Dinner Menu

**FOR THE TABLE**

KINGWOOD WINGS
choice of bone in or boneless tossed in buffalo, Thai sweet chili, lemon pepper, garlic parmesan or barbecue 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
ahi tuna, oranges, avocado, lime, cilantro seeds and wonton chips | 19

LOADED FRIES
waffle fries topped with cheddar cheese sauce, 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

LOW COUNTRY CAULIFLOWER
fried cauliflower nuggets tossed in low country barbecue sauce, boiled peanuts and pickled slaw | 14

**SOUPS AND SALADS**

TOMATO BASIL BISQUE
served with a warm baguette | cup 4 | bowl 6

SIGNATURE HOUSE
field greens, cherry tomatoes, carrots, cucumber and red 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, and pepperoncini topped with feta cheese | 18

SALMON "POPEYE"
baby spinach topped with hard boiled egg, red onions, bacon and seared salmon | 21

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

**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, and artichoke hearts | 14/17

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

PEAR & WALNUT
olive oil, mozzarella, pears, toasted walnuts and finished with local honey | 14/17

**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, and tomatoes served on your choice of bread | 18

KW MAHI MAHI
grilled mahi served on a toasted bun topped with lettuce, tomato and 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 and finished with marinara | 15

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

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

SHRIMP POBOY
fried shrimp stuffed in a toasted bun with lettuce and tomato | 15

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

GRILLED PORTABELLA
balsamic caramelized portobella topped with mozzarella served on a wheat bun with spinach, and tomatoes | 16

**BIG PLATES**

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

FIRE GRILLED NY STRIP
charged 14oz prime grade NY Strip finished with Syrah reduction | 48

Add a 4oz lobster tail for market price

SUPREME SCAMPI
linguini tossed with jumbo shrimp, jumbo lump crab, baby spinach, sundried tomatoes, topped with a charbroiled lobster tail, and finished with garlic beurre blanc | 52

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

GRILLED CHICKEN SALTIMBOCCA
finished with sage brown butter | 20

FIRE GRILLED BIRRIA TACO-DILLA
served with guacamole, pico de gallo, and sour cream | 20

FIREFRACKER SHRIMP
shrimp served over pickled slaw, finished with bang bang sauce | 26

CURED CEDAR SALMON
finished with sumac glaze | 24

**SIDES**

seasonal potatoes | 5

whipped potatoes | 5

honey glazed carrots | 4

green bean almondine | 5

mac & cheese | 5

creamed spinach | 5

garlic roasted mushrooms | 5

chicharrones | 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All foods and beverages are subject to an additional 20% service charge on all food and beverages in addition to the tax. Gratuity does not include this additional charge. The Service Charge is not a tip or gratuity. Please write your message to the server in the space provided to instruct the server to apply this charge to the bill. Delivery orders are 11% additional.