

Appetizers

Dinner

SUSHI GRADE TEMPURA AHI TUNA 11

Tempura battered ahi tuna wrapped with jasmine rice served with wasabi, soy sauce & sushi ginger served rare

OYSTERS ROCKEFELLER 9

Baked oysters on the half shell with creamy spinach dip and parmesan cheese

CAJUN CALAMARI 9

Fried breaded calamari tossed in sauce piquant and parmesan cheese

SZECHUAN BRAISED PORK RIBS 10

Whiskey braised blackened pork ribs served with Chef's favorite Szechuan sauce

TIGER SHRIMP COCKTAIL 11

Court bouillon seasoned tiger shrimp served with zesty cocktail sauce

Salads

Add to any salad: Tiger Shrimp 5 Blackened Salmon 6 Grilled Chicken 3 Ahi Tuna 5

WOODMOOR SALAD 10

Arcadian blend spring mix salad, toasted pecans, artichokes, cherry tomatoes, cucumbers, red onions, cranberries, almonds

TRI TIP STEAK SALAD 12

Iceberg lettuce, gorgonzola, bacon, egg, tomato, avocado, green onions, toasted pine nuts

COUNTRY CLUB CAESAR SALAD 10

Romaine lettuce, jalapeños, croutons, shredded parmesan cheese, caesar dressing

STRAWBERRY & MANGO SALAD 11

Baby spinach, feta cheese, strawberries, sliced mango, pecans, almonds, walnuts

GREEK SALAD 10

Baby spinach, feta cheese, Kalamata olives, tomatoes, cucumbers, red onions, balsamic vinaigrette dressing

SOUP DU JOUR BOWL 5 CUP 3

Entrées

CHICKEN FETTUCINE 13

Sautéed seasoned diced chicken breast with fettuccine in a parmesan cream sauce

CRAWFISH & ANDOUILLE FETTUCINE 17

Sautéed crawfish tail meat with andouille sausage with fettuccine in a parmesan cream sauce

ITALIAN BEEF LASAGNA 16

Italian seasoned beef with marinara sauce, lasagna noodles, mozzarella cheese and parmesan cheese

*All pasta dinners served with side salad and garlic bread

MAPLE LEAF DUCK BREAST 19

Served with raspberry-cherry sauce

BLACKENED SALMON ÉTOUFFÉE 25

Blackened salmon served with crawfish Étouffée

BLUE CRAB CHICKEN 17

Sautéed chicken breast topped with blue crab, mozzarella cheese and a garlic cream sauce

VOODOO CRAB STUFFED SOLE 19

Sautéed spicy sole stuffed with crab covered in a garlic cream sauce

LAMB T-BONE CHOPS 19

Broiled marinated lamb T-bone chops with a Dijon mustard sauce

GRILLED PORK CHOP 18

10oz seasoned French cut pork chop served with bourbon honey cream sauce

VEAL OSCAR 19

Sautéed breaded veal cutlet topped with lump crab and hollandaise sauce

*Dinner entrees & Steaks served with two sides

Roasted red potatoes, mashed potatoes, baked potato, white and wild rice, baby Carrots
couscous, quinoa, baby squash, asparagus, fried artichokes, green beans, broccoli

Steaks

8oz WOODMOOR SIRLOIN STEAK 18

Seasoned sirloin broiled to your specification

8oz TOP SIRLOIN COULOTTE CAB STEAK 22

Seasoned center cut top sirloin broiled to your specification

8oz BLACK ANGUS NEW YORK STEAK DIANE 18

Topped with a brandy mushroom sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

