

BITES

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

PICCOLA PIZZA

Margherita \$13

House Made Tomato Sauce, Fresh Mozzarella, Basil

Roasted Wild Mushroom \$13

Goat Cheese Spread, Mozzarella

Grilled Naan \$13

Grilled Naan, Spinach, Feta, Boursin Cheese, Black Olives, Tomatoes, Mint & Olive Oil

APPETIZERS

House Onion Rings \$9

Steak Fries With Chef's Secret Seasoning Blend \$9

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

Cauliflower Frites \$9

Garbanzo Batter With Garam Masala, Curry Aioli

SOUPS SIDES SHARES

Roasted Tomato Soup Cup \$5 Bowl \$7

Garlic Croutons, Basil Oil

French Onion Soup \$10

White Cheddar Mac & Cheese \$10

Add Diced Chicken, Pulled Pork, Ham \$3

Roasted Brussel Sprouts With Pancetta \$10

Artichoke Cheese Dip with Crostini \$12

Scampi Style 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, Heirloom Cherry Tomatoes, Fresh Berries, Tossed In Vanilla Meyer Lemon Vinaigrette

Classic Caesar Small \$10, Large \$13

Romaine Lettuce, Cherry Tomatoes, House Made Caesar Dressing, Shaved Pecorino Cheese, Whole Kalamata Olives
House Made Focaccia 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, Capers 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 New York Steak Salad \$21

Grilled 7 oz New York, Organic Spring Mix, Caramelized Onions,
Crumbled Blue Cheese, Avocado, Crostini, Capers Vinaigrette

The Burger \$16

Certified Angus Beef, Grilled, Tomato, Lettuce, Pickle
Red Onion, Toasted Brioche Bun, Steak Fries
Add Cheese: Cheddar, Jack or Swiss \$1.50
Add Bacon Or Grilled Portobello Mushrooms \$2

ENTREES

Seared Scallop (4) \$22

Served With Seasonal Risotto

Pan Seared Local Black Cod \$29

Smoked Bacon Vinaigrette, Citrus Cous Cous Salad, Wilted
Greens, Oven Roasted Mushrooms

Arctic Char \$27

Citrus Cous Cous, Charred Tomatoes
Seasonal Vegetables In A Grapefruit Vinaigrette

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 Rib Eye Steak \$33

Roasted Red Potatoes, Red Wine Sauce

Ancho Rubbed Pork Chop \$26

Mango Glaze, Whipped Potatoes
Roasted Carrots & Brussel Sprouts

Fresh Fettuccini \$19

Fresh Black Pepper Fettuccini,
Roasted Seasonal Vegetables, Pesto

Roasted Eggplant & Curry Lentil Ravioli \$22

Served Open Faced with Roasted Eggplant & Curry Lentils
Smoked Tomato Broth, Wilted Arugula

DINNER SERVED 5PM-10PM

LINWOOD'S
BAR & GRILL

BITES

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

PICCOLA PIZZA

Margherita \$13

House Made Tomato Sauce, Fresh Mozzarella, Basil

Roasted Wild Mushroom \$13

Goat Cheese Spread, Mozzarella

Grilled Naan \$13

Grilled Naan, Spinach, Feta, Boursin Cheese, Black Olives, Tomatoes, Mint & Olive Oil

APPETIZERS

House Onion Rings \$9

Steak Fries With Chef's Secret Seasoning Blend \$9

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

Cauliflower Frites \$9

Garbanzo Batter With Garam Masala, Curry Aioli

SLIDERS

Two Kobe Beef Sliders \$13

Served On A Hawaiian Bun

Two Pulled BBQ Pork Sliders \$13

Topped With Cole Slaw On A 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

LUNCH

FROM THE GARDEN

House Salad Small \$7, Large \$9

Organic Mixed Greens, Slivered Almonds
Heirloom Cherry Tomatoes, Fresh Berries
Tossed In Vanilla Meyer Lemon Vinaigrette

Classic Caesar Small \$10, Large \$13

Romaine Lettuce, Cherry Tomatoes, House Made Caesar Dressing, Shaved Pecorino Cheese, Whole Kalamata Olives
House Made Focaccia 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

Cobb \$18

Butter Lettuce, Bacon, Diced Chicken, Avocado, Cherry Tomato,
Hard Boiled Egg, Tossed In Roasted Lemon 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 New York Steak Salad \$20

Grilled 7 oz New York, 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

Certified Angus Beef, Grilled, Tomato, Lettuce, Pickle
Red Onion, Toasted Brioche Bun, Steak Fries
Add Cheese: Cheddar, Jack or Swiss \$1.50
Add Bacon, Grilled Portobello Mushrooms or Fried Egg \$2

Strawberry Basil Pretzel Roll \$16

Pretzel Roll, Jack Cheese, Fontina, Steak Fries

Fried Chicken Sandwich \$16

Cole Slaw, Ancho Aioli, Brioche Bun, Steak Fries

SOUPS SIDES SHARES

Roasted Tomato Soup Cup \$5 Bowl \$7

Garlic Croutons, Basil Oil

French Onion Soup \$10

White Cheddar Mac & Cheese \$10

Add Diced Chicken, Pulled Pork, Ham \$3

Roasted Brussel Sprouts With Pancetta \$10

Artichoke Cheese Dip With Crostini \$12

Scampi Style 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

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BAR & GRILL