**Appetizers**

**CW Chicken & Sausage Gumbo**

*6 / 8*

**Jamón Iberico & Fried MAnchego**

*Panko Bread Crumbs | Orange Blossom Honey*

*Spanish Olives | Quince Sauce*

*16*

**Pan Fried Lemongrass & Pork Gyoza’s**

*Korean Chili Crunch | Wilted Bok Choy | Yuzu Kosho Soy*

*14*

**Ahi Tuna Tartare**

*Smashed Avocado | Toasted Sesame Seeds*

*Garlic Chives | Sriracha Aioli | Soy Ponzu | Wonton Chips*

*18*

**Soup du Jour**

*6 / 8*

**Chipotle Chicken Empanadas**

*Brava Sauce | Lemon Aioli | Scallions*

*Pickled Carrots | Shaved Celery*

*12*

**Smoked Bacon Clams Casino**

*Italian Bread Crumbs | Garlic Butter | Spinach Bechamel*

*16*

**Seared Foie & Brioche**

*Apple Butter | Candied Kumquats | Pea Tendrils*

*Dried Figs | Orange Blossom Honey*

*24*

**Salads**

**Marinated Fig & Prosciutto Salad**

*Baby Greens | Honey | Toasted Walnuts*

*Goat Cheese | White Citrus Balsamic*

*16*

**Shaved Broccoli & Brussel Sprout Salad**

*Farmhouse Cheddar | Baby Greens | Dried Cranberries*

*Sliced Scallions | Bacon | Cornbread Croutons | Ranch*

*14*

**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 Baby Gem Caesar**

*Romaine | Tobacco Onions | Heirloom Tomato Jam*

*Marinated Olives | Boqurones | Parmesan | Caesar*

*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, Pepperjack*

*12*

**Open Faced Kentucky “Hot Brown”**

*Smoked Turkey Breast | Candied Applewood Bacon*

*Roma Tomatoes | Texas Toast | Aged Cheddar Mornay*

*16*

**Monte Cristo**

*Brioche Bread | Smoked Turkey | Black Forest Ham | Swiss Cheese | Strawberry Preserves | Powdered Sugar*

*18*

**Entrées**

**Foraged Wild Mushroom & Truffle Risotto**

*Garlic Asparagus Tips | Shaved Black Truffles | Grated Parmesan | Soft Herb Salad*

*34*

**Sambal Chili Shrimp & Chicken Stir Fry**

*Rice Noodles | Toasted Peanuts | Bean Sprouts | Julienne Carrots & Onions | Fresh Lime*

*36*

**Lemon Espelette Spiced Winter Grouper**

*Popcorn Soubise | Roasted Carrots | Buttered Himalayan Red Rice Pilaf | Beurre Blanc | Chive Oil*

*46*

**South Texas Venison Meatloaf**

*Roasted Kohlrabi & Smoked Sweet Potato Hash | Charred Broccoli Raab | Chipotle Fig BBQ | Fresh Parsley*

*44*

**Braised Short Rib & Chorizo Shepard’s Pie**

*English Peas & Carrots | Caramelized White Onions | Celery Root | Whipped Garlic Potatoes | Demi-Glace*

*40*

**Roasted Half Chicken Mole Rojo**

*Smoked Paprika Yukon Golds | Pickled Root Vegetables | Avocado Crema | Grated Cotija | Cilantro*

*38*

**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*