

WINEWOOD

— G R I L L —

OPENERS

TENDERLOIN BRUSCHETTA 20
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 22
soy-honey glaze, sesame seeds,
daikon slaw
*Bacon Wrapped + 4

CHARCUTERIE BOARD 26
chef's selection of handcrafted
cheeses & artisan italian meats

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

SEARED AHI TUNA 22
cucumber, sriracha glaze,
avocado wasabi puree, tobiko,
jerk seasoned crispy dumpling
wrapper

SZECHUAN CALAMARI 14
shichimi togarashi, sriracha
glaze

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

● RAW SEASONAL OYSTER
SELECTION - MP

SALADS

NAPA WEDGE 12
iceberg lettuce, bleu cheese crumbles,
cherry tomatoes, bacon, Texas pecans,
bleu cheese dressing

● CAPRESE 12
basil, arugula, burrata, tomato, balsamic

● BEET SALAD 14
mesclun greens, arugula, beets, mandarin
orange, red onions, strawberries, sliced
almonds, greek vinaigrette

KALE SALAD 14
dried cranberry, apple, bacon, goat
cheese, herbed bread crumb, bacon
vinaigrette

STEAK SALAD 30
ancho chili rubbed hickory grilled
tenderloin, bacon, mesclun greens, bleu
cheese crumbles, cherry tomatoes,
avocado, horseradish dressing

TODAY'S SOUP MP- TOMATO BASIL BISQUE 6/9 - CAESAR 6 - MARKET BLEND 6 - SPINACH & STRAWBERRY 8

MAINS

CHILEAN SEA BASS 54
macadamia crusted, parmesan risotto,
citrus beurre blanc

PECAN CRUSTED TROUT 30
citrus beurre blanc, broccoli

● SCOTTISH SALMON 32
heart of palm beurre blanc, garlic
mashed

● PAN SEARED SNAPPER 40
artichokes, red onion, grilled asparagus,
balsamic reduction

CHICKEN CORDON BLEU 28
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 34
ricotta & lobster filled ravioli, vodka
sauce, lobster meat

BUTCHER'S CUTS

AMERICAN WAGYU
BONE-IN RIBEYE
22 OZ - 90
Boneless cuts also available

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

● DENOTES GLUTEN FREE

WOODFIRE STEAKS & CHOPS

● NEW ZEALAND RACK OF
LAMB 45
blackened, cabernet-fig reduction,
brussels sprouts

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

● TENDERLOIN FILET
8 OZ 46 - 12 OZ 69
au poivre reduction, garlic mashed

14 OZ RIBEYE 42
gulf shrimp, rosemary bleu cheese
sauce, potatoes au gratin

SIDES - 10

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

DINNER

*CONSUMING RAW OR UNDERCOOKED MEAT'S, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

