

BITES

Rosemary Roasted Nuts \$6
Pitted Warmed Country Olives \$6
Pickled Vegetables \$6

FLATBREADS

Margherita \$13
House Made Tomato Sauce, Fresh Mozzarella, Basil

Fruit & Nut \$13
Apple, Goat Cheese, Mozzarella
Caramelized Onions, Pine Nuts

Pesto \$13
Feta, Cherry Tomatoes, Mozzarella, Prosciutto

APPETIZERS

House Onion Rings \$9
Steak Fries \$9
Chef's Secret Seasoning Blend

Tempura Green Beans \$9
Garbanzo Batter, Shaved Pecorino Cheese, Habanero Aioli

Truffle Fries \$10
Match Stick Potatoes Tossed With Truffle Oil & Parmesan Cheese

Calamari Frites \$14
Sriracha Aioli, Cocktail Sauce, Green Beans, Meyer Lemon

SOUPS SIDES SHARES

Roasted Butternut Squash- Cup \$5 Bowl \$7

French Onion Soup \$10
Mac & Cheese \$10
Add Diced Chicken, Pulled Pork, Ham \$3

Roasted Brussel Sprouts \$10
Roast Corn & Chili Dip \$12
Sautéed Prawns \$13

Seared Artichokes With Meyer Lemon \$12
Cheeseboard Four Types \$18 Add Prosciutto \$4
Chef Selected Cheeses, Local Honey
Almonds, Baguettes, Artisan Crackers

DINNER

FROM THE GARDEN

House Salad Small \$7, Large \$9
Organic Mixed Greens, Slivered Almonds, Fresh Berries
Tossed In Honey Lime Vinaigrette

Classic Caesar Small \$10, Large \$13
Romaine Lettuce, House Made Caesar Dressing
Shaved Pecorino Cheese, Whole Kalamata Olives
House Made Herb Croutons

Santa Cruz Chopped \$15
Butter Lettuce, Crumbled Blue Cheese, Tomato, Avocado
Fresh Apple, Roasted Corn, Tossed In Honey Lime Vinaigrette

Wedge \$16
Iceberg Lettuce Wedges, House Made Blue Cheese
Bacon, Tomato, Avocado

Ahi Nicoise \$20
Marble Potatoes, Egg, Onion, Feta, Olives
Tomatoes, Caper Vinaigrette

Add Chicken \$7, Salmon \$9, Skirt Steak \$9 To Any Salad Above

Teriyaki Salmon Salad \$20
Teriyaki Marinated Salmon, Organic Spring Mix, Mango
Cucumber Relish, Roasted Lemon Vinaigrette

Grilled Skirt Steak Salad \$20
Grilled Skirt Steak, Organic Spring Mix, Caramelized Onions,
Crumbled Blue Cheese, Avocado, Crostini, Caper Vinaigrette

ENTREES

Seared Scallop (4) \$22
Served With Seasonal Risotto

Hard Seared Halibut \$29
Farro & Crab Risotto, Braised Greens, Roasted Squash

Arctic Char \$27
Citrus Cous Cous, Charred Tomatoes
Seasonal Vegetables In A Sherry Rosemary Glaze

Beer Brined Chicken \$25
Roasted Potatoes, Seasonal Vegetables Medley

Braised Short Ribs \$27
Whipped Potatoes, Seasonal Vegetable Medley, Demi

Lamb Chops \$26
Whipped Potatoes, Seasonal Vegetables Medley
Blackberry Demi

Grilled 12oz. New York Steak \$32
Roasted Fingerling Potatoes, Seasonal Vegetables Medley, Demi

Ancho Rubbed Pork Tender Loin \$26
Mango Glaze, Whipped Potatoes
Roasted Carrots & Brussel Sprouts

Fresh Linguini \$19
Roasted Seasonal Root Vegetables
Roasted Shallot & Tomato Cream

