

# WOODSIDEgrill

Regional Cuisine

## Starters

### Steamed Clams

With fresh chopped garlic, sliced crimini mushrooms, fresh lemon juice and finished with diced roma tomatoes, green onions and buerre manier. 12

### Prime Rib Chili Fries

Our house seasoned fries smothered in hearty prime rib chili, topped with our cheese blend, sour cream and onions. 9

### Dungeness Crab Cakes

Three house-made crab cakes, pan seared served on a nest of arugula leaves tossed with a white-balsamic and citrus vinaigrette and garnished with red-pepper coulis and lemon zest. 12



### Spinach and Artichoke Dip



House made fresh spinach and artichoke dip served in a bread bowl, accompanied by a vegetable crudités and fresh house made crostini. 10

### Blackened Prime Rib Quesadilla

Blackened prime rib of Beef, with pepper jack cheese, green onion, diced tomato on a chile-tomato tortilla with sour cream. 11

### Thai Chicken Nachos

House-made tri-colored tortilla chips topped with grilled breast of chicken, asian slaw and sweet thai chili sauce. Topped with our house blend of cheeses. 11

### Tempura Tiger Prawns

Five jumbo tiger prawns in a Sierra Nevada Pale Ale tempura, with remoulade and Sweet Chili Sauce. 11



### Tempura Avocado



Lightly battered and crispy fried ripe avocado slices served with a carrot ginger essence. 10

### Smoked Chicken Quesadilla

Smoked chicken, sautéed julienned sweet red onions and bell peppers and blend of melted cheeses served with corn salsa and sour cream. 9

## Soups

*Ask your server about our Soup D'Jour*



### Tomato Basil Soup



Our house-made soup, with all natural ingredients such as whole pear tomatoes and fresh local grown basil. **Vegetarian friendly.**  
Sm. Bowl 3 Lg. Bowl 5

### Prime Rib Chili

House made with our famous prime rib, red and green chile's and fire roasted tomatoes. Served with a blend of cheeses, diced red onion and warm crostini. Sm. Bowl 4 Lg. Bowl 6

*Get your soup or chili served in a warm fresh sourdough bread bowl. Add 3*

### Woodside's Express Business Lunch



All you can eat Soup and Salad. 11

**In a Hurry? Ask your server about today's Express Lunch Special. Served in 15 minute or less**

## From the Garden

*For the smaller appetite try one of our petite featured entrée salads*



### The Spango



Fresh baby spinach tossed with fresh diced mango, *North Valley Farms* local feta cheese crumbles and our house-made honey pecan dressing, Topped with toasted pecans.  
Petite 7 Entrée 13

### Southwest Grilled Chicken Salad

Grilled breast of chicken served over mixed greens and baby lettuces tossed in a smokey chipotle ranch, with ripe roma tomatoes and sweet red onion and a fresh avocado fan. Served in a flour tortilla bowl, with corn salsa. 14



### Caesar



Crisp romaine lettuce tossed with house-made garlic & herb Focaccia croutons and our caesar dressing. Topped with grated asiago cheese, and diced tomato. Petite 5 Entrée 8  
\*add grilled chicken or shrimp 4

### Black and Bleu New York Steak Salad

Hand cut new york steak dusted in chipotle seasoning and char-boiled, served over mixed greens and baby spinach tossed in a creamy balsamic dressing with bacon, local walnuts, diced roma tomatoes and maytag blue cheese. Served on a nest of crispy fried onion straws. 16



**Vegetarian Friendly Option.**



## Sandwiches

All sandwiches are served with your choice of Seasoned Fries, Garlic Fries, Fire Fries, Seasoned fried Potato Chips, or Woodside Slaw.

### B.L.A.S.T.

Bacon, lettuce, avocado, smoked salmon, sprouts and tomato. Served on sourdough with an herbed cream cheese spread. 9

### Meatloaf Sandwich

Grilled meatloaf served open faced on a rustic baguette, topped with our own mushroom gravy. 12

### Soft Shell Crab Sandwich

Breaded in panko and fried to a golden brown, served on a sourdough roll with fontina cheese, crisp romaine lettuce and citrus aioli. 13

### Muffuletta

Marinated onion, sliced salami, and *Granzella's* olive mix on a French roll with provolone and shredded romaine. 12

### WOODSIDEgrill Reuben

Grilled house smoked pastrami, swiss cheese, sauerkraut, and our own russian dressing served on grilled rustic baguette. 12

### Crab Melt

Dungeness crab and provolone cheese served open faced on sourdough with sliced roma tomatoes and green onions. 13

