

WINEWOOD

— G R I L L —

OPENERS

TENDERLOIN BRUSCHETTA 20
toasted baguette, cherry tomato
jam, basil pesto, arugula,
parmesan, balsamic

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

SANDWICHES

FRENCH DIP 18
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 16
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 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

MAINS

● SCOTTISH SALMON 24
heart of palm beurre blanc, garlic
mashed

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

PECAN CRUSTED TROUT 20
citrus beurre blanc, broccoli

● PAN SEARED SNAPPER 30
artichokes, red onion, grilled
asparagus, balsamic reduction

● TENDERLOIN FILET
6 OZ 35 - 8 OZ 46
au poivre reduction, garlic mashed

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

LOBSTER STUFFED RAVIOLI 26
ricotta & lobster filled ravioli,
vodka sauce, lobster meat

PORK CHOP 24
tomahawk chop, pineapple-bourbon
glaze, garlic mashed

SALADS

CALIFORNIA COBB 16
chicken tenders, bacon,
mesclun greens, boiled egg,
cherry tomatoes, cheddar,
choice of dressing

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

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

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

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

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

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

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 - 10

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

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

● DENOTES GLUTEN FREE

LUNCH

