

## SOUPS & SALADS

HEIRLOOM TOMATO & AVOCADO GAZPACHO	5 / 8	GLASS NOODLE SALAD	12
		Carrots, Water Chestnuts, Snow Peas, Bok Choy, Sweet Soy Vinaigrette <b>Add: Chicken 5 Salmon 8 Shrimp 10</b>	
AVOCADO SHRIMP SALAD	16	BEEF STEAK TOMATO SALAD	10
Mango, Scallions, Cilantro, Mint Oil		Danish Bleu Cheese, Shaved Red Onion, Pepper-Coriander Melange Emulsion-Vinaigrette	
SALMON MULTIGRAIN SALAD	18	GRILLED ROMAINE CAESAR SALAD	10
Farro, Red Quinoa, Cranberries, Feta Cheese, Baby Spring Lettuce, Chick Peas, Roast Pepper Medley, Corn, Heirloom Tomatoes, Cucumber, French Vinaigrette		Baby Tomato Confit, Ricotta Salata	

## STARTERS

FLATBREAD	9
Chef's Daily Creation	
INDIVIDUAL STEAK NACHOS 	12
Beef Tenderloin, Cheddar & Jack Cheeses, Sour Cream, Guacamole, Jalapeños	
CHEESE BOARD TRIO	10
Jams, Nuts, Dried Fruit, Toast Rounds	
CHORIZO & QUESO	8
Served with Tortilla Chips	

## ENTREÉS

*Add a Caesar Salad, House Salad, or Cup of Soup to any Entrée for \$5.*

### AKAUSHI STEAK FRITES

Maître d' Butter Veal Demi-Glace

24

### CHICKEN PARMESAN

Breaded Cutlet, Marinara Sauce, Melted Provolone, Fresh Pasta, Garlic Bread

19

### THE CW BURGER

8oz. Harris Ranch Waygu Blend All Natural Beef, Toasted Parker House Roll and Your Choice of American, Cheddar, Swiss, Pepper Jack or Provolone Cheese **Add: Bacon 2**

10

### SHRIMP & GRITS

Andouille Sausage, Creamy Vermont Cheddar Grits, Paul Prúdome Beurre Blanc

22

### BEEF TENDERLOIN

6 oz 44 Farms Filet, Garlic Mashed Potatoes, Grilled Asparagus, Veal Demi-Glace

29

### GULF RED FISH

Summer Vegetable Orzo, Blood Orange Vinaigrette

29

### GRILLED DUROC PORK RIB CHOP

Peach BBQ and Jo-Jo Potatoes

28