

APPETIZERS

• IRON SKILLET CORNBREAD	
served hot with maple-honey butter	
	\$10
• GUACAMOLE	
avocado, jalapeño, onion, tomato, warm tortilla chips	
	\$11
• WOOD-GRILLED ARTICHOKE	
brushed with butter, sea salt, remoulade	
	\$14
• FILET SLIDERS	
blue cheese, mayo, candied red onion	
	\$16
• SPINACH DIP	
spinach, artichokes, parmesan cream sauce, warm tortilla chips	
	\$11
• LOBSTER DEVILED EGGS	
three halves, lightly seasoned, loaded with lobster	
	\$9
• SMOKED SALMON	
house-smoked, chef's dressing, sourdough crostini	
	\$14
• CALYPSO SHRIMP	
jerk marinated shrimp, pineapple pico, spicy mango and coconut cream	
	\$16

SALADS

• WRIGHTWOOD	
rotisserie chicken, tomato, craisins, avocado, goat cheese, corn, almonds, cornbread croutons, roasted red pepper, green onion, citrus vinaigrette	
	\$14
• BRUSSELS SPROUT	
arugula, dried blueberry, bacon, almonds, manchego cheese, lemon vinaigrette	
	\$13
• TUNA	
seared ahi tuna served rare, mixed greens, mango, avocado, black sesame seed, cilantro-lime vinaigrette, ponzu	
	\$18
• KALE SALAD	

torn tuscan kale, fennel, manchego, roasted garlic breadcrumb, lemon-buttermilk dressing

\$10

SIDES

- **FRIES**
- **MASHED POTATO**
- **GRILLED SLAW**
- **ASPARAGUS**
- **CHARRED BROCCOLI**
- **ROTISSERIE CAULIFLOWER**
- **SOUP**

rotating selection of seasonal soup

\$7

ROTISSERIE

- **ROTISSERIE HALF CHICKEN**

wood-roasted half chicken, lightly seasoned with our signature spice blend, served with mashed potato

\$17

- **ROTISSERIE CAULIFLOWER**

lemony yogurt, pistachio gremolata

\$14

- **DAILY ROTISSERIE FEATURE**

spit-roasted, changes daily, choice of side

\$MP

WOOD GRILLED

- **CHARRED BROCCOLI**

black pepper buttermilk dressing, pecorino, crispy allium

\$12

- **ROASTED VEGETABLE PLATE**

chef's fresh selection of fire-roasted vegetables

\$17

- **BABY BACK RIBS**

full slab, super tender, fries, slaw

\$25

- **GRILLED NY STRIP STEAK**

arugula, crispy confit potato, wild mushrooms, manchego, bearnaise dressing

\$24

- **PORK CHOP**

berkshire pork chop, slow-roasted pepper, aged balsamic

\$26

- **BONE-IN GRILLED RIBEYE**

16 oz, porcini rubbed, chimichurri, mash

• **ORA KING SALMON** \$35
citrus-marinated salmon, green goddess, grilled asparagus

• **SEASONAL FRESH FISH** \$25
sustainably sourced, fresh daily

\$MP

SANDWICHES

• **CHICKEN DIP**
rotisserie chicken, jack cheese, mayo, tomato, onion, arugula, roasted
chicken au jus \$13

• **CHEESEBURGER**
allen brothers blend, mayo, mustard, lettuce, tomato, pickle, onion \$14

• **TURKEY BURGER**
housemade turkey burger, asian slaw, marinated tomato, sriracha mayo \$12

• **GRILLED MAHI MAHI SANDWICH**
blackened mahi mahi, remoulade, lettuce, tomato, red onion \$13

DESSERTS | 9

• **OREO ICE CREAM SANDWICH**
homer's vanilla ice cream, chocolate malt sauce

• **BANANA CREAM PIE**
chocolate graham cracker crust, vanilla pastry cream, fresh banana

• **COBBLER**
seasonal fruit, shortbread topping, gelato