baguette, au jus, fries

SMOKED TURKEY 14
smoked turkey, spinach, avocado,
bacon, tomato, pickles, mayonnaise,
baby swiss, toasted hoagie, fries

SPICY CHICKEN SANDWICH 15
spicy crispy chicken, chipolte spread,
lettuce, tomato, red onion, pickles,
pepper jack cheese, toasted brioche
bun, fries

CHEESEBURGER 15
bacon, cheddar, tomatoes, red onion,
lettuce, pickles, house spread,
toasted brioche bun, fries

REDFISH SANDWICH 25
blackened, green cabbage,
carmelized onion, pickles, mint aioli,
grilled texas toast, sweet potato fries

WINEWOOD GRILLED CHEESE 20
wagyu short rib, asadero, cheddar,
brie, chipotle aioli, sweet potato fries

● 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

MAINS

● SCOTTISH SALMON 20
heart of palm beurre blanc, garlic
mashed

AHI TUNA 25
sesame crusted, sriracha glaze,
green tea soba noodles, Asian
style vegetables

PECAN CRUSTED TROUT 18
citrus beurre blanc, broccoli

● PAN SEARED SNAPPER 25
artichokes, red onion, grilled
asparagus, balsamic reduction

● TENDERLOIN FILET
6 OZ 34 - 8 OZ 45
au poivre reduction, garlic mashed

JAMBALAYA PASTA 18
chicken, shrimp, andouille sausage,
red onions, poblano, red peppers

LOBSTER STUFFED RAVIOLI 18
ricotta & lobster filled ravioli,
vodka sauce, lobster meat

PORK CHOP 22
tomahawk chop, pineapple-bourbon
glaze, garlic mashed

SALADS

CALIFORNIA COBB 15
chicken tenders, bacon,
mesclun greens, boiled egg,
cherry tomatoes, cheddar,
choice of dressing

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

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

● CAPRESE 10
basil, arugula, burrata,
tomato, balsamic

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

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

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

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

Limited Availability

SAUCES
Bearnaise, Au Poivre, Cabernet-
Fig reduction

SIDES - 9

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

● DENOTES GLUTEN FREE

LUNCH