

appetizers

CAPRESE SKEWERS 9

Mozzarella cheese, basil, cherry tomatoes, Balsamic glaze on a bed of spinach

SUSHI GRADE AHI TUNA 10

Blackened seared rare ahi tuna with jasmine rice, wasabi, soy sauce, sushi ginger

CALAMARI 9

Fried breaded calamari tossed in Thai chili sauce

SPINACH ARTICHOKE DIP 9

Sautéed spinach and artichokes, cream cheese, sour cream, asiago cheese, parmesan, served with fried pita chips

TIGER SHRIMP COCKTAIL 10

Court bouillon seasoned tiger shrimp served with zesty cocktail sauce

salads

WOODMOOR HOUSE 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 WEDGE SALAD 10

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

Add to any salad: Tiger Shrimp 4 Blackened Salmon 5 Grilled Chicken 2 Ahi Tuna 4

STRAWBERRY & MANGO SALAD 11

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

KALE SALAD 11

Fresh kale, dates, almonds, sliced apples, Chèvre cheese, dried apricots, and strawberries

entrées

SPAGHETTI AND MEATBALLS 15

Italian seasoned beef meatballs with marinara sauce, served with side salad and garlic baguette

CHICKEN PARMESAN 16

Sautéed breaded chicken breast with marinara, mozzarella, and parmesan cheese served with fettuccini & squash

HONEY MUSTARD ENCRUSTED ALASKAN SALMON 25

Encrusted salmon served with asparagus spears, and wild rice

MAPLE LEAF DUCK BREAST 19

Served with raspberry-cherry sauce, roasted fingerling potatoes, and sautéed baby carrots.

CHICKEN AND PENNE PASTA PRIMAVERA 15

Medley of spring vegetables, shallots, sundried tomatoes, mushrooms, parmesan cheese, alfredo sauce, grilled chicken

Served with a wedge salad & garlic bread

CHICKEN FRIED STEAK 16

Steak breaded and fried golden brown, country gravy, garlic mashed potatoes, green beans

VEAL CORDON BLUE 18

Breaded veal cutlet stuffed with ham, swiss cheese, dijon mustard, topped w/ champagne cream sauce served with mashed potatoes & fried artichokes

PORK SCHNITZEL 16

Sautéed breaded pork cutlet served with potatoes, onions and red cabbage slaw

center cut steak

6oz BLACK ANGUS FILET MIGNON BLACK & BLUE 32

8oz TOP SIRLOIN COULOTTE CAB STEAK 25

12oz BLACKEND BLACK ANGUS RIB EYE 36

SERVED WITH CHOICE OF TWO SIDES:

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

The Country Club at Woodmoor