Grilled Eggplant & Peppers \$22
Fig Port Reduction, Seared Polenta

DINNER SERVED 5PM-10PM

LINWOOD'S
BAR & GRILL

LUNCH

BITES

Rosemary Roasted Nuts \$6
Pitted Warmed Country Olives \$6
Pickled Vegetables \$6

FLATBREADS

Margherita \$13
House Made Tomato Sauce, Fresh Mozzarella, Basil

Fruit & Nut \$13
Apple, Goat Cheese, Mozzarella
Caramelized Onions, Pine Nuts

Pesto \$13
Feta, Cherry Tomatoes, Mozzarella, Prosciutto

APPETIZERS

House Onion Rings \$9
Steak Fries \$9
Chef's Secret Seasoning Blend

Tempura Green Beans \$9
Garbanzo Batter, Shaved Pecorino Cheese, Habanero Aioli

Truffle Fries \$10
Match Stick Potatoes Tossed With Truffle Oil & Parmesan Cheese

Calamari Frites \$14
Sriracha Aioli, Cocktail Sauce, Green Beans, Meyer Lemon

SLIDERS

Two Kobe Beef \$13
Pulled BBQ Pork Slider \$13
Cole Slaw, Jalapeno Biscuit

TACOS

Two Tacos With Choice of Filling \$13
Rock Fish, Pulled Carnitas Or Blackened Shrimp
Cilantro Lime Slaw, Sour Cream, Avocado, Pico De Gallo

FROM THE GARDEN

House Salad Small \$7, Large \$9
Organic Mixed Greens, Slivered Almonds, Fresh Berries
Tossed In Honey Lime Vinaigrette

Classic Caesar Small \$10, Large \$13
Romaine Lettuce, House Made Caesar Dressing
Shaved Pecorino Cheese, Whole Kalamata Olives
House Made Herb Croutons

Santa Cruz Chopped \$15
Butter Lettuce, Crumbled Blue Cheese, Tomato, Avocado
Fresh Apple, Roasted Corn, Tossed In Honey Lime Vinaigrette

Wedge \$16
Iceberg Lettuce Wedges, House Made Blue Cheese
Bacon, Tomato, Avocado

Add Chicken \$7, Salmon \$9, Skirt Steak \$9 To Any Salad Above

Teriyaki Salmon Salad \$20
Teriyaki Marinated Salmon, Organic Spring Mix, Mango
Cucumber Relish, Roasted Lemon Vinaigrette

Grilled Skirt Steak Salad \$20
Grilled Skirt Steak, Organic Spring Mix, Caramelized Onions,
Crumbled Blue Cheese, Avocado, Crostini, Caper Vinaigrette

SANDWICHES

The Santa Cruz Club \$16
Whole Wheat, Sliced Turkey, Lettuce, Tomato,
Bacon, Avocado, Steak Fries

Caprese \$15
Francese, Tomatoes, Fresh Mozzarella, Basil
Pesto, Olive Oil, Steak Fries

The Burger \$16
All Natural Ground Beef, Grilled, Tomato, Lettuce, Pickle
Red Onion, Toasted Brioche Bun, Steak Fries
Choice Of Cheddar, Jack, Swiss, Add Bacon \$2

Strawberry Basil Grilled Cheese Panini \$16
Pretzel Roll, Jack Cheese, Fontina, Steak Fries

Fried Chicken Sandwich \$16
Cole Slaw, Ancho Aioli, Brioche Bun, Steak Fries

SOUPS SIDES SHARES

Roasted Butternut Squash- Cup \$5 Bowl \$7
French Onion Soup \$10
Mac & Cheese \$10
Add Diced Chicken, Pulled Pork, Ham \$3

Roasted Brussel Sprouts \$10
Roast Corn & Chili Dip \$12
Sautéed Prawns \$13
Seared Artichokes With Meyer Lemon \$12
Cheeseboard Four Types \$18 Add Prosciutto \$4
Chef Selected Cheeses, Local Honey, Almonds
Baguettes, Artisan Crackers

LUNCH SERVED 11AM-2PM

LINWOOD'S
BAR & GRILL