



APPETIZERS

- Chopped Baked Clams** 14.95
Traditional Caesar Salad Argentine Sardo 10.95
Sesame Crusted Rare Tuna Seaweed Salad, Dipping Sauces 17.95
Jumbo Shrimp Cocktail 22.95

LARGE SALADS

- Balsamic Grilled Chicken** over Large Caesar Salad 17.95
Pan Seared Rare Tuna Salad Mesclun, Sesame Ginger Vinaigrette 19.95
New York Sirloin Salad Mesclun, Tomatoes, Red Onion, Bleu Cheese 20.95
Jumbo Shrimp & Sea Scallops over Large Caesar Salad 25.95

SANDWICHES

- Woodcleft Burger** Open Pit, Bacon, Monterey Jack, Onions, Hand-cut Fries 19.95
Blackened Bronzini Sandwich Lettuce, Tomato, Dill Aioli, Sweet Potato Fries 18.95

ENTRÉES

(All entrées include potato & vegetable)

- Cedar Planked Atlantic Salmon** Vermont Maple Glaze 24.95
Pepita Crusted Bronzini Citrus Beurre Blanc, Mango Salsa 19.95
Filet of Sole, Sauté Meunière Lemon Butter 21.95
Ale Battered Jumbo Shrimp Homemade Tartar Sauce 26.95
Maryland Crab Cakes Chipotle Mayo 28.95
Horseradish Crusted Rare Tuna Soy Glaze, Shrimp Dumplings 36.95
Slow Roasted Prime Rib, Petite Cut Horseradish Cream, Au Jus 32.95
Chicken Marsala Mushrooms, Demi Glace 18.95

