



## APPETIZERS

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- Chopped Baked Clams** 15.95  
**Traditional Caesar Salad** Argentine Sardo 13.95  
**Sesame Crusted Rare Tuna** Seaweed Salad, Dipping Sauces 17.95  
**Jumbo Shrimp Cocktail** 24.95

## LARGE SALADS

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- Balsamic Grilled Chicken** over Large Caesar Salad 18.95  
**Pan Seared Rare Tuna Salad** Mesclun, Sesame Ginger Vinaigrette 20.95  
**New York Sirloin Salad** Mesclun, Tomatoes, Red Onion, Bleu Cheese 22.95  
**Jumbo Shrimp & Sea Scallops** over Large Caesar Salad 25.95

## SANDWICHES

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

## ENTRÉES

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(All entrées include potato & vegetable)

- Cedar Planked Atlantic Salmon** Vermont Maple Glaze 24.95  
**Pepita Crusted Bronzini** Citrus Beurre Blanc, Mango Salsa 23.95  
**Filet of Sole, Sauté Meunière** Lemon Butter 23.95  
**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 34.95  
**Chicken Marsala** Mushrooms, Demi Glace 18.95

