

DINNER

SNACKS

- Rosemary Roasted Nuts \$6**
- Pitted Warmed Country Olives \$6**
- House Pickled Vegetables \$6**
- Chips & Spicy Linwood's Salsa \$12**

STARTERS

- Tempura Heirloom Vegetables \$9**
Parmesan Cheese, Habanero Aioli
- Truffle Fries \$10**
Match Stick Potatoes Tossed with Truffle Oil & Parmesan Cheese
- Crispy Calamari \$14**
Sriracha Aioli, Cocktail Sauce, Meyer Lemon
- Seared Diver Scallop and Crispy Prosciutto \$18**
Arugula, Olive Oil, Sweet Pepper Coulis
- Monterey Jack Mac & Cheese \$10**
Add Pork Carnitas \$4
- Crispy Brussel Sprouts \$10**
Bacon Jam, Sweet Chili
- Seared Local Artichokes \$12**
Meyer Lemon
- California Artisan Cheeseboard \$18**
Add Prosciutto \$4
Chef Selected Cheeses, Local Honey Almonds, Baguettes, Artisan Crackers
- Chaminade Shrimp Cocktail \$12**
Pickled prawns, Spanish chorizo, vegetables escabeche

FLATBREADS

- Margherita \$13**
Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil
- España \$13**
Spanish Iberico Chorizo, Red Onion, Garlic, Mozzarella Cheese, Arugula
- Athena \$13**
Grilled Naan, Spinach, Feta, Roasted Garlic, Black Olives, Tomatoes, Olive Oil

SOUPS AND SALADS

- Linwood's House Salad \$7**
Organic Mixed Greens, Slivered Almonds Heirloom Cherry Tomatoes, Fresh Berries Honey Lime Vinaigrette
- Chaminade Caesar \$8**
Romaine Lettuce, Cherry Tomatoes, Olives, Parmesan Cheese, Focaccia Croutons, Caesar Dressing
- Citrus & Baby Kale \$8**
Local Baby Kale, California Citrus Supremes, Baby Green Beans Champagne-Yogurt Vinaigrette
- Mango Salad \$9**
Organic Baby Lettuces, Mango Cucumber Relish, Avocado Roasted Lemon Vinaigrette
- Sweet Chili Butternut Squash Bisque \$8**
Coconut, Basil
- French Onion Gratin \$10**
Swiss Cheese, Francese Crostini
- Pork and Green Chile Stew \$12**
Braised Pork, Red Potatoes, Spicy Green Chiles, Tortillas

LINWOOD'S BAR & GRILL

ENTREES

- Pomegranate-Serrano Glazed Salmon \$24**
Warm Black Bean Salad, Baby Kale
- Herb Roasted Chicken \$23**
Whipped Potatoes, Winter Vegetables Pan Jus
- Braised Short Ribs \$27**
Whipped Potatoes, Aromatic Winter Vegetables, Braising Jus
- Berkshire Pork Tenderloin Medallions \$26**
Shallot Confit, Potato Puree, Baby Green Beans, Candied Maple-Bacon Demi
- Grilled Rib Eye Steak \$33**
Whipped Potatoes, Winter Vegetables, Cabernet Demi
- Lasagna Bolognese \$22**
Italian Sausage, Beef, Mozzarella & Parmesan Cheese Chef's Selection of Seasonal Vegetables
- Fettuccini Primavera \$19**
Fresh Black Pepper Fettuccini, Garden Vegetables, Basil Pesto, Parmesan Cheese
- The Burger \$16**
Certified Angus Beef Patty, Steak Fries Tomato, Lettuce, Onion, Pickle Brioche Bun
Add Cheese: Cheddar, Jack, Swiss \$1.50
Add Bacon, Avocado \$2

SERVED 5PM-10PM

SNACKS

Rosemary Roasted Nuts \$6
Pitted Warmed Country Olives \$6
House Pickled Vegetables \$6
Chips & Spicy Linwood's Salsa \$12

STARTERS

Tempura Heirloom Vegetables \$9
Parmesan Cheese, Habanero Aioli

Truffle Fries \$10

Match Stick Potatoes Tossed with Truffle Oil & Parmesan Cheese

Crispy Calamari \$14

Sriracha Aioli, Cocktail Sauce, Meyer Lemon

Monterey Jack Mac & Cheese \$10

Add Pork Carnitas \$4

Seared Local Artichokes \$12

Meyer Lemon

Chaminade Shrimp Cocktail \$12

Pickled prawns, Spanish chorizo, vegetables escabeche

Sweet Chili Butternut Squash Bisque \$8

Coconut, Basil

French Onion Gratin \$10

Swiss Cheese, Francese Crostini

Pork and Green Chile Stew \$12

Braised Pork, Red Potatoes, Spicy Green Chiles, Tortillas

LUNCH

SALADS

Linwood's House Salad \$7

Organic Mixed Greens, Slivered Almonds
Heirloom Cherry Tomatoes, Fresh Berries
Honey Lime Vinaigrette

Chaminade Grilled Chicken Caesar \$17

Romaine Lettuce, Cherry Tomatoes, Olives, Parmesan Cheese,
Focaccia Croutons, Caesar Dressing

Marinated Shrimp, Citrus & Baby Kale \$18

Chaminade Cocktail Shrimp, Local Baby Kale, California Citrus
Supremes, Baby Green Beans Champagne-Yogurt Vinaigrette

Teriyaki Salmon Salad \$19

Teriyaki Seared Salmon, Organic Baby Lettuces, Mango-
Cucumber Relish, Roasted Lemon Vinaigrette

Flat Iron Steak Salad \$21

Grilled Flat Iron Steak, Organic Baby Lettuces, Heirloom
Tomatoes, Caramelized Onion, Blue Cheese, Avocado
Caper Vinaigrette

Add Grilled Chicken \$7

Add Shrimp Cocktail \$8

Add Seared Salmon \$9

Add Grilled Steak \$12

FLATBREADS

Margherita \$13

Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil

España \$13

Spanish Iberico Chorizo, Red Onion, Garlic, Mozzarella Cheese,
Arugula

Athena \$13

Grilled Naan, Spinach, Feta, Roasted Garlic, Black Olives,
Tomatoes, Olive Oil

HAND HELD

Crispy Tempura Fish or Pork Carnitas Tacos \$13

Cilantro Lime Slaw, Black Beans, Avocado, Salsa and Sour
Cream

The Santa Cruz Club \$16

Whole Wheat Toast, Sliced Turkey, Lettuce
Tomato, Bacon, Avocado, Steak Fries or Side Salad

The Burger \$16

Certified Angus Beef Patty, Steak Fries or Side Salad
Tomato, Lettuce, Onion, Pickle, Brioche Bun
Add Cheddar, Jack, Swiss \$1.50
Add Bacon, Avocado \$2

Cajun Blackened Chicken \$15

Roasted Red Pepper, Cilantro Coleslaw, Jack Cheese
Steak Fries or Side Salad

Grilled Vegetable & Portobello Sandwich \$15

Grilled Vegetables, Marinated Portobello, Monterey Jack
Rustic French Bread, Steak Fries or Side Salad

LINWOOD'S
BAR & GRILL

LUNCH SERVED 11AM-3PM