



WILDWOOD GRILL

Starters

Cannellini Bean Hummus	9
Wood Fired Flatbread, Extra Virgin Olive Oil	
Chicken Lettuce Wraps	8
Romaine, Balsamic Glaze, Portabella Mushrooms, Parmesan, Tomato	
Onion Rings	8
Shiner Bock Batter, Avery Island Aioli	
Sweet Corn Risotto Fritters	7
Basil Aioli	
Prime Steak Tacos	8
Tequila Pickled Onions, Dr. Pepper Barbecue, Flour Tortillas	
Wood Fired Spinach and Artichoke Dip	8
Smoked Artichoke Hearts, Fresh Corn Tortilla Chips	

Wood Fired Flatbreads

Tomato Basil Flatbread	9
Caramelized Onions, Wood Fired Tomatoes, Goat Cheese, Basil	
Rotisserie Chicken Flatbread	9
Diced Chicken, Grilled Portabella Mushroom, Bacon, Cheese	
Shrimp Flatbread	11
Chile Rajas, Asadero Cheese, Cilantro	
Ancho Prime Steak Flatbread	12
Caramelized Onion, Asadero, Blue Cheese, Balsamic Glaze, Cilantro	

Quick Lunch - Soup & Salad	8
House Made Soup with Artisan salad or Caesar salad	

Soups and Salads

Butternut Squash Soup	5
Roasted Garlic Croutons	
Daily Soup	5
Ask Your Server for Today's Selection	
Artisan Mixed Green Salad	5
Diced Jicama, Black Mission Figs, Toasted Pepitas, Grape Tomato	
Caesar Salad	5
Romaine, Grated Parmesan, House Caesar Dressing	
Iceberg Wedge	7
Blue Cheese, Grape Tomatoes, Apple Wood Bacon, Walnuts	

Entrée Salads

Wild Wood Spinach Salad	11
Diced Chicken, Golden Raisins, Walnuts, Bacon, Orange Vinaigrette	
Mediterranean Shrimp Salad	13
Roasted Vegetables, Olives, Cucumber Goat Cheese Vinaigrette	
Entrée Caesar Salad	
With Grilled Chicken Breast	11
With Grilled Hanger Steak	13
With Grilled Salmon	15

See Dinner Menu for more Steak and Seafood Selections

Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness. Lunch Menu 122011

Sandwiches

Certified Angus Beef Cheese Burger	10
Wood Grilled 8oz. Fresh Ground Chuck, Hand-Cut Fries	
Chef's Choice Burger	11
Ask Your Server for Today's Selection	
Chicken Breast Sandwich	10
Focaccia, Mixed Greens, Parmesan, Sweet Balsamic Mayo	
Open Faced Beef Tenderloin	11
Caramelized Onion, Mushrooms, Green Peppercorn Sauce, Fries	

Entrees

Add a Soup, Artisan Salad or Caesar Salad to Any Entrée for \$4	
Double Smoked Pork Porterhouse	14
Roasted Poblano Grits, Maple Brandy Sauce	
Prime Hanger Steak	17
Hand Cut Fries, Green Peppercorn Sauce	
Sweet Tea Rotisserie Chicken	12
Roasted Poblano Grits, Dr. Pepper Barbecue	
Herb Grilled Chicken Breast	11
Seasonal Vegetables, Lemon Bourbon Vinaigrette	
Wood Grilled Fresh Atlantic Salmon	17
Basmati Rice, Jicama-Cucumber Salad, Tomatillo Sauce	
Shiner Bock Fish and Chips	12
Parmesan Hand Cut Fries, Avery Island Tartar Sauce	
Pan Seared Shrimp	14
Capellini Pasta, Lemon, Wine Reduction, Garlic, Tomato	
Wood Fired Chicken Macaroni	11
Mushrooms, Bacon, Sweet Peas, Three Cheese Sauce	
Hickory Smoked Baby Back Ribs	15
Hand-Cut Fries, Napa Cabbage Slaw	
Fish Tacos	10
Crispy Cod, Flour Tortillas, Green Chile Nachos	

Sides

Fresh Asparagus or Grilled Seasonal Vegetables	4
Wood Fired Mac' n' Cheese or Creamy Grits with Poblano	4
Hand-Cut Fries or House Made Sweet Potato Chips	3

Desserts

Cinnamon Brandy Crème Brulee	5
Traditional Baked Custard with Cinnamon and Brandy	
Grilled Pineapple Ice Cream	5
Cinnamon Tostada, Caramel Sauce	
Triple Chocolate Cake	5
Chocolate Mousse, Chocolate Ganache	
House Made S'mores	6
Graham Cracker Cookies, Ganache, Charred Marshmallow	
Lemon Blueberry Cheesecake	6
Chantilly Cream	

Inquire about our Gluten Free Menu and Medi Menu



WILDWOOD GRILL

Wood Fired Steaks and Chops

Starters and Flatbreads

Cannellini Bean Hummus	9
Wood Fired Flatbread, Extra Virgin Olive Oil	
Chicken Lettuce Wraps	8
Romaine, Balsamic Glaze, Portabella Mushrooms, Parmesan, Tomato	
Onion Rings	8
Shiner Bock Batter, Avery Island Aioli	
Sweet Corn Risotto Fritters	7
Basil Aioli	
Prime Steak Tacos	8
Tequila Pickled Onions, Dr. Pepper Barbecue, Flour Tortillas	
Wood Fired Spinach and Artichoke Dip	8
Smoked Artichoke Hearts, Fresh Corn Tortilla Chips	
Tomato Basil Flatbread	9
Caramelized Onions, Wood Fired Tomatoes, Goat Cheese, Basil	
Rotisserie Chicken Flatbread	9
Diced Chicken, Grilled Portabella Mushroom, Bacon, Cheese	
Shrimp Flatbread	11
Chile Rajas, Asadero Cheese, Cilantro	
Ancho Prime Steak Flatbread	12
Caramelized Onion, Asadero, Blue Cheese, Balsamic Glaze, Cilantro	

Soups and Salads

Butternut Squash Soup	5
Roasted Garlic Croutons	
Daily Soup	5
Ask Your Server for Today's Selection	
Artisan Mixed Green Salad	5
Diced Jicama, Black Mission Figs, Toasted Pepitas, Grape Tomato	
Caesar Salad	5
Romaine, Grated Parmesan, House Caesar Dressing	
Iceberg Wedge	7
Blue Cheese, Grape Tomatoes, Apple Wood Bacon, Walnuts	
Wild Wood Spinach Salad	11
Diced Chicken, Golden Raisins, Walnuts, Bacon, Orange Vinaigrette	
Mediterranean Shrimp Salad	13
Roasted Vegetables, Olives, Cucumber Goat Cheese Vinaigrette	
Entrée Caesar Salad	
With Grilled Chicken Breast	11
With Grilled Hanger Steak	14
With Grilled Salmon	16

Sandwiches

Certified Angus Beef Cheese Burger	10
Wood Grilled 8oz. Fresh Ground Chuck, Hand-Cut Fries	
Chef's Choice Burger	11
Ask Your Server for Today's Selection	
Chicken Breast Sandwich	10
Focaccia, Mixed Greens, Parmesan, Sweet Balsamic Mayo	
Open Faced Beef Tenderloin	11
Caramelized Onion, Mushrooms, Green Peppercorn Sauce, Fries	

Add a Soup, Artisan Salad or Caesar Salad to Any Entrée for \$4	
Prime Hanger Steak	18
Olive Oil Mashed Yukon Golds, Green Peppercorn Sauce	
Certified Angus Beef Ribeye Steak	21
Baked Potato, Tomatillo Butter Sauce	
Choice Grilled Tenderloin	
6 oz., Asparagus, Red Chile Potato Puree, Lime Butter	24
9 oz., Asparagus, Red Chile Potato Puree, Lime Butter	29
Double Smoked Pork Porterhouse	15
Creamy Poblano Grits, Maple Brandy Sauce	

Dinner Entrees

Sweet Tea Rotisserie Chicken	12
Creamy Poblano Grits, Dr. Pepper Barbecue	
Herb Grilled Chicken Breast	11
Seasonal Vegetables, Lemon Bourbon Vinaigrette	
Wood Grilled Fresh Atlantic Salmon	18
Basmati Rice, Jicama-Cucumber Salad, Tomatillo Sauce	
Pan Seared Fresh Chilean Sea Bass	24
Basmati Rice, Wilted Spinach, Sherry Tomato Broth	
Shiner Bock Fish and Chips	13
Parmesan Hand Cut Fries, Avery Island Tartar Sauce	
Pan Seared Shrimp	16
Capellini Pasta, Lemon, Wine Reduction, Garlic, Tomato	
Wood Fired Chicken Macaroni	11
Mushrooms, Bacon, Sweet Peas, Three Cheese Sauce	
Hickory Smoked Baby Back Ribs	15
Hand-Cut Fries, Napa Cabbage Slaw	
Fish Tacos	11
Crispy Cod, Flour Tortillas, Green Chile Nachos	

Sides

Fresh Asparagus	4
Grilled Seasonal Vegetables	4
Creamy Grits with Roasted Poblano	4
Wood Fired Mac' n' Cheese	4
Loaded Baked Potato	5

Desserts

Cinnamon Brandy Crème Brulee	5
Traditional Baked Custard with Cinnamon and Brandy	
Grilled Pineapple Ice Cream	5
Cinnamon Tostada, Caramel Sauce	
Triple Chocolate Cake	5
Chocolate Mousse, Chocolate Ganache	
House Made Smores	6
Graham Cracker Cookies, Ganache, Charred Marshmallow	
Lemon Blueberry Cheesecake	6
Chantilly Cream	

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