

Gourmet GRUB

Small Plates

Smoked Chicken Wings

Crystal Hot Sauce, Blue Cheese / 7

Steamed Shrimp Dumplings

Ginger Scallion Soy Sauce / 6

Carne Asada Street Tacos

Shredded Cabbage, Pickled Red Onion, Avocado Tomatillo Verde, Cotija Cheese / 3 Each

Tri Tip Nachos

Yukon Gold Potato Chips, White Cheddar Sauce, Fontina, Goat Horn Peppers, Scallions / 8

Tempura Lobster Nuggets

Vanilla Saffron Aioli / 14

Vietnamese Soft Shell Crab

Flash Fried Soft Shell Crab, Sweet & Spicy Chili Sauce / 12

Black Bean Hummus

Sriracha, Cotija Cheese, Grilled Flatbread / 5

Ahi Tostadas

Crispy Wonton, Ahi Poke, Smashed Avocado, Fried Garlic, Shredded Nappa, Sweet Soy / 12

Duck Confit Empanadas

Creamed Corn, Poblano Mole / 5 each

Chef's Creations

Shrimp and Grits

Tempura Shrimp, White Cheddar Tasso Grits, Sriracha Burre Blanc, Chive oil, Shoe String Sweet Potatoes / 16

Chicken Marsala

Crimini Mushroom Marsala, Whipped Gouda Mashed Potatoes, Seasonal Vegetables, 16.50

Beef Tenderloin Lobster Oscar

Tempura Lobster & Avocado, Chipotle Hollandaise, Chive Oil, Whipped Gouda Mashed Potatoes / 29

Slow Smoked Tri Tip

Whipped Gouda Mashed Potatoes Seasonal Vegetables, Roasted Garlic Au Jus / 15.50

Wood Grilled Ahi Sashimi

Jasmine Rice, Seasonal Vegetables Sriracha Bure Blanc, Yuzu Ponzu Sauce / 18

Chicken Fried Ribeye

Cracker Meal Breaded Ribeye, Roasted Jalapeno Cream Gravy, Whipped Gouda Mashed Potatoes, Bacon Green Beans / 17

Woodfire selections are grilled over 100% oak & include one side, steaks are seasoned with sea salt & black pepper then finished with coriander butter

From the Woodfire

Woodfire Mixed Grill

Beef Tenderloin, Scallops, Shrimp / 25

Smoked Pork Chop

Strawberry Jalapeno Jam / 18

Grilled Chicken Mole

Poblano Mole, Tomatillo Avocado Cream / 16

Ancho Chile Marinated Lamb Sirloin

Mint & Manchego Pesto / 24

Miso Glazed

Mahi Mahi / 25

Angus Hanger

Steak 8z / 18

Agave Glazed

Scottish Salmon

Grand Marnier Agave Glaze / 22

Angus Bone In

Ribeye 18z / Market

Blackberry Bison Sirloin

Juniper Marinade, Blackberry Demi / 25

Beef Tenderloin 7z / 28

Angus Ribeye 12z / 25

Sides

Seasonal Vegetable / 3

Whipped Gouda Yukon Gold Mashed Potatoes / 3

Cilantro Jasmine Rice / 3

Braised Brussel Sprouts / 4

Mascarpone Mac & Cheese / 4

Garlic Herb Fries / 3

Truffle Chips / 3

Sauteed Baby Kale / 3

Add ons

Lobster Tail Grilled, Baked or Tempura Fried / 12

Shrimp Grilled or Tempura Fried / 7

Fried Soft Shell Crab / 10

Marsala Mushrooms / 3

Bourbon Onions / 3

Handhelds

House Burger

Shredded Lettuce, Tomato, Red Onion, Pickle, Mayo, Mustard / 9 Add Cheese / 1 Add Bacon / 1

Bacon Avocado Burger

Shredded Lettuce, Tomato, Red Onion, Ancho Mayo, Bacon, Jack Cheese, Tempura Avocado / 12

Marsala Burger

Baby Arugula, Crimini Mushroom Marsala, Gruyere Cheese / 12

Bison Burger

Cream Cheese, Sweet Onion Relish, Smoked Tomato Chutney, Tempura Jalapenos / 13

Lamb Burger

Goat Cheese, Mint Manchego Pesto, Pickled Red Onion, Baby Arugula / 13

Surf & Turf Burger

Flash Fried Soft Crab, Chioptle Hollandaise, Shredded Lettuce, Tomato / 14

Grilled Chicken Sandwich

Baby Arugula, Tomato, Fig Preserves, Housemade Ham, Goat Cheese / 11

Shrimp Po Boy

French Bread, Tomato, Lettuce, Sriracha Crab Mayo, Avocado, Tempura Shrimp / 13

Meatball Sub

French Bread, Sliced Meatballs, Tomato Basil Sauce, Fontina Cheese / 10

Kentucky Hot Brown

Open Faced on Brioche, House Smoked Turkey, Bacon, Mornay Sauce, Tomato / 12

Banh Mi

French Bread, Hoisin Pork Belly, Sriracha Mayo, Pickled Vegetables, Cucumber, Tempura Jalapeno / 13

Cubano

French Bread, Housemade Ham, Smoked Pork Loin, Bourbon Onions, Pickle, Whole Grain Dijon, Gruyere / 13

BOWLS

House Fried Rice

Housemade Chinese Sausage, Ground Chicken, Egg, English Peas, Grilled Baby Carrot / 13.50

Tomato Basil and Angel Hair

San Marzano Tomato Basil Sauce, Grilled Beef Tenderloin / 15.50

Quinoa & Chickpea Falafel

Pureed Black Beans, Sauteed Baby Kale, Fire Blistered Tomato Sauce, Over Easy Egg / 13.50

Gemelli Pasta Gratin

Housemade Ham, English Peas, Mornay Sauce, Fontina Cheese, Sage Breadcrumbs / 14

Seafood Red Curry

Spicy Coconut Red Curry, Lobster, Shrimp, Scallop, Bell Pepper, Mushroom, Jasmine Rice / 20

Crispy Duck Vermicelli

Crispy Duck Confit, Bean Thread Noodles, Asian Pear Sauce, Scallion, Pickled Cabbage, Red Bell Pepper, Fried Garlic / 22

Salad

Add Chicken 4 / Steak 5 Salmon or Shrimp 7 / Tuna 8

Side Salad

Mixed Greens, Cucumber, Carrot Ribbons, Tomato, Croutons / 3

The Chopper

Mixed Greens, Gorgonzola, Caramelized Pear, Tasso Ham, Heirloom Tomato, Candied Pecans, Honey Sherry Vinaigrette / Half 6 Full 11

The Farmer

Mixed Greens, Bacon, Goat Cheese, Hard Boiled Egg, Fried Brussel, Carrot, Lemon Dijon Viniagrette / Half 6 Full 11

Popeye

Spinach, Roasted Corn, Tomato, Avocado, Black Bean, Tortilla Strips, Cotija, Tomato Chipotle Dressing / Half 5 Full 9

Thai Noodle

Glass Noodles, Nappa Cabbage, Carrot, Cilantro, Red Bell Pepper, Green Papaya, Spiced Peanuts, Spicy Lime Dressing / Half 6 Full 11

Soups

Smoked Turkey & Dumpling Soup 3 Cup / 5 Bowl

Chicken Tortilla 3 Cup / 5 Bowl

Soup of the Day 3 Cup / 5 Bowl

Consuming raw or undercooked meats, poultry & seafood, will increase the chance of foodborne illness, especially if you have certain medical conditions.