

WOODSIDEgrill

starters

Woodside Caprese

Slices of organic heirloom tomatoes and panko encrusted eggplant with buffalo mozzarella and fresh basil from our herb garden drizzled with a balsamic reduction. 9

Steamed Clams

Steamed Manilla clams sautéed with Roma tomatoes mushrooms and green onion. 12

Ahi Sashimi

Sushi grade Yellow Fin tuna thinly sliced and served cold. Drizzled with ginger carrot essence and served with soy sauce and Wasabi. 12

Free-Range Buffalo Skins

The best of both worlds, crispy potato skins topped with pulled free-range chicken breast in buffalo sauce and Maytag bleu cheese crumbles and chives. 8

Lump Crab Cakes

Three crab cakes made with lump crab meat, served with smoked corn salsa and a red pepper coulis. 13

Thai Chicken Nachos

House made tri-colored tortilla chips, topped with grilled free-range chicken, Asian slaw and sweet Thai chili sauce. Topped with our house blend of cheese. 9

Tempura Tigers

Five jumbo tiger prawns in our house made local micro-brew beer batter tempura served with remoulade and our sweet chili sauce. 10

soup & side salads

Seasonal Soup

Ask your server for details.
Sml 4 Lrg 6

Woody's Chowder

Our house made chowder with all natural ingredients such as organic celery, corn and potatoes. Vegetarian friendly. Sml 4 Lrg 6

The Spango

Fresh organic baby spinach tossed with fresh Mango and our house made honey pecan dressing, topped with Feta cheese crumbles. 5

Organic Greens

Fresh organic greens topped with Vidalia onions and cucumbers topped with shaved Reggiano cheese and your choice of our house made dressings. 5

Caesar

Crisp organic Romaine lettuce tossed with house made garlic & herb croutons and our house made Caesar dressing. Topped with shaved Parmesan cheese. Sml 5 Entrée 8
*add grilled chicken or shrimp 4

entrée salads

Spicy Ahi

Pepper encrusted Ahi, pan seared and served over mixed greens with our house made ginger carrot dressing. With pineapple mango confetti. 13

The Chopping Block

Chopped organic Romaine and mixed greens, tossed with bacon, oven roasted corn, diced tomatoes and our grated cheese blend tossed in our house made Chipotle Ranch dressing. Topped with golden fried breast of chicken 13

house favorites

Stacked Meatloaf

House made with Prather Ranch humane certified beef, piled high atop our roasted garlic & herb mashers Served with Chef's organic veggies. Topped with caramelized onion gravy. 13

Lobster Scampi

Lobster filled raviolis in a savory garlic beurre blanc topped with freshly chopped herbs from our herb garden. 13

Fish & Chips

Half pound of crispy hand-battered cod filets, Served with our house made seasoned chips. Accompanied by Woody's slaw and remoulade. 14

Grilled Lamb Chops

Four tender grilled chops, served with toasted pine nuts and mint sauce. Served with our garlic & herb mashers and Chef's organic veggies. 22

Ginger Tofu

Tofu, zucchini, and red bell pepper sautéed Asian style and presented in a crispy rice bowl finished with a balsamic reduction. Served with an organic tangy noodle salad. 12

the grill

Cedar Plank Salmon

Choose from balsamic reduction or Teriyaki-ginger glaze.
Served with your choice of two sides. 17

Fall off the Bone Pork Ribs

Fall off the bone pork ribs in our Original Smokey House BBQ sauce. Served with your choice of two sides. 16

Peppercorn N.Y. Strip

Peppercorn encrusted 12 oz of tender R&R Meat Co. New York Strip. Grilled to your liking with your choice of two sides. 20

Five North Burger

Your choice of patty with Pedrosa cheddar, caramelized onions and roasted pepper aioli on a house made Ciabatta roll with organic lettuce and tomatoes. Served with your choice of fries. 10

Grilled Portobello ▫ ½ lb Prather Ranch Beef ▫ Grilled Eggplant

Backyard Ribeye

For those who just want a good old fashioned backyard style grilled choice cut Ribeye steak. Grilled to your liking with your choice of two sides. One full pound. 27


Woodside Filet

8 oz of tender R&R Meat Co., Filet Mignon, topped with our mushroom balsamic reduction. Grilled to your liking with your choice of two sides. 21

WOODY'S SURF & TURF

Your favorite cut, grilled to your liking and accompanied by three of our signature Tempura Tigers and your choice of two sides.

Backyard Ribeye
32

 Woodside Filet
26

Peppercorn N.Y. Strip
25

beyond the grill

Beer Can Rocky Jr.

Free-range and all natural half-chicken slow baked on a beer can. Limited quantities available, don't miss out!
Served with your choice of two sides. 17

Pan Seared Halibut

Pan Seared to perfection and topped with our creamy chive butter sauce.
Served with your choice of two sides. 20

sides

starch

Regular Fries
Fire Fries
Garlic Fries
Scalloped Potatoes
Garlic & Herb Mashers
Wild Rice Pilaf

ala carte 4

vegetable

Creamed Spinach
Creamed Corn
Chef's Veggies
Sautéed Garlic Broccoli
Woody's Slaw

ala carte 4

the final touch

Crab Cake 4
Tempura Tigers 5
Sautéed Mushrooms 3
Grilled Onions 2
Mushroom Balsamic Reduction 2
Beef Demi-Glace 2

dessert

Woodside Cheesecake

Creamy and fluffy, our cheesecake is lighter than other cheesecakes. Slightly less sweet but lusciously rich. 6

Mile High Chocolate Cake


A slice of decadent chocolate layer cake. 6

Crème Brulee

Traditional style custard with a caramelized sugar crust, made with organic vanilla bean and local eggs.
Served with fresh berries. 6

Leatherby's Ice Cream

Enjoy a scoop of Leatherby's local creamery ice cream.
Cinnamon or Vanilla. 3

 Signature item