

## APPETIZERS

### CW Chicken & Sausage Gumbo

6/8

### Ahi Tuna “Poke” Tacos

*crispy wontons, avocado, toasted sesame, candied orange, soy ponzu,  
micro cilantro*

12

### Tempura Fried Asparagus

*roasted garlic chips, black magic spice, parmesan,  
tabasco-hollandaise espuma, **add blue crab: 8***

10

### Baked Stuffed Louisiana Blue Crab

*mâitre d'hôtel butter, white wine, bread crumbs, fresh parsley,  
mornay sauce, golden ossetra caviar*

18

### Soup du Jour

6/8

### Chile Limón Blistered Shishitos

*smoked maldon flake salt, chipotle garlic alioli,  
charred lime*

8

### “Black & Bleu” Steak Diane

*cast iron seared beef tips, crispy fried artichokes, capers, gorgonzola,  
cognac demi*

16

### “Pecan Smoked” Burrata Toast

*herb focaccia, confit tomatoes, basil, winter arugula, pistachios,  
candied bacon agrodolce*

14

## SALADS

### Mediterranean Tabbouleh Salad

*bulgur wheat, winter greens, fresh mint, baby heirloom tomatoes,  
chopped parsley, english cucumber, green onions, lime juice, evoo*

12

### Classic Wedge Salad

*iceberg lettuce, sliced cucumbers, heirloom tomatoes, smoked bacon,  
bleu cheese, ranch*

10

### Multi-Grain Salad

*baby greens, quinoa, farro, chickpeas, roasted peppers, crumbled feta,  
house dressing*

13

### Harvest Moon Salad

*house cured duck prosciutto, roasted pumpkin, triple cream brie,  
peppered arugula, dried cranberries, 25 year aged balsamic*

14

### 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

### 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

16

### Blackened Shrimp BLT

*cajun seared prawns, smoked bacon, chipotle aioli, iceberg lettuce,  
sliced tomato, buttered sourdough*

14

### 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

## Broiled Maine Lobster Thermidor

*lemon thyme grilled asparagus, homemade cracked pepper linguine,  
matchstick potatoes, soft herbs, parmesan cream*

36

## Harissa Spiced Winter Flounder Rack

*roasted tomato & eggplant tagine, citrus ginger cous cous, saffron cream*

40

## Foraged Mushroom & Winter Truffle Risotto

*wild pacific northwest mushrooms, shaved black truffles, grated parmesan, soft herbs, merula olive oil*

28

## Smoked “Farmhouse” Chicken Tagliatelle

*roasted corn, baby carrots, field peas, confit tomatoes, aged cheddar mornay*

32

## “Broken Arrow” Venison Osso Buco

*roasted juniper carrots, rosemary & goat cheese polenta, madeira glaze*

45

## Cast Iron Rendered Muscovy Duck Breast

*wilted rainbow chard, toasted fregola, crispy beet chips, elderberry gastrique*

38

## Allen Brothers Prime Grilled Angus Beef Tenderloin

*6oz/10oz*

*grilled asparagus, whipped potatoes, glace de viande*

38/48

## Allen Brothers Prime Grilled 16oz Angus Beef Ribeye

*grilled asparagus, whipped potatoes, glace de viande*

50