

SMALL BITES

ROASTED CHICKEN TORTILLA SOUP Avocado and pico de gallo	6
GRILLED OYSTERS* Garlic butter and herb parmesan breadcrumbs	8
GRILLED SHRIMP SKEWER* Arurula salad, mango chutney, grilled lemon	8
DECONSTRUCTED PO'BOY* Two jumbo lump crab cakes, remoulade aioli, roasted tomatoes mixed greens, pickled red onion, sourdough crouton	8
SPINACH CRAB DIP Housemade flat breads and tortilla chips	8
CHICKEN TINGA QUESADILLA* Oaxaca cheese and chipotle salsa	8
TANGLEWOOD CHOPPED SALAD Mixed greens, carrots, cucumbers, grape tomatoes and radishes, orange-honey vinaigrette	8
FISH TACOS* Seared mahi mahi, roasted corn salsa, avocado, shredded napa cabbage slaw, manchego cheese, corn tortillas, cilantro aioli	8

PIZZA FROM THE BRICK OVEN


TRADITIONAL* Pepperoni, sausage or just cheese	12
SEAFOOD LOVERS* Shrimp, lobster, scallions, garlic, herbs, boursin cheese	13
SAUSAGE* Alligator, buffalo chipotle and garlic sausage with onions, peppers and a three-cheese blend	13
WHITE PIZZA Heirloom tomatoes, extra virgin olive oil, fresh garlic, herbs, fresh ricotta and parmesan cheese	12
STEAK WEDGE PIZZA* Shaved prime rib, honey bacon, roasted tomatoes, oregonzola cheese topped with mixed greens and housemade blue cheese dressing	13

SALAD ENTREES & SANDWICHES

DAILY 11:30 AM TO 3:00 PM

CAESAR SALAD	9
Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton	
Top it with grilled Chicken*	13
TRADITIONAL COBB SALAD*	14
Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing	
PINE ISLAND FIELD SALAD	12
Crisp lettuce, ripe strawberries, mango, papaya, feta cheese, red onion, candied pecans and poppy seed dressing	
Top it with Shrimp*	16
THE GARDEN PRESS	12
Roasted portobello, peppers, zucchini, yellow squash, carrots, horseradish and chive Havarti cheese, served warm on a country loaf with cous cous salad and yogurt dip	
CHICKEN SANDWICH*	12
Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with cucumber salad	
BLACKENED MAHI MAHI ON FOCACCIA*	16
Pan seared on rosemary focaccia with red pepper aioli, housemade chips	
MEYER™ NATURAL ANGUS BURGER*	12
Aged white cheddar, horseradish sauce, onion jam on a brioche bun	
ENGLISH- STYLE CLUB SANDWICH*	12
Shaved turkey, smoked bacon, fried egg, and Dijon spread	

LUNCH SPECIALTIES

MAC & CHEESE	PARTIAL 12 / WHOLE 18
Wild forest mushrooms, bacon, fresh gemeli pasta and a creamy three-cheese sauce	
 CEDAR PLANK GRILLED TROUT (gluten free)*	24
Finished in the oven with dill and fennel, summer greens and champagne vinaigrette	
8 oz. RIBEYE STEAK (gluten free)*	22
Garden vegetable hash	
CHIMICHURRI CHICKEN*	20
Herb and chili marinated chicken seared and paired with roasted fingerling potatoes and asparagus	
SEAFOOD FUSILLI*	PARTIAL 14 / WHOLE 20
Rock shrimp, clams, mussels and lobster tossed in an herbal white wine broth	
FUSILLI PRIMAVERA	PARTIAL 12 / WHOLE 18
Fresh pasta tossed with our seasonal fresh vegetables from our region with a garlic bread crouton	



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

For parties of six or more, a 20% gratuity will automatically be added to your bill.

WINES by the GLASS

Segura Viudas, Brut , Cava, Reserva, Catalonia, Spain, NV	10
Clean Slate, Riesling , Mosel, Germany	10
Canvas, Pinot Grigio , Veneto, Italy	9
Erath Vineyards, Pinot Gris , OR	12
Silver Birch, Sauvignon Blanc , Marlborough, New Zealand	10
Banfi, Rosé , “Centine,” Tuscany, Italy	10
Robert Mondavi Private Selection, Chardonnay , Central Coast, CA	10
Franciscan, Chardonnay , Napa Valley, CA	13
Canvas, Chardonnay , CA	9
Sonoma Cutrer, Chardonnay , “Russian River Ranches,” Sonoma Coast, CA	14
Estancia, Pinot Noir , “Pinnacles Ranches,” Monterey County, CA	12
MacMurray Ranch, Pinot Noir , Sonoma Coast, CA	14
Canvas, Merlot , CA	9
Pascual Toso, Malbec , Mendoza, Argentina	10
Canvas, Cabernet Sauvignon , CA	9
Rodney Strong, Cabernet Sauvignon , Sonoma County, <i>Sustainably Grown</i> , CA	12
Spellbound, Petite Sirah , CA	10
ZD Wines, Cabernet Sauvignon , Napa Valley, California	22

FEATURED COCKTAILS

DIAMOND BLOODY MARY Absolut vodka and Bloody Mary mix served with a celery stalk and your choice of garnishes	10
DIAMOND COSMOPOLITAN Ketel One vodka, Cointreau and cranberry juice with fresh lime and orange juices	12
DIAMOND COCONUT LIME COOLER Smirnoff vodka muddled with fresh lime juice and mint then mixed with coconut and topped with soda water	10
DIAMOND STRAWBERRY COLLINS Tanqueray gin, fresh lemon and strawberry puree with a splash of Sierra Mist	12

BEERS

Amstel Lite, Corona Extra, Heineken, Samuel Adams, Guinness	7
Budweiser, Bud Light, Miller Lite, Michelob Ultra	6