



APPETIZERS

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 25.95

LARGE SALADS

Balsamic Grilled Chicken over Large Caesar Salad 18.95

Pan Seared Rare Tuna Salad Mesclun, Sesame Ginger Vinaigrette 23.95

New York Sirloin Salad Mesclun, Tomatoes, Red Onion, Bleu Cheese 22.95

Jumbo Shrimp & Sea Scallops over Large Caesar Salad 27.95

SANDWICHES

Woodcleft Burger Open Pit, Bacon, Monterey Jack, Onions, Hand-cut Fries 20.95

Blackened Bronzino Sandwich Lettuce, Tomato, Dill Aioli, Sweet Potato Fries 23.95

ENTREES

(All entrées include potato & vegetable)

Cedar Planked Atlantic Salmon Vermont Maple Glaze 25.95

Pepita Crusted Bronzino Citrus Beurre Blanc, Mango Salsa 24.95

Filet of Sole, Sauté Meunière Lemon Butter 27.95

Ale Battered Jumbo Shrimp Homemade Tartar Sauce 26.95

Maryland Crab Cakes Chipotle Mayo 28.95

Horseradish Crusted Rare Tuna Soy Glaze, Shrimp Dumplings 37.95

Slow Roasted Prime Rib, Petite Cut Horseradish Cream, Au Jus 34.95

Chicken Marsala Mushrooms, Demi Glace 23.95

