

STARTERS

- Rosemary Roasted Nuts \$6
- Pitted Warmed Country Olives \$6
- Seasonal Pickled Vegetables \$6
- House Made Tortilla Chips & Salsa \$12
- House Made Tortilla Chips, Salsa & Guacamole \$15
- French Onion Soup \$10
- Roasted Tomato Soup Cup \$5 Bowl \$7
- Garlic Croutons, Basil 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
- Seared Scallop (4) \$22
- Served With Seasonal Risotto
- White Cheddar Mac & Cheese \$10
- Add Diced Chicken, Pulled Pork, Ham \$3
- Roasted Brussel Sprouts With Pancetta \$10
- 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

PICCOLA PIZZA

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

Sausage & Arugula \$13
Sausage, Goat Cheese Spread, Mozzarella
Red Onion, With Arugula

Grilled Naan \$13
Grilled Naan, Spinach, Feta, Boursin Cheese, Black Olives,
Tomatoes, Mint & Olive Oil

FROM THE GARDEN

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

Classic Caesar Small \$10, Large \$13
Romaine Lettuce, Cherry Tomatoes, Shaved Pecorino Cheese,
Whole Kalamata Olives, House Made Focaccia Croutons
Tossed In House Made Caesar Dressing

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

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

Grilled New York Steak Salad \$21
Grilled 7 oz New York, Organic Spring Mix, Caramelized Onions,
Crumbled Blue Cheese, Avocado, Crostini
Tossed In Caper Vinaigrette

Add Chicken \$7, Salmon \$9, NY Steak \$12 To Any Salad Above

ENTREES

Seared Black Cod \$27
Farro Pilaf, Charred Tomatoes
Chef's Selection Of Seasonal Vegetables
In A Grapefruit Vinaigrette

Beer Brined Oven Roasted Chicken \$25
Whipped Potatoes, Chef's Selection Of Seasonal Vegetables
With Pilsner Jus

Braised Short Ribs \$27
Whipped Potatoes, Chef's Selection Of Seasonal Vegetables
With Demi

Harissa Grilled Lamb Chops \$26
Whipped Potatoes, Chef's Selection Of Seasonal Vegetables
With Roasted Apple Chutney

Grilled Rib Eye Steak \$33
Whipped Potatoes, Chef's Selection Of Seasonal Vegetables
With Red Wine Sauce

Lasagna Bolognese \$22
Italian Sausage, Beef, Mozzarella, Parmesan Cheese
Chef's Selection Of Seasonal Vegetables

Fresh Fettuccini \$19
Fresh Black Pepper Fettuccini,
Sautéed Garden Vegetables, Tossed In Garlic Pesto

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

DINNER SERVED 5PM-10PM

LINWOOD'S
BAR & GRILL

STARTERS

- Rosemary Roasted Nuts \$6
- Pitted Warmed Country Olives \$6
- Seasonal Pickled Vegetables \$6
- House Made Tortilla Chips & Salsa \$12
- House Made Tortilla Chips, Salsa & Guacamole \$15
- French Onion Soup \$10
- Roasted Tomato Soup Cup \$5 Bowl \$7
- Garlic Croutons, Basil 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
- Seared Scallop (4) \$22**
Served With Seasonal Risotto
- White Cheddar Mac & Cheese \$10**
Add Diced Chicken, Pulled Pork, Ham \$3
- Roasted Brussel Sprouts With Pancetta \$10**
- 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

FROM THE GARDEN

- House Salad Small \$7, Large \$9**
Organic Mixed Greens, Slivered Almonds
Heirloom Cherry Tomatoes, Fresh Berries
Tossed In Honey Lime Vinaigrette
- Classic Caesar Small \$10, Large \$13**
Romaine Lettuce, Cherry Tomatoes, Shaved Pecorino Cheese,
Whole Kalamata Olives, House Made Focaccia Croutons
Tossed In House Made Caesar Dressing
- Santa Cruz Chopped \$15**
Butter Lettuce, Crumbled Blue Cheese, Tomato, Avocado
Fresh Apple, Roasted Corn, Tossed In Honey Lime Vinaigrette
- Teriyaki Salmon Salad \$20**
Teriyaki Marinated Salmon, Organic Spring Mix, Mango
Cucumber Relish, Tossed In Roasted Lemon Vinaigrette
- Grilled New York Steak Salad \$21**
Grilled 7 oz New York, Organic Spring Mix, Caramelized Onions,
Crumbled Blue Cheese, Avocado, Crostini
Tossed In Caper Vinaigrette
- Add Chicken \$7, Salmon \$9, NY Steak \$12 To Any Salad Above**

TACOS

- Two Tacos with Choice of Filling \$13**
Rock Fish, Pulled Carnitas Or Blackened Shrimp
Cilantro Lime Slaw, Black Beans, Sour Cream and Avocado

PICCOLA PIZZA

- Margherita \$13**
House Made Tomato Sauce, Fresh Mozzarella, Basil
- Sausage & Arugula \$13**
Sausage, Goat Cheese Spread, Mozzarella
Red Onion, With Arugula
- Grilled Naan \$13**
Grilled Naan, Spinach, Feta, Boursin Cheese, Black Olives,
Tomatoes, Mint & Olive Oil

SANDWICHES

- All Served With Choice of Steak Fries Or House Side Salad
Upgrade to Truffle Fries Or Onion Rings for \$1.50
- Two Pulled BBQ Pork Sliders \$13**
Topped With Cole Slaw On A Jalapeno Biscuit
- The Santa Cruz Club \$16**
Whole Wheat, Sliced Turkey, Lettuce
Tomato, Bacon, Avocado
- The Burger \$16**
Certified Angus Beef, Grilled, Tomato, Lettuce
Pickle, Red Onion, Toasted Brioche Bun
Add Cheese: Cheddar, Jack or Swiss \$1.50
Add Bacon, Grilled Portobello Mushrooms or Fried Egg \$2
- Cajun Blackened Chicken \$15**
Roasted Red Pepper, Cilantro Coleslaw
With Jack Cheese

- Grilled Vegetable & Portobello Sandwich \$15**
Fresh Grilled Garden Vegetables, Marinated Portobello,
Mozzarella, Served On Francese Roll

LUNCH SERVED 11AM-3PM

LINWOOD'S
BAR & GRILL