### Focaccia Club

Grilled turkey, avocado, sprouts, sliced tomato, swiss cheese, oven roasted pine nuts and diced bacon on grilled Focaccia bread, with our roasted red pepper aioli. 12

### Cashew Chicken Croissant

Diced roasted chicken, cashew and celery mixed with our house made cracked black pepper aioli, and topped with romaine lettuce and sliced roma tomatoes. 11

### New York Steak Sandwich

Petite new york steak with grilled onions, and bell peppers, served on a toasted sourdough baguette, with pepper jack cheese and cracked black pepper aioli. 15

### Grilled Chicken Caesar Sandwich

Grilled breast of chicken on asiago encrusted sourdough bread with jack cheese and caesar dressing, fresh sliced roma tomatoes, and crisp hand leafed romaine lettuce. 13

### Triple Sliders

Enjoy these lunch classics the Woodside Grill's Way. Includes one each the following. 13

Tuna salad with apple walnut and dill

Chicken salad with cashew

Egg salad with celery and red onion

## Burgers, Dips and More

All Burgers and Dips are served with your choice of Regular fries, Garlic Fries, Fire Fries, Seasoned fried Potato Chips, or Woodside Slaw.

### Woodside's Burger

Your choice of Prather ranch beef or grilled breast of chicken, served on a ciabatta roll with organic romaine and roma tomatoes.

### Woodside's Famous Apple wood Smoked Tri Tip

Slow smoked in house using only top quality local choice beef. Served on a sourdough roll, au jus.

### Vegetarian Grill

Your choice of portabella mushroom. Served on a ciabatta roll.

**Back to Basics...** Crisp red onion, and a kosher dill pickle spear. 11

**Hawaiian...** Grilled pineapple and teriyaki sauce. 12

**Muffuletta...** Chopped California olives, with Asiago cheese spread. 12

**Ortega Burger...** Ortega chilies, pepper jack cheese and chipotle ranch. 14

**Philly Burger...** Grilled onions, peppers, and melted Swiss. 14

**Milanese...** Asiago cheese spread and marinara sauce. 13

**I-5 North...** Caramelized onions, and your choice of cheese. 11

**The Californian...** Fresh avocado, sprouts, and melted Swiss. 12

**Bacon Swiss...** Farm fresh bacon, Swiss cheese, crisp red onion. 13

**Blue Burger...** Maytag blue cheese, and crispy onion straws. 12

**Mushroom Burger...** Provolone cheese, sautéed mushrooms, and caramelized onions. 14

**Steakhouse...** Smoked cheddar, crispy onions straws, our house smoked apple barbecue sauce. 14

**Gilroy...** topped with your choice of cheese and oven roasted garlic cloves. 13

**Make it a Monster**  
Make your *Burger or Dip* a Double (Double the Meat) for an additional \$4.00.

## Beyond Burgers



### Cajun Chicken Fettuccine



Spicy blackened Cajun spice rubbed breast of chicken served over fettuccine alfredo and topped with oven roasted garlic, diced tomatoes and fresh chopped chives and served with breadsticks. **Substitute Portobello for a Vegetarian Friendly Option.** 14

### Baby Back Ribs

Baby back ribs, coated in our signature dry rib rub, fired on the grill and served with our smoked apple barbecue sauce on the side, with a dried apple garnish. Served with your choice of fries and Woodside Slaw.

Half 15 Whole 19

### Fish & Chips

A half pound of crispy Cod hand-battered in a Sierra Nevada Pale Ale Tempura, served with our house-made seasoned chips. Accompanied by Woodside slaw and remoulade. 14



### Grilled Fish Tacos



Grilled and seasoned Cod served in a warm white corn tortilla topped with grated cabbage and carrots, provolone cheese and our cilantro lime cream sauce. Served with our house made smoked corn salsa and thick sliced fried potato chips.

**Substitute tofu for a Vegetarian Friendly Option.** 14

## Beverages

### Full Bar Available

#### On Tap

Coke. 2  
Diet Coke. 2  
Mr. Pibb. 2  
Fanta Orange. 2  
Barq's Root Beer. 2  
Sprite. 2

#### On Draft

Bud Light. 3  
Coors Light. 3  
Lost Coast Tangerine. 4  
Anchor Steam. 4  
Sierra Nevada Pale Ale. 4

#### Fresh Brewed

We feature Rip City  
Organic Coffee. 2  
Hot Chocolate. 3  
Hot Cider. 2  
Iced or Hot Tea. 2

*Your Favorite Barista Drinks Available*

