

START

AHI TUNA TOWER	13
avocado/tomatoes/chives/sesame	
GRILLED CHICKEN FLATBREAD	8
sundried tomato/basil pesto/mozzarella	
BRISKET SLIDERS	10
caramelized onions/caper remoulade	

HOT ARTICHOKE & SPINACH DIP	8
baked lavosh crisps	
DOUBLE CRÈME BRIE	12
almond crusted/flash-fried/raspberry coulis/honey/garlic crostini	

AHI TUNA NACHOS	14
avocado corn relish/sesame/soy	
CALAMARI	10
cajun spice/feta aioli/cocktail sauce	
FRIED STUFFED ARTICHOKE	7
goat cheese/panko/lemon caper sauce	



SOUP CUP/5 BOWL/7

CREAMY MUSHROOM
SOUP OF THE DAY

SIDE 5

REGGIANO MAC-N-CHEESE	SWEET POTATO FRIES
GOAT CHEESE POTATO CAKES	LOADED BAKED POTATO
BUTTERNUT GARLIC SQUASH	SAUTÉED GARLIC SPINACH

“Dining is and always was a great artistic opportunity.”

- Frank Lloyd Wright



CRISP

GRILLED CHICKEN	12
artichoke/roasted red pepper/parm/dijon vinaigrette	
MAPLE SMOKED TROUT	17
avocado/pecans/cranberries/citrus/asparagus/feta-oregano	
THE WEDGE	8
iceberg/bacon croutons/tomato/blue cheese-ginger cream	
WESTCOTT STEAK	16
spinach/field greens/harvest fruit mix/bleu/sherry vinaigrette	
CEDAR PLANK MACADAMIA SALMON	15 1/2
roasted red peppers/fried capers/pine nuts/sherry vinaigrette	
WOODLANDS CHOPPED GREENS	8
avocado/feta/olives/onion/red peppers/balsamic	
GRANT & PACIFIC AHI TUNA	16
sesame noodle salad/avocado/thai-chile vinaigrette	

SANDWICH

COBALT	10 1/2
grilled chicken/onion/bacon aioli/avocado/lettuce/tomato	
PRIME RIB FRENCH DIP	15
mozzarella/caramelized onions/horseradish cream/natural fries	
WOODLANDS BURGER	11
cheddar/lettuce/tomato/pickles/onion/sweet potato fries	
PRESTON BURGER	15
apple wood bacon/smoked gouda/port onions/bbq/natural fries	
FRESH FISH SANDWICH	15
avocado/lettuce/tomato/onion/chipotle aioli/slaw/natural fries	
REUBEN	13
corned beef/swiss/russian dressing/sauerkraut/natural fries	
FISH TACOS	13 1/2
flash-fried fillet/cilantro pesto/avocado/cucumber salad	

MAIN

CLEAR SPRINGS IDAHO TROUT	18
lemon caper sauce/polenta/stuffed artichoke/spinach/tomato	
RIBEYE	29
gorgonzola crusted/garlic mash/asparagus/onion strings	
FISH-N-CHIPS	13 1/2
shiner bock beer batter/caper remoulade/natural fries	
FILET MIGNON	32
mushrooms/parmesan mash/grilled asparagus/cab demi	
GRILLED SALMON	18 1/2
horseradish crust/organic dill cream/polenta/braised cabbage	
MAHOGANY CHICKEN	16
slow-roasted/maple glaze/garlic mash/seasonal vegetables	
REGGIANO CHICKEN	17
parm-panko crust/lemon caper sauce/veg bouquet/garlic mash	
CAMPANELLE PASTA	13 1/2
chicken/spinach pesto/tomatoes/pecans/roasted red peppers	
HOLLYHOCK PORK CHOP	18
apple chutney/garlic mash/braised sweet cabbage/fried onions	
GRILLED CHILEAN SEA BASS	M/P
pesto mash/zucchini/bruschetta tomatoes/mozzarella	
FISH OF THE DAY	M/P
fresh from the sea to your plate	

FINISH

BROWNIE	7
caramel ice cream/cocoa puffs/raspberries	
BRULÉE	7
fresh berries/white chocolate-macadamia nut cookies	
COBBLER	7
seasonal fruit/almond granola/vanilla ice cream	
SNO-BALL	7
devil's food/chocolate ganache/marscapone icing	
SPECIALTY COFFEE	3
americano/cappuccino/espresso/latte	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please let us know if you have any allergies or concerns.

