

## 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.

