

# WOODSIDEgrill

at The Gaia Shasta Hotel in Anderson

## 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

### Potato Skins

Russet potato skins smothered in our house made prime rib chili, a blend of cheeses and diced pancetta bacon, topped with sour cream and fresh cut scallions. 9

### 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

### 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

### Spinach and Artichoke Dip

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

### Tempura Avocado

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

## Soups

### Tomato Basil Soup

Our house-made soup, with all natural ingredients such as fire roasted tomatoes and fresh local grown basil.

*Vegetarian friendly.* Sm. Bowl 4 Lg. Bowl 6

### 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

### Soup D'Jour

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

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

### 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 Served in a bread bowl for only 10. *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

### 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

### Warm Pear Salad

Crisp Frisee, and Arugula, tossed with walnuts and wine poached pears, in a mustard vinaigrette. Topped with pan fried pancetta bacon, local crumbled chevre and figs. 16

### Southwest New York Steak Salad

Hand cut new york steak 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. 18

### Char-Broiled Chicken Salad

Char-Broiled breast of chicken served on field greens and frisee with Maytag blue cheese, fried quail eggs and apple slices, tossed in our house-made Martinelli's cider vinaigrette. 14

### Black and Bleu New York Steak Salad

Hand cut New York 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 is 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.**

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## House Favorites

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*All House Favorites accompanied by fresh baked bread sticks, 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 and your choice of starch, 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 your choice of starch. 14

### Pepper Crusted Medallions of Beef Tenderloin

Beef Tenderloin with a cracked pepper crust, topped with a pine nut and gorgonzola compound butter, flame-seared tableside, served with your choice of starch. 30

### Pecan Crusted Pork Chop

Bone in center cut pork chop, crusted in a mixture of chopped pecans, fresh garlic and bread crumbs, served on wild blueberry compote with a port wine reduction. 16

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## Pastas

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*All Pasta's accompanied by fresh baked bread sticks, 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 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

### Baked Penne Milanese

Penne pasta folded into a Bolognese meat sauce, layered with ricotta cheese baked on a bed of sautéed mushrooms and spinach, topped with provolone cheese, bread crumbs and white truffle Oil. **Substitute Portobello for a Vegetarian Friendly Option.** 15

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## Net Results

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*All Net Results accompanied by fresh baked bread sticks, 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 your choice of Starch. 17

### Trout Almandine

Pan Roasted fresh trout topped with toasted almonds, and a lemon garlic compound butter, Served with grilled lemon slices and your choice of starch. 18

### Horseradish Encrusted Fillet of Salmon

A salmon fillet crusted with panko, fresh grated horseradish, and garlic, seared golden brown and served with a smoked corn salsa, and your choice of Starch. 18

### 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 your choice of Starch. 18

### Cornmeal Crusted Catfish

Fresh catfish marinated in buttermilk, crusted in cornmeal and pan fried, accompanied by a cracked black pepper aioli, grilled lemon slices and your choice of starch. 16

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## Casual Fare

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*Add a house made Soup, or Dinner Salad for only 3*

### Fish & Chips

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

### Classic French Dip

Thin sliced Prime Rib of beef served on a crusty french baguette. Served au jus and creamy Beaver horseradish. 13.  
*Add on grilled onion and cheese. 2*

### 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

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## From The Grill

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Accompanied by fresh baked bread sticks, 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. 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.*

#### Backyard Ribeye

Our twelve-ounce ribeye, grilled to your liking. 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.*

#### Woodside Fillet

Eight-ounce fillet, topped with a serrano and habenero balsamic infusion. 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.*

## ...beyond the Grill

Create your own Mixed Grill Platter by adding one of these Final Touches to any of the above steaks.

<b>Prawns</b>	Either Scampi style or tempura battered. 7	<b>Catfish</b>	Cornmeal crusted and pan fried. 7
<b>Crab Cake</b>	Served on arugula topped with a red pepper coulis. 5	<b>Garlic</b>	Poached in olive oil. 3
<b>Trout</b>	Pan seared with, lemon zest and fresh chopped garlic. 8	<b>Mushrooms</b>	Pan fried with a balsamic gastrique. 3

## 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.*

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## Specialty Burgers

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Create your own Specialty Burger with your choice of 1/2 Lb of Prather Ranch humane-certified Beef, Grilled Breast of Chicken, served on Ciabatta bun with Organic Romaine Lettuce and Roma Tomatoes and your choice of fries. Unless specified all burgers come with our house made Red-pepper aioli. *Substitute a Marinated Portobello mushroom for a Vegetarian Friendly Option.*

<b>The Californian...</b>	Fresh avocado, sprouts, and melted swiss. 12
<b>Hawaiian...</b>	Grilled pineapple and teriyaki sauce. 12
<b>Muffuletta...</b>	Chopped Californian olives, with asiago cheese spread. 12
<b>Ortega Burger...</b>	Ortega chilies, pepper jack cheese and chipotle ranch. 14
<b>Philly Burger...</b>	Grilled onions, peppers, and melted swiss. 14
<b>Milanese...</b>	Asiago cheese and marinara sauce. 13
<b>I-5 North...</b>	Caramelized onions and your choice of cheese. 11
<b>Back to Basics...</b>	Crisp red onion and a kosher dill pickle spear. 11
<b>Bacon Swiss...</b>	Farm fresh bacon, swiss cheese, crisp red onion. 13
<b>Blue Burger...</b>	Maytag blue cheese and crispy onion straws. 12
<b>Mushroom Burger...</b>	Provolone cheese, sautéed mushrooms, and caramelized onions. 14
<b>Steakhouse...</b>	Smoked cheddar, crispy onions straws, our house smoked apple bar b que Sauce. 14
<b>Gilroy...</b>	Topped with your choice of cheese and oven roasted garlic cloves. 13
<b>Make it a Monster...</b>	Make any burger a double (a full pound!) for an additional \$4.00.

## Friday and Saturday Nights At the Woodside

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*Beer can chicken and prime rib accompanied by fresh baked bread sticks, 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 free-range 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 24 | **Lassen** 12oz 27 | **Shasta** 16oz 32

Executive Chef **Gregory McChristian**

Restaurant Manager **Sam Clavel**