

## SHAREABLES

### THE DIP

spinach and artichoke served with tortilla chips  
18 / Add Lump Crab +12

### KOREAN CAULIFLOWER

sweet and spicy, garnished with toasted sesame seeds, green onions and Japanese aioli  
13

### CHILI GLAZED GULF SHRIMP

fried crisp and tossed in a chili glaze sauce  
22

### TWISTED FRIES

tossed in parmesan and garlic  
18

### LEMON PEPPER WINGS

fried crisp with a splash of truffle oil  
17

## SOUPS & SALADS

### CHICKEN TORTILLA SOUP

fire roasted tomatoes cooked down with special herbs and spices then dressed with smoked chicken breast, avocado, cilantro, jalapeno, sour cream and tortilla strips  
Bowl 12

### NOT A WEDGE

hearts of romaine, bacon, tomatoes, bleu cheese crumbles, spiced pecans and house-made herb buttermilk dressing  
14

### THAI NOODLE

grilled Gulf shrimp, ramen noodles, arugula, chopped peanuts, mango, basil, mint, cherry tomatoes, carrot shred and house-made peanut vinaigrette  
24

### ALL HAIL CAESAR

local sourced baby romaine, grated reggiano, rustic croutons and house-made Caesar dressing \*  
15

### COBB SALAD

crisp iceberg lettuce tossed in cilantro ranch and topped with chilled chicken, cheddar cheese, smoked bacon, blue cheese crumbles, egg, avocado and tomatoes  
14

### SALMON SALAD

seared salmon served over charred crostini, crowned with baby arugula, shaved carrots, crumbled goat cheese and blistered tomatoes tossed in an apple vinaigrette dressing  
27

### THE HOUSE

mixed up greens, cheddar, red onions, rustic croutons, tomatoes, carrots, cucumbers and a cilantro ranch dressing  
10

### DRESSINGS

Buttermilk Ranch, Apple Vinaigrette, Peanut Vinaigrette, Cilantro Ranch, Caesar, Oil & Vinegar

## BURGERS & SANDWICHES

### SHRIMP PO'BOY

toasted French bread, dressed with special remoulade sauce then stuffed with jumbo fried shrimp, lettuce, tomato, pickles and served with dusted house chips  
19

### HOT CHICKEN

Nashville style fried chicken with house sauce, pickles, and a super slaw served on a brioche bun served with dusted house chips  
17

### WARWICK CHEDDAR BURGER

two fresh chuck patties with smoked cheddar and bourbon caramelized onions on a brioche bun dressed with house sauce, butter lettuce, pickles, and tomatoes, served with dusted house chips  
18

### GRILLED CHICKEN CLUB

grilled and chilled chicken stacked between sourdough bread and filled with bacon, cheddar cheese, lettuce, tomato and brushed with mayo, served with dusted house chips  
15

## ENTREES

### SMOKED RIBS

half a rack of pecan smoked spare ribs glazed with a signature spicy barbeque, served over super slaw and accompanied with dusted house chips  
30

### HAWAIIAN RIBEYE \*

16 oz marinated in pineapple, brown sugar and ginger, served with herb roasted potatoes and asparagus  
56

### SNAPPER ORLEANS

blackened snapper filet with our andouille jambalaya risotto finished with lump crab meat and a garlic butter sauce  
39

### ROASTED CHICKEN

half chicken, house spice brined and smoked, with bacon chive potatoes and roasted carrots  
32

### CAJUN PASTA

blackened chicken, andouille sausage and onions sautéed into a Cajun cream sauce then dressed with parsley and shaved parmesan, accompanied with garlic buttered bread  
25

### PASTA TOSCANO

roasted mushrooms, tomatoes, parmesan, and house-made pappardelle pasta inside of a light garlic cream sauce  
25

### SPINACH STUFFED SALMON

topped with jumbo lump crab, herb beurre blanc, over a bed of tomato basil orzo pasta  
38



# WARWICK BUSINESS LUNCH \$25

## 1st Course

-choose one-

### ALL HAIL CAESAR

local sourced baby romaine, grated reggiano, rustic croutons  
and house-made Caesar dressing\*

### CHICKEN TORTILLA SOUP

fire roasted tomato soup dressed with smoked chicken, avocado, cilantro, jalapenos, sour  
cream and tortilla strips

### KOREAN CAULIFLOWER

sweet and spicy, garnished with toasted sesame seeds,  
green onions and Japanese aioli

## 2nd Course

-choose one-

### SMOKED RIBS

quarter rack of pecan smoked spare ribs glazed with a blackberry chipotle barbeque sauce,  
served over slaw and dusted house chips

### CAJUN PASTA

blackened chicken, andouille sausage and sauteed onions with a Cajun cream sauce topped  
with parmesan and garlic bread

### WARWICK CHEDDAR BURGER

two 4oz Angus chuck patties topped with cheddar and bourbon caramelized onions on a  
brioche bun dressed with LTOP and our house sauce served with dusted house chips

### GRILLED CHICKEN CLUB

grilled chicken stacked between sourdough bread with layers of bacon, cheddar, lettuce,  
tomatoes and mayo served with dusted house chips