WHITES

6 oz/10 oz/btl

6 oz/10 oz/btl

Riesling, Pacific Rim (Organic), California	8/28
Albariño, Bodegas Martín Códax, Spain	30
Rosé, Centine by Castello Banfi, Italy	8/28
Chenin Blanc-Viognier, Pine Ridge	8/28
White Blend, Sokol Blosser Evolution, Oregon	35
Sauvignon Blanc, Geyser Peak, California	8/14/28
Sauvignon Blanc, Kim Crawford, New Zealand	11/38
Pinot Grigio, Placido, Italy	8/14/28

Pinot Grigio, Kris, Italy	10/32
Pinot Grigio, Santa Margherita, Italy	45
Chardonnay, Delicato, California	7/13/23
Chardonnay, Chateau St. Jean, California	10/32
Chardonnay, Merryvale, California	40
Chardonnay, Sonoma-Cutrer, California	12/45
Chardonnay, Patz and Hall, California	55
Chardonnay, Cakebread, California	75

REDS

6 oz/10 oz/btl

6 oz/10 oz/btl

Pinot Noir, Irony, California	9/15/30
Pinot Noir, Van Duzer Vineyards, Oregon	11/38
Pinot Noir, La Crema, California	12/45
Pinor Noir, Argyle, Oregon	55
Malbec, Gascon, Argentina	9/15/30
Merlot, Wente Vineyards, California	28
Merlot, Tangle Oaks, California	11/38
Merlot, Casa Lapostolle Cuvée Alexandre, Chile	45
Merlot, Duckhorn, California	90
Zinfandel, Gnarly Head, California	7/23
Zinfandel, Edmeades, California	11/38

Shiraz, Jacob's Creek, Australia	8/28
Shiraz, d'Arenberg 'Foot Bolt', Australia	35
Shiraz, Green Point, Australia	43
Shiraz, Two Hands Gnarly Dudes, Australia	50
Cabernet, Delicato, California	7/13/23
Cabernet, Louis Martini, California	9/30
Cabernet, 75, California	12/45
Cabernet, Educated Guess, California	45
Cabernet, Chimney Rock, California	70
Cabernet, Jordan, California	80

SPARKLING AND DESSERT

glass/bottle

glass/bottle

Champagne, Moët & Chandon, France	13/55
Moscato d'Asti, Elio Perrone, Italy	11/38
Champagne, Charles de Fère Blancs des Blancs, France	7 1/2/NA

Prosecco Brut, Cantine Maschio, Italy	9/30
Icewine, Jackson Triggs, Canada	12
Port, Taylor 10 year Tawny, Portugal	8

HOPS BY THE BOTTLE

Amstel Light	Heineken
Blue Moon	Michelob Ultra
Bud Light	Miller Lite
Coors Light	O'Douls
Dos Equis	Shiner Bock
Fat Tire	Stella Artois

GRAIN BY THE GLASS

Acai Raspberry Martini veev acai liqueur/raspberry/fresh orange	10	The Martin Mojito bacardi rum/st. germaine liqueur/mint & lime	9 1/2
Skinny Citrus Martini (low calorie) ty ku soju/cran/pomegranate/fresh citrus	10	Oak Park Martini 42 below vodka/muddled cucumber	10
Fallingwater Martini grey goose la poire/blue curacao/lime	7 1/2	La Poire Martini grey goose la poire/pear purée	9
Centenario Margarita azul 100% agave/tuaca/fresh citrus	9	Pomegranate Mojito bacardi/pomegranate/mint & lime	9 1/2
Berry-Basil Cocktail prairie organic vodka/muddled strawberry/basil	10	Woodlands Agave Margarita patrón silver/grand marnier/lime/agave nectar	10

"Give me the luxuries of life, and I will willingly do without the necessities."

- Frank Lloyd Wright

**SPECIALTY COFFEE 3**

Americano Cappuccino Espresso Latte