



DINNER MENU

STARTERS

CLASSIC NEW ENGLAND CLAM CHOWDER

EAST COAST WOODY'S STYLE 7 CUP / 11 BOWL

SOUP OF THE DAY

DAILY SOUP, ASK YOUR SERVER 7 CUP / 11 BOWL

CHICKEN POT STICKERS

CILANTRO, SCALLION, SESAME-SOY SAUCE DRIZZLE 14

HONEY CHILI CHICKEN WINGS

FOOD & WINE MAGAZINE TOP 10 CHOICE

CARMEL VALLEY HONEY, CHILI, SCALLIONS -OR- ASK FOR IT 16

TRADITIONAL SHRIMP COCKTAIL

JUMBO CHILLED PRAWNS, HOUSE-MADE COCKTAIL SAUCE, LEMON 19

"WILLS FARGO" STEAK BITES

CUCUMBER SESAME SALAD - KEEPING THE MEMORY ALIVE 19

SALADS

ARTISAN MIXED GREENS

TOMATOES, CUCUMBERS, CARROTS CHOICE OF DRESSING 12

WOODY'S SIGNATURE WEDGE SALAD

SWANK FARMS ICEBERG, WOODY'S BLUE CHEESE DRESSING, BAKER'S BACON, GARDEN RADISH 12

SWANK FARMS HEIRLOOM TOMATO BURRATA SALAD

BIG SUR SEA SALT, GARDEN BASIL, GRILLED CROUTON, CARMEL VALLEY OLIVE OIL, BALSAMIC DRIZZLE 16

CAESAR SALAD

ROMAINE, HOME-MADE ