**Appetizers**

**CW Chicken & Sausage Gumbo**

*6 / 8*

**Kung Pao Chicken Bites**

*Toasted Peanuts | Candied Jalapenos | Curled Scallions*

 *Sweet Chili Sauce*

*12*

**Spiced New Zealand Lamb Samosas**

*Curry Spiced Lamb | Field Peas | Puff Pastry | Tzatziki*

*14*

**Tempura Fried Asparagus & Blue Crab**

*Grated Parmesan | Lemon Bouquet | Marinated Olives Tabasco Hollandaise*

*16*

**Soup du Jour**

*6 / 8*

**Chorizo Crusted Diver Scallops**

*Fresh Cilantro | Roasted Street Corn | Cotija Cheese*

 *Jalapenos | Chipotle Aioli*

*18*

**Herb chevre Stuffed Cremini’s**

*Focaccia Crumbs | Roasted Garlic Bechamel | Soft Herbs*

*10*

**Ancho Red Pork & cotija Tamales**

*Poblano Roasted Pork | Salsa Roja | Salsa Verde | Cilantro | Grilled Jalapeno | Fresh Lime*

*15*

**Salads**

**Sweet Asian Sesame Salad**

*Cabbage | Baby Kale | Julienne Carrots | Black Sesame Seeds*

*Cucumbers | Wonton Strips | Scallions | Miso Ginger Dressing*

*14*

**Greek Salad**

*Crumbled Feta | Cucumber | Kalamata Olives | Red Onion Roasted Pepper | Tomatoes | Greek Vin*

*12*

**Avocado Shrimp Salad**

*Baby Aquaponics Greens | Mango | Scallions Cilantro*

*Mint Oil*

*17*

**Southwest Cobb Salad**

 *Romaine | Iceberg | Grilled Chicken | Roasted Corn*

*Boiled Egg | Bacon | Bleu Cheese | Avocado | Tomato*

*17*

**Multi-Grain Salad**

*Baby Greens | Quinoa | Farro | Chickpeas*

*Roasted Peppers Crumbled Feta | House Dressing*

*15*

**Grilled Belgian Endive Salad**

*Bacon Jam | Crumbled Gorgonzola Cheese | Toasted Walnuts*

*Baby Heirloom Tomato Confit | Balsamic Vinaigrette*

*14*

**Choice of Dressings:**

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

**Protein Additions:** *12*

*Blackened Shrimp (5), Grilled Flat Iron Steak, Atlantic Salmon, Chicken Breast*

**Sandwiches**

**Jacks Club**

*Black Forest Ham | Smoked Turkey | Swiss Cheese*

*Applewood Smoked Bacon | Lettuce | Tomato | Avocado Toasted Sourdough*

*13*

**Blackened Redfish Sandwich**

*Cajun Remoulade | Shredded Iceberg | Tomatoes | Red Onion Dill Pickles | New Orleans Baguette*

*17*

**CW Flame Grilled Burger**

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

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

*12*

**Stuffed Spinach & Artichoke chicken**

*Seared Airline Chicken Breast | Charred Asparagus*

*Wilted Spinach | Whipped Potatoes | Wild Mushroom Cream*

*18*

**Crispy Pork Tonkatsu sandwich**

*Panko Fried Pork Loin | Sweet Chili-Miso Cabbage | Fresh Lemon | Soft Roll*

*18*

**Entrées**

**Black Truffle Lobster Mac n’ Cheese**

*Butter Poached Maine Lobster | Calabrian Chili’s | Parmesan*

*Smoked Bacon Lardons | Toasted Hazelnut Panko Crust | Aged Cheddar Bechamel*

*36*

**Halibut Veracruz**

*San Marzano Tomatoes | Spanish Olives | Anaheim Chili’s | Grilled Asparagus*

*Spanish Saffron Risotto | Veracruz Sauce | Picked Cilantro | Fresh Lime*

*45*

**Chicken Cordon Bleu**

*Grilled Lemon Pepper Asparagus | Black Forest Ham | Swiss Cheese*

*Whipped Garlic Potatoes | Blistered Cherry Tomatoes | Creole Cream Sauce*

*34*

**“Sous Vide” Texas Beef Short Ribs**

 *1855 Beef Short Ribs | Crispy Balsamic Brussels | Soft Boursin Polenta*

*Sautéed Mushrooms | Grated Parmesan | Rosemary Jus Lie*

*40*

**Coconut Curry Braised Chicken**

*Blistered Baby Tomatoes | Black Eyed Peas | Stewed Carrots | Coconut Rice*

*Toasted Coconut | Madras Curry Sauce*

*38*

**Viennese Weiner Schnitzel**

*Panko Crusted Veal Cutlet | Warm German Red Potato Salad | Fresh Lemon | Parsley Butter*

*42*

**Allen Brother’s Beef Tenderloin**

*6oz/10oz*

*Grilled Asparagus | Whipped Potatoes | Glace de Viande*

*42/50*

**Allen Brothers 16oZ Beef Ribeye**

*Grilled Asparagus | Whipped Potatoes | Glace de Viande*

*54*