

WOODSIDEgrill

Regional Cuisine

Starters

Steamed Clams

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

Smoked Salmon 'Bennie' Canapes

Char-broiled sourdough toast points with thinly sliced smoked salmon lox, poached quail eggs and topped with a citrus hollandaise sauce. 14

Tempura Tiger Prawns

Five jumbo tiger prawns in a sierra Nevada micro-brew beer batter tempura. With remoulade and sweet chili sauce. 11

Crab Stuffed Crimini's

Dungeness crab stuffed crimini mushrooms caps served on baked Asiago crisps with a cracked black pepper aioli. 12

Winter Caprese

Deep-fried eggplant topped with a char-broiled polenta point served with marinated bocconcini and local olives with a nest of tomato basil coulis dressed arugula, topped with a sun-dried and roasted garlic infused olive oil. 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

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. 14

Pork Belly and Scallop Bites

Braised pork belly topped with char-broiled bay scallops drizzled with cola jus and served with char-broiled lemon slices. 14

Tempura Avocado

Lightly battered and crispy fried ripe avocado slices served on a carrot ginger slaw. With a sweet chile remoulade. 10

Soups

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 4 Lg. Bowl 6

Butternut Squash Bisque

Oven roasted winter squash in a heavy cream reduction with roasted chicken stock and spices.

Sm. Bowl 4 Lg. Bowl 6

Soup DJour

Our Chef's prepare a variety of unique soups daily. Ask your server about today's selection. Sm. Bowl 4 Lg. Bowl 6

New England Style Clam Chowder

Traditional Cape Cod version of New England clam chowder made the Woodside way with clams in the shell and a rich cream sauce.

Sm. Bowl 5 Lg. Bowl 7 **Friday Nights Only.**

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 Chicken Salad

Char-Broiled 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 on a nest of tri-colored tortilla strips, with corn salsa. 16

Caesar

Crisp romaine lettuce tossed with house-made garlic & herb Focaccia croutons and our Caesar dressing. Topped with shaved parmesan cheese, and diced tomato. Petite 5 Entrée 8

*add grilled chicken or shrimp 4

Black and Bleu Top Sirloin Steak Salad

Hand cut Top Sirloin steak dusted in chipotle seasoning and char-broiled served over mixed green 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. 18

Vegetarian Friendly Options

Split Order Charge is \$4. For Parties of 6 or more an 18% Gratuity may be added; No Split Checks Please. For parties of 16 or more please contact our Banquet Coordinator @ 530-247-7322 ext. 1306 Mon-Fri 8am-4pm.

House Favorites

All House Favorites accompanied by fresh baked bread, your choice of Tomato Basil soup, Soup du Jour or Dinner Salad featuring our Sun-Dried Cranberry Vinaigrette, and the Chef's Nightly Fresh Vegetable.

Baby Back Ribs

Baby Back Ribs, coated in our signature dry rib rub, fired on the grill and served with our smoked apple bar b que sauce on the side with garlic and herb red skin mashers, topped with a dried apple garnish.

Half 18 Whole 22



Mushroom Wellington



Seasonal blend of mushrooms and Asiago cheese, served in puff pastry, on a bed of wilted Spinach with a stone ground mustard béchamel. **Vegetarian Friendly.** Baked fresh daily-limited supply. 14

Stacked Kobe Meatloaf

House-made Kobe beef meatloaf, piled high atop our roasted garlic & herb mashers. Topped with caramelized onion Mushroom gravy, and chef's fresh vegetables. 14

Apricot Stuffed Breast of Chicken

Sun-dried apricots and fresh local feta cheese baked in a tender breast of chicken wrapped in prosciutto served on a citrus béchamel sauce, with garlic and herb red skin mashers. 14

Pan Seared Pork Tenderloin

Served with fingerling potatoes, tri-colored baby carrots and grilled polenta topped with a peppered pork jus. 16

Featured Wild Game Meatloaf

Enjoy the wild side with the WOODSIDE's twist on this comfort food classic. Ask your server for this month's selection, prices vary. While supplies last.

Pastas

All Pasta's accompanied by fresh baked bread, your choice of Tomato Basil soup, Soup du Jour or Dinner Salad featuring our Sun-Dried Cranberry Vinaigrette.



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. **Substitute Portobello mushroom for a Vegetarian Friendly Option.** 14

Lobster Ravioli

Lobster-filled raviolis in savory garlic buerre blanc, topped with freshly chopped herbs from our herb garden. Accompanied by sun-dried tomato pesto and basil pesto Crostini. 16

Linguini and Clams

With fresh chopped garlic, sliced crimini mushrooms, fresh lemon juice and finished with seeded diced roma tomatoes, green onions and buerre manier, tossed with Linguini. 16



Pasta Primavera



Pan roasted vegetables with linguine pasta tossed in a sun-dried tomato pesto infused olive oil with roasted whole garlic cloves. Served with crostini. 14

Net Results

All Net Results accompanied by fresh baked bread, your choice of Tomato Basil soup, Soup du Jour or Dinner Salad featuring our Sun-Dried Cranberry Vinaigrette, and the Chef's Nightly Fresh Vegetable.

