



Lunch Menu

FOR THE TABLE

KINGWOOD WINGS

choice of bone in or boneless tossed in buffalo, Thai sweet chili, lemon pepper, garlic parmesan or barbeque sauce | 13

KINGWOOD NACHOS

tri-colored chips, queso, fajita beef and chicken topped with pico de gallo, jalapeños, sour cream and guacamole | 18

AHI TUNA TOWER

oranges, avocado, lime, cilantro, sesame seeds and wonton chips | 19

LOADED FRIES

waffle fries topped with cheddar cheese sauce topped with bacon and green onions | 14

THE BIG DIPPER

10-layer Mexican dip, tortilla chips | 10

FLAMIN' HOT CHEETO™ MOZZARELLA BITES

cool ranch dressing served with this flavorful dish | 10

C-B-DILLA

ooey, gooey, cheesy and delicious, with all the fixins' -grilled chicken, applewood bacon, hemp seeds, pepper jack and smoked cheddar, pico de gallo, lime crema, cilantro and guacamole | 10

SOUPS AND SALADS

TOMATO BASIL BISQUE

served with a warm baguette | cup 4 | bowl 6

SIGNATURE HOUSE

field greens, cherry tomatoes, carrots, cucumber and purple onion | 13

CLASSIC CHICKEN CAESAR

romaine lettuce, shaved parmesan and grilled chicken breast | 15

GREEK

herb grilled chicken breast over a bed of field greens, cucumbers, cherry tomatoes, bell peppers, kalamata olives, pepperoncini topped with feta cheese | 18

SALMON "POPEYE"

baby spinach topped with hard boiled egg, purple onions, bacon and seared salmon | 21

SOUTHWEST

crispy tortilla bowl filled with romaine, black bean-corn relish, pico de gallo, avocado, trio of cheeses topped with grilled fajita beef | 19

BIG PLATES

all entrees include your choice of Caesar or house salad and your choice of side

FIRE GRILLED NY STRIP

14oz prime grade NY Strip finished with Syrah reduction | 48

Add a 4oz lobster tail | per market price

HERB CHICKEN MARSALA

herb crusted pan seared chicken over toasted gnocchi topped with a wild mushroom Marsala sauce | 24

CURED CEDAR SALMON

finished with sumac glaze | 24

HANDHELDS

all served with your choice of side

CHICKEN TENDERS | 14

CLASSIC DOUBLE DECKER CLUB

honey ham, smoked turkey breast, American and Swiss cheese, applewood smoked bacon, lettuce, tomatoes served on your choice of bread | 18

KW MAHI MAHI

grilled mahi, served on a toasted bun topped with lettuce, tomato, onion finished with dill remoulade | 18

CHICKEN SALAD CROISSANT

pulled chicken tossed with red grapes, toasted pecans, lettuce and tomato | 15

CHICKEN PARMESAN

toasted ciabatta bun stuffed with fried chicken topped with mozzarella and shaved parmesan cheese finished with marinara | 15

KW BLT

toasted texas toast, applewood smoked bacon, lettuce and tomato | 16

SIGNATURE BURGER

fire grilled Angus beef, lettuce, tomato, onion on a toasted bun | 16

SHRIMP PO'BOY

fried shrimp stuffed in a toasted bun with lettuce and tomato | 16

SCALLOP TACOS

seared scallops topped with pickled slaw finished with Thai mandarin chutney on corn tortillas | 19

GRILLED PORTABELLA

balsamic caramelized portabella topped with mozzarella served on a wheat bun with spinach, tomatoes | 16

BRICK OVEN PIZZAS

CLASSIC CHEESE | 12/15

PEPPERONI | 14/17

GODFATHER

red sauce, mozzarella, pepperoni, hot Italian sausage, meatballs and prosciutto | 17/20

VEGGIE LOVER

red sauce, mozzarella, bell peppers, crimini mushrooms, black olives, artichoke hearts | 14/17

FILET & MUSHROOM

olive oil, mozzarella, beef tenderloin and gorgonzola cheese | 17/20

PEAR & WALNUT

olive oil, mozzarella, pears, toasted walnuts finished with local honey | 14/17

SIDES

seasonal fruit | 5

whipped potatoes | 5

honey glazed carrots | 4

green bean almandine | 5

mac & cheese | 5

creamed spinach | 5

toaster barley pilaf | 4

garlic roasted mushrooms | 5

chicharrones | 5