



# Lunch

## SHAREABLES

### Chicken Wings 12 GF

Your Way – Louisiana Hot, Thai Chili, Sriracha Lime, Lemon Pepper, Bourbon Habanero or Pineapple BBQ

### Birdie Basket 10

Five Battered and Fried Chicken Tenders with Ranch, Buffalo or BBQ Dipping Sauce

### Chips with Dips GF

Salsa 6 | Queso 8 | Guacamole 8

### Dip Trio 16 GF

### Blackened Red Fish Tacos 12 GF

Blackened and Seared Red Fish Topped with Cilantro Lime Slaw in Three Corn Tortillas Served with Pico de Gallo and Lime Wedges

### BBQ Brisket Sliders 9

Texas Pecan Wood Smoked Brisket, Sliced White Onion and Pickles with Chef's Sweet Pineapple or Spicy Bourbon Habanero BBQ Sauce

### Jerk Shrimp 14

Grilled Jamaican Jerk Shrimp with Green Papaya Salad

### Ahi Tuna Tower 15

Grade AA Sake Tuna, Avocado, And Sticky Rice

## LIGHTER FARE

### Shrimp and Sausage Gumbo Cup 5 | Bowl 8

### 360 Salad 7 GF

Mixed Green Lettuce Tossed with Our House Balsamic Vinaigrette and Topped with Red Onion, Heirloom Cherry Tomatoes and Cucumber

### Classic Caesar 8

House Caesar Dressing, Crisp Romaine Lettuce Topped with House Made Croutons and Shaved Parmesan

### Spinach Apple 11 GF

Spinach, Green Apple Slivers and Strawberries Lightly Coated with a Mild White Balsamic Vinaigrette and Finished with Cinnamon Dusted Feta Cheese and Honey Roasted Texas Pecans

### Country Chicken Salad 14 GF

Crisp Romaine Tossed in Ranch Dressing & Topped with Grilled Chicken, Avocado, Boiled Egg, Tomato, Red Onion, Cheddar and Applewood Smoked Bacon

### Ranch House Steak Salad 14

Grilled Sirloin Steak, Bleu Cheese Crumbles and Fried Onions, Complete this Salad of Mixed Greens, Sliced Red Onions, Heirloom Cherry Tomatoes and Bleu Cheese Dressing

### Seared Ahi Tuna Salad 15

Red Bell Pepper, Cucumber, Red Onion, Carrots, Green Onion, on a bed of Chopped Romaine, with Togarashi Seared Tuna with Soy Ponzu Dressing

## ENHANCEMENTS

Grilled Chicken 5   Grilled Shrimp 7   Grilled Salmon 9   Grilled Red Fish 9   Grilled Sirloin 6

## STONE FIRED PIZ-

### Margherita 13

Vine Ripened Tomatoes, Fresh Basil Leaves and Fresh Mozzarella Cheese

### Pig & Cow 15

Black Pepper Sausage, Italian Sausage, Pepperoni and Applewood Smoked Bacon

### The Ambito 14

Sliced Italian Sausage, Fresh Jalapeño and mini Mushrooms—A Chef Favorite!

### Four Cheese 10

A Delectable Classic with Shredded Mozzarella, Parmesan, White Cheddar and Feta Cheese

### Pepperoni 12

A Simple, but Delicious Pepperoni Pizza!

### Caribbean Pizza 14

Jerk Chicken, Red Onion, Bell Pepper, Mozzarella, Parmesan, & Finished with Diced Green Onion and a Drizzle of Honey

Chef Favorite

Vegetarian

Spicy

GF Gluten Free

Seasonal

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



# LUNCH

## HANDHELDS

### Chef's Special Pick Two Combo — 11

Choice of Turkey Deli Sandwich, Ham Deli Sandwich, Cup of Soup, Side 360 Salad, or Side Caesar Salad

(Choice of Fries, Cajun Fries, Sweet Potato Fries, House Made Chips, Caesar Salad or a 360 Salad)

#### Prime Rib Sandwich 13

Thinly Shaved Salt-Crusted Prime Rib Smothered in varti Cheese and Piled High on Grilled Ciabatta Bread Horseradish Aioli then Topped with Sweet Caramelized Onions and Crisp Arugula

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with

#### Club House Sandwich 13

Double Decker on Grilled Sour Dough with Ham, Turkey, Cheddar, Swiss, Bacon, Lettuce, Tomato & Honey Mustard Cut in Quarters Just The Way You Like It!

#### Chicken Caesar Sandwich 11

Sliced Grilled Chicken Breast with Shaved Romaine, House Made Caesar Dressing and Grated Parmesan on Grilled Garlic Ciabatta Bread

#### Fried Chicken Sandwich 11

Crispy Fried Chicken Breast with Sliced Dill Pickles and Cajun Remoulade on a Toasted Challah Bun

#### Prime Cheeseburger 12

8 oz Prime Ground Beef Patty, Grilled to Order and topped with Sharp Cheddar, Crisp Lettuce, Tomato, Onions and Pickles on a Toasted Challah Bun

#### Grilled Lemon Dill Salmon Sandwich 14

Grilled Salmon, Green Leaf Lettuce, and Tomato with Lemon Dill Aioli on a Warm Ciabatta Roll

## FORK & KNIFE

#### South Sea Tuna—18 GF ☆

Sushi Grade Ahi Tuna Blackened with a Mix of Pacific Rim Spices and Seared Rare and Accompanied by a Seared Vegetable Medley, Finished with Chef's Garlic Ginger Sauce

#### Pesto Chicken—16 GF

Airline Chicken Breast with Fresh Basil Pesto Stuffed Under the Skin and Seared Under a Brick to Seal in the Natural Moisture, Accompanied by Sautéed Vegetables and Roasted Red Pepper Cream Sauce

#### Fish N Chips—16

Beer Battered Cod, Fried Crisp and Served with Caper Remoulade, Lemon Wedges and French Fries

#### Blackened Red Fish 18 GF 🔥

Atlantic Red Fish Filet Seared with Our House Blackening Seasoning and Topped with Crawfish Cajun Cream Sauce

## SIMPLY GRILLED

*Lightly seasoned and simply grilled protein of your choice. Served with Gentle Creek house vegetables. GF*

#### Ahi Tuna Steak 16

#### Grilled Chicken Breast 14

#### Grilled Salmon Filet 16

#### Grilled Sirloin 14

#### Grilled Red Fish 16

#### Grilled Cauliflower Steak 12



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