

SALADS

CARLTON WOODS WEDGE

Iceberg Lettuce, Chopped Bacon, Tomatoes, Egg,
Danish Bleu Cheese Dressing

NICKLAUS HOUSE SALAD

Cucumber, Mesclun Mix, Feta Cheese, Candied Almond Brittle,
French Vinaigrette

ROMAINE CAESAR SALAD

Parmesan Tuile, Croutons, Roasted Tomatoes

BLACKENED STEAK SALAD

Akaushi Skirt Steak, Mixed Greens, Grilled Radicchio,
Roasted Tomatoes, Bleu Cheese, Pickled Red Onions,
Hearts of Palm, Chimichurri Vinaigrette

JUMBO SHRIMP SCAMPI

Garlic, White Wine, Butter, Fine Herbs, Fresh Linguini

FRESH CATCH OF THE DAY

Blackened or Sautéed,
Smashed Potatoes, Vegetable Medley, Beurre Blanc

GRILLED DUROC PORK RIB CHOP

Tuscan White Bean, Wilted Kale, Natural Jus

PRIME 16 OZ RIBEYE

Smashed Red Bliss Potatoes, Caramelized Shallots, Demi Glace,
Beurre Noisette, Seasonal Vegetable Medley

RED MISO GLAZED SALMON

Chive Pancake, Vegetable Stir Fry

8

5

8

18

28

MP

27

48

26

BUTTERNUT SQUASH CARPACCIO

Pomegranate, Micro Beet Salad, Warm Goat Cheese Hazelnut Medallion,
Sage Brown Butter Vinaigrette

12

HARVEST POACHED BOSCH PEAR SALAD

Mizuna Greens, Belgian Endive, Prosciutto, Roquefort Cheese,
Mulled Spice Vinaigrette

10

MULTIGRAIN SALAD ♥

Farro, Red Quinoa & Wild Rice, Cranberries, Feta Cheese, Chick Peas,
Baby Spring Lettuce, Roast Pepper Medley, Corn, Heirloom Tomatoes,
Cucumber, French Vinaigrette

9

Add: Chicken 5 Salmon 7 Shrimp 9

ENTREÉS

TUSCAN PASTA

Veal, Pork, Beef Bolognese, Rigatoni, Fresh House Made Ricotta

24

BLACK ANGUS BEEF TENDERLOIN

6oz. Or 10 oz. Filet, Smashed Red Bliss Potatoes, Onion Straws,
Seasonal Vegetable Medley, Maître d'hôtel Butter, Demi Glace

28/36

HERB CRUSTED COLORADO LAMB RACK

Wild Mushroom Risotto, Crispy Brussels, Bordelaise Sauce

42

CHICKEN PARMESAN

Linguini Aglio E Olio, Seasonal Vegetable Medley

24



STARTERS

CREOLE SEAFOOD GUMBO CUP 7

SHRIMP-AVOCADO COCKTAIL 15

GOAT CHEESE FONDUE 10

Olive Oil, Greek Olives, Roasted Tomatoes, Fresh Herbs,
Grilled Sourdough Bread

BBQ BEEF SKEWER 10

Chipotle-Pineapple Glace, Beet Root Slaw

SALMON TARTARE PROVENCAL 12

Cornichons, Violet Mustard, Country Croutons, Sunny Side Quail Egg

DAILY FLATBREAD 10

INDIVIDUAL STEAK NACHOS  12

Beef Tenderloin, Cheddar & Jack Cheeses, Black Beans, Sour Cream,
Guacamole, Pico de Gallo, Jalapeño

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs
can increase your risk of foodborne illness.*

SIDES

GRILLED ASPARAGUS 5

BRUSSEL SPROUTS 6

Caramelized Shallots, Neuskes Bacon Lardons

GARLICKY MUSHROOMS 6

SMASHED RED BLISS POTATOES 5

PARMESAN FRENCH FRIES 5

LOADED BAKED POTATO 6

SAUTEED BROCCOLINI 5

Garlic, Parmesan Cheese

TUSCAN STYLE BUTTERNUT SQUASH 6