

## TARTERS

- Shrimp Cocktail** 11.  
Wild US Shrimp, Horseradish Remoulade, Grilled Orange, Balsamic Drizzle
- Cheese Board** 20.  
Offering of 4 Artisan cheeses (ask for today's selections) served with Olives, Nuts & Dried Fruits
- Charcuterie Plate** 20.  
A sampling of Dried, Cured Meats & Pates with Accoutrements
- Carpaccio Rolls** 11.  
Capers, Shallots, Roasted Red Peppers, Grilled Lemon & Basil Chiffonade
- Roasted Red Pepper Hummus** 8.  
Roasted Bell Pepper, Tahini Paste, Cumin with House Pita Chips
- Caramelized Garlic-Truffle Hummus** 8.  
Caramelized Garlic, Truffle Oil, Artichoke Paste, Basil Oil with House Pita Chips
- Bruschetta** 8.  
Tomato-Red Onion, White Bean-Roasted Garlic, Country Tapenade

## SALADS

- Winslow's House Salad** 8.  
Organic Field Greens, Applewood Smoked Bacon, Aged Parmesan Cayenne Candied Sunflower Seed, Raw Quail Egg with Lemon-Sage Vinaigrette
- Caprese** 8.  
Beefsteak Tomatoes, Fresh Buffalo Mozzarella, Basil with Balsamic Reduction
- Spinach Salad** 8.  
Organic Baby Spinach, Cinnamon-Sugar Toasted Pecans, Julienne of Fuji Apple, Chevré Goat Cheese with Creamy Raspberry Vinaigrette
- West Side Wedge** 8.  
Baby Iceberg, Roma Tomato Slices, Crispy Applewood Bacon, Gorgonzola Crumbles, Salt and Pepper with House Dressing
- Petit Salad** 6.  
Organic Mixed Greens, Grape Tomatoes, Baby Carrot, Sliced Cucumber, Cayenne Croutons and choice of dressing: Lemon-Sage Vinaigrette, House Dressing, Apple Cider Vinaigrette, Balsamic, Creamy Raspberry Vinaigrette
- Add Chicken** 5.  
**Shrimp** 6.  
**Roasted Tenderloin** 7.

## WOOD FIRED PIZZA

- Tenderloin 10"** 18. **14"** 22.  
Roasted Tenderloin, Gorgonzola, Caramelized Onion, Roma Tomato
- Jim Bowie 10"** 15. **14"** 19.  
BBQ Grilled Chicken, Smokey Cheddar, Sliced Jalapeno, Applewood Smoked Bacon, Hickory BBQ Sauce
- Spinach & Goat Cheese 10"** 14. **14"** 18.  
Organic Baby Spinach, Goat Cheese, Béchamel Sauce, Caramelized Onions, Parmesan
- Chicken Pesto 10"** 15. **14"** 19.  
Grilled Basil-Pesto Chicken, Organic Baby Mushrooms, Artichokes, Béchamel Sauce
- Margherita 10"** 12. **14"** 16.  
Roma Tomato, Buffalo Mozzarella, Fresh Basil, Roasted Pinenut Oil
- Four Cheese 10"** 10. **14"** 14.  
Tomato or Béchamel Sauce, Pecorino, Parmesan, Gorgonzola, Mozzarella
- Pepperoni 10"** 12. **14"** 16.  
Tomato or Béchamel sauce, Pepperoni, Mozzarella & Parmesan

## DESSERT

- Creamy Cheesecake** 7.  
Compote of Mixed Berries with Honey and Vanilla
- Chef's Feature Dessert** 7.  
Ask your server for today's selection
- Chocolate Mousse** 7.  
Callebant Chocolate & Reduction of Mixed Berries with Honey and Vanilla
- Cinnamon-Clove Crème Brulee** 7.  
Classic Vanilla Custard Infused with Cinnamon & Clove Spices
- Callebant Ravioli** 8.  
Callebant stuffed Puff Pastry with Blueberry Crème Anglaise & Chopped Mint

## SMALL HOT PLATES

- Flame Grilled Petit Filet** 19.  
6oz Center Cut Filet, Sautéed Shallots & Chanterelle Mushrooms Finished with Classic Béarnaise
- Braised Buffalo Shortrib** 18.  
Slow Braised for 6 hours with Rosemary-Goat Cheese Smashed Potatoes & Braising Vegetable Au Jus
- Maple Grilled Pork-Lollipop** 14.  
5oz Peach-Red Pepper Compote & Apricot-Mustard Gastrique
- Bacon Wrapped Scallops** 15.  
10 Wet Sea Scallops wrapped in Applewood Smoked Bacon. Caramelized Red Onion-Smoked Cheddar Grits, finished with Roasted Jalapeno Crème Fraiche
- No Right-Turna** 16.  
5oz Center Cut Ahi Tuna, Red Chile Risotto, Sautéed Spinach, Avocado Puree
- Jumbo Lump Crab Cakes** 14.  
Two 3oz Jumbo Lump Texas Crab Cakes, Pearl Onion-Grape Tomato Salad, Roasted Garlic Aioli, Blueberry-Jalapeno Butter
- Duck Confit Relleno** 17.  
River Ranch Duck in Roasted Poblano Chile covered in Aged Manchego, Mascarpone Whipped Northern Beans, Smoked Paprika Crème Fraiche

## SOUP

- Tomato Bacon**  
cup 4. bowl 8.  
Roma, Beefsteak and Grape Tomatoes, Applewood Bacon, Fresh Basil Crème
- Roasted Corn & Shrimp Chowder**  
cup 4. bowl 8.  
Yukon Gold Potatoes, Roasted Corn, Wild US Shrimp, Jalapeno, Pancetta, Saffron, Cayenne Croutons

## PASTA

- Lobster Ravioli** 19.  
Mixed Herb Pesto Cream Sauce, Grilled Lobster Claw, Toasted Baguette
- House Gnocchi** 14.  
Chef Prepared Yukon Dumplings, Butternut Squash Buerre Blanc, Trumpet Mushroom, Pancetta & Sage Oil
- Gambas with Skinny Pasta** 15.  
Wild US Shrimp, Garlic, Crushed Red Pepper, Paprika, Olive Oil served over Angel Hair pasta



Illy's Coffee, Cappuccino, Espresso

# WINE

## Red

glass bottle

### Pinot Noir

Lucas & Lewellen, Santa Barbara, CA	9.	36.
Ramspeck, Napa Valley, CA	11.	44.
Emeritus, Russian River Valley, CA		70.
Benton Lane, Willamette Valley, OR		48.
Hartford Court "Seascape Vineyard", Sonoma Coast, CA		100.

### Chianti

Volpaia Borgianni, Chianti Classico Tuscany, Italy	8.	32.
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### Merlot

Bocage, Monterey, CA	9.	36.
Stags' Leap Winery, Napa Valley, CA		69.
Pavilion, Napa	11.	44.

### Tempranillo

Penescal, Castilla Y Leon, Spain	7.	28.
Campo Viejo, Gran Reserva, Rioja, Spain	13.	52.
Gougenheim, Mendoza, Argentina	8.	32.

### Grenache

Ferraton, Rhone Valley, France	10.	40.
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### Malbec

Crios de Susana Balbo, Mendoza, Argentina	9.	36.
Achaval Ferre, Mendoza, Argentina		54.

### Zinfandel

Frogs Leap, Napa Valley, Napa, CA		59.
Joel Gott, Oakville, CA	11.	44.
Grayson, Napa Valley, CA	7.	28.

### Syrah/Shiraz

Anglim Winery, Paso Robles, CA	11.	44.
Woop Woop, Australia	7.	28.
Two Hands, Gnarly Dudes, Barbossa Valley, Australia		60.

### Petite Syrah

Two Angels, High Valley, CA	16.	64.
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### Red Blends

Girard, Artistry, Napa Valley, CA		75.
De Sante, Alexander Calder, Napa Valley, CA		96.
Quintessa, Napa Valley, CA		250.
Becker Vineyards, Prairie Rotie, TX	10.	40.

### Bordeaux

Chateau Doyac, Medoc Bordeaux, France	12.	48.
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### Cabernet Sauvignon

Santa Emma, Chile	9.	36.
12 Gauge, Napa/Poso Robles	10.	39.
Edge, Napa Valley, CA	13.	52.
Trefethen, Napa Valley, CA	18.	72.
Cedar Knoll, Napa Valley, CA		80.
Darioush, "Caravan", Napa Valley, CA		75.
Jordan, Alexander Valley, CA		110.
Cakebread, Napa Valley, CA		150.
Darioush, Napa Valley, CA		165.

## BEER

### Draft

Stella Artois	5.
Kona Longboard	4.
Sam Adams Seasonal	5.
Franziskaner Hefeweisse	5.
Rahr Ugly Pug	4.
Stone IPA	4.
Sierra Nevada Pale Ale	4.
Peroni	5.

### Bottles

Coors Light	3.	Bud Light	4.
Miller Light	3.	Chimay Blue Label	9.
Guinness	5.	Maredsous	8.
Dos Equis	4.	Shiner Bock	4.



## White

glass bottle

### Pinot Grigio

Rocca Bianca, Valdigie, Italy	8.	32.
Santa Margherita, Valdigie, Italy	16.	64.

### Blend

Conundrum, Napa Valley, CA	17.	68.
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### Sauvignon Blanc

O:Tu, Awatere Valley, New Zealand	9.	36.
Cakebread, Napa Valley, CA		59.

### Riesling

Schloss Koblenz, Germany	7.	28.
Trefethen, Dry Riesling, Napa	11.	44.

### Viognier

Estampa, Chile	7.	28.
Becker Vineyards, Texas	10.	40.

### Chardonnay

Raimat, Costers del Segre, Spain	8.	32.
Santa Barbara Winery, CA	9.	36.
Joseph Drouhin, Burgundy, France	10.	40.
Sonoma Cutrer, Russian River Valley, CA	15.	60.
Jordan, Russian River Valley, CA		75.

## Rosé

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Crios de Susana Balbo, Rosé of Malbec, Mendoza, Argentina	7.	28.
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### Port

Graham's "Six Grapes" Port		9.
Warre's "Otima" 10 yr. Tawny, Portugal		10.
Taylor Fladgate 20 yr. Tawny, Portugal		15.

## Sparkling / Champagne

Lunetta Prosecco, Brut, Italy	8.	32.
Castillier Cava, Spain	9.	36.
Perrier Jouet, Brut, France (Split)	15.	
Verney Rosé, France	9.	36.
Domaine Carneros, Brut, CA		54.
Veuve Cliquot NV Brut 375 ml		50.
Veuve Cliquot NV Brut 750 ml		95.
Dom Perignon		250.

Ask your server about our Wine Club