Lunch 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, jalapenos, sour cream and guacamole | 18

AHI TUNA TOWER
ahi tuna, oranges, avocado, lime, cilantro, sesame 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

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 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, 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 PO’BOY
fried shrimp stuffed in a toasted bun with lettuce and tomato | 16

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

GRILLED PORTABELLA
balsamic caramelized portabella topped with mozzarella served on a wheat bun with spinach and 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, 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

SIDES

seasonal fruit | 5
whipped potatoes | 5
honey glazed carrots | 4
green bean almondine | 5
mac & cheese | 5
creamed spinach | 5
garlic roasted mushrooms | 5
chiparrones | 5