Cedar Plank Salmon

Charbroiled on Ale Soaked Cedar and served with a Maple Bourbon Glaze, and wild rice pilaf. 17

Trout Almandine

Pan Roasted fresh local trout topped with toasted almonds, and a lemon garlic compound butter, Served with grilled lemon slices and wild rice pilaf. 18

Horseradish Encrusted Fillet of Salmon

A salmon fillet crusted with panko, fresh grated horseradish, and garlic, seared golden brown and served on a citrus cream sauce with garlic and herb red skin mashers. 18

Old School Fish & Chips

Half pound of crispy hand-battered white fish filets, served with our house-made seasoned chips. Accompanied by slaw and remoulade. 14

Prawns Scampi

Jumbo tiger prawns sautéed in extra virgin olive oil, sliced mushrooms, fresh chopped garlic and finished with whole butter, Served on toasted Crostini, and wild rice pilaf. 18

Golden Caviar Topped Pan-Seared Halibut

Pan-seared halibut fillet tossed in a golden citrus caviar cream. Served with garlic and herb red skin mashers. 22

Char-Broiled Scallop Skewer

Char-broiled Scallop skewer, covered with our roasted garlic hollandaise, topped with fried Pancetta bacon bits. Served with wild rice pilaf. 21



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

From The Grill

Accompanied by fresh baked bread, your choice of Tomato Basil soup, Soup du Jour or Dinner Salad featuring our Sun-Dried Cranberry Vinaigrette, your choice of starch and the Chef's Nightly Fresh Vegetable.

All Steaks Hand Cut Daily

New York Strip

Twelve ounce new york strip served with whiskey caramelized onions. Served with baked potato. 22

The balance of tenderness and flavor of this steak can be cooked virtually any way you want as long as it is hot and fast. For best flavor serve medium rare.

Woodside Fillet

Eight-ounce fillet, topped with a serrano and habenero balsamic infusion. Served with baked potato. 28

Filet is considered the king of steaks because of its texture. Though due to the thickness of this cut, extended cooking time is necessary, but will remain flavorful and juicy up to medium.

Backyard Ribeye

Our twelve-ounce ribeye, grilled to your liking. Served with baked potato. 25

Because of excellent marbling in the meat of this cut it is loaded with flavor and remains tender during cooking. This steak is best grilled and will remain tender up to medium.

Top Sirloin

Our ten ounce Top Sirloin steak, grilled to your liking. Served with baked potato. 18

The Sirloin Steak is a steak cut from the Sirloin. The sirloin is divided into several cuts. The top sirloin is the most prized of these. It is best cooked hot and fast and for best flavor serve medium rare.

Specialty Burgers

All WOODSIDE grill burgers come with a choice of Prather Ranch beef, grilled breast of chicken, or portabella mushroom, served on a ciabatta, or pretzel bun with organic romaine and roma tomatoes. Served with your choice of Regular fries, Garlic Fries, Fire Fries, Seasoned fried Potato Chips, or Woodside Slaw.

I-5 North Burger

Served with organic romaine, roma tomatoes and caramelized onion and your choice of cheese. 11

The Hawaiian Burger

Served with organic romaine, roma tomatoes with grilled pineapple and teriyaki sauce. 12

The Steakhouse Burger

Served with Smoked cheddar, crispy onions straws, our house smoked apple barbecue sauce. 14

Mushroom Swiss Burger

Served with organic romaine, roma tomatoes with swiss cheese, sautéed mushrooms, and caramelized onions. 14

The California Burger

Served with organic romaine, roma tomatoes with fresh avocado, sprouts, and melted swiss. 12

Make it a Monster

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

Friday and Saturday Nights At the Woodside

Beer can chicken and prime rib accompanied by fresh baked bread, your choice of tomato basil soup, soup du jour or dinner salad featuring our sun-dried Cranberry vinaigrette, and the chef's nightly fresh vegetable.

Beer Can Chicken

Juicy flavorful locally sourced chicken, coated with our mouthwatering secret seasonings, and cooked on a local canned beer. Served with your choice of starch. 15

House-Smoked Prime Rib of Beef *au Jus*

Each Friday and Saturday evening, enjoy our house-smoked Prime Rib. Served with your choice of starch or baked potato with toppings. Choose from three cuts: **Bally** 10oz 22 | **Lassen** 12oz 25 | **Shasta** 16oz 30

Starch

`a la carte. 4

Seasoned, Garlic or Fire French Fries. Fettuccine Alfredo or Garlic and Herb Red Skin Mashers, Wild Rice Pilaf. *Double Starch or Vegetable always welcome.*

Executive Chef *Gregory McChristian*

Restaurant Manager *Sam Clavel*