

APPETIZERS

CW Chicken & Sausage Gumbo

6/8

Jumbo Lump Blue Crab Cakes

Apple Fennel Slaw, Tossed Baby Arugula, Lemon Vinaigrette

16

Pecan Smoked Prime Beef Carpaccio

Capers, Fried Quail Egg, Scallions, Rosemary Dijonaise

13

Prince Edward Island Mussel Toast

*Caramelized Shallot & Baby Tomato Confit, Candied Fennel,
Pea Tendrils, Saffron Cream*

15

Soup du Jour

6/8

Smoked Chicken & Black Truffle Arancini

Wilted Spinach, Marinated Country Olives, Feta, Basil Pomodoro

10

Baked Brie en Croute

Apricot Preserves, Candied Pecans, Grilled Baguette, Honey

12

Cheese & Charcuterie

*International Selection of Seasonal Cured Meats & Fine Cheeses,
Fresh Berries, Local Honey, Soft French Bread*

14

SALADS

Walnut Apple Salad

*Baby Greens, Smoked Bacon, Granny Smith Apples,
Roasted Red Grapes, Gorgonzola, Apple Cider Vinaigrette*

14

Classic Wedge Salad

*Iceberg Lettuce, Sliced Cucumbers, Heirloom Tomatoes, Smoked Bacon,
Bleu Cheese, Ranch*

10

Avocado Shrimp Salad

*Baby Aquaponics Greens, Mango, Scallions,
Cilantro, Mint Oil*

16

Southwest Cobb Salad

*Romaine, Iceberg, Grilled Chicken, Roasted Corn, Boiled Egg,
Bacon, Bleu Cheese, Avocado, Tomato*

14

Multi-Grain Salad

*Baby Greens, Quinoa, Farro, Chickpeas, Roasted Peppers,
Crumbled Feta, House Dressing*

13

Winter Citrus Salad

*Radichio, Belgian Endive, Candied Hazelnuts, Crumbled Feta,
Dried Cranberries, Supreme Orange, Meyer Lemon Vin*

15

Choice of Dressings:

House, Bleu Cheese, Sherry Vinaigrette, Ranch, Honey Mustard, Balsamic

Protein Additions:

Blackened Shrimp, Grilled Flat Iron Steak, Salmon, Chicken Breast

10

SANDWICHES

Jack's Club

*Black Forest Ham, Smoked Turkey, Bacon, Swiss Cheese, Lettuce,
Tomato, Avocado, Toasted Sourdough*

13

Fresh Catch Sandwich

*MKT Fish, Cajun Remoulade, Shredded Iceberg, Tomatoes,
Red Onion, Dill Pickles, New Orleans Baguette*

Choice of: *Blackened, Grilled, Fried*

14

Ribeye Philly Cheesesteak

*Shaved Prime Beef, Caramelized Peppers & Onions, Provolone,
Leidenheimer Bread, Chipotle Aioli*

16

CW Flame Grilled Burger

*8 oz. Certified Angus Beef, Toasted Brioche Bun, Iceberg,
Sliced Tomato, Red Onion, Pickles*

Choice of: *American, Cheddar, Swiss, Pepper Jack*

12



ENTRÉE

Blackened Redfish Ponchartrain

Grilled Asparagus, New Orleans Dirty Rice, Ponchartrain Sauce, Charred Lemon

40

Seafood Cioppino

*Seared Gulf Shrimp, PEI Mussels, Fresh Catch Pave, Orzo,
Saffron Heirloom Tomato Broth, Grilled Sourdough*

34

Homemade Spaghetti & Lamb Meatballs

Fresh Herb Ricotta, Roasted Baby Carrots, Parmesan Garlic Bread, San Marzano Marinara

36

Coq au Vin

*Smoked Bacon Lardons, Button Mushrooms, Stewed Carrots, Cipollini Onions,
Truffle Parmesan Risotto, Burgundy Jus Lie*

32

Spicy BBQ Glazed Meatloaf

*House Ground Prime Beef, Smoked Bacon & Brown Butter Haricot Verts,
Sweet Potato Mash, Tobacco Onions, Spicy BBQ*

38

Allen Brothers Prime Grilled Angus Beef Tenderloin

6 oz. | 10 oz.

Grilled Asparagus, Whipped Potatoes, Glace de Viande

38 | 48

Allen Brothers Prime Grilled 16 oz. Angus Ribeye

Grilled Asparagus, Whipped Potatoes, Glace de Viande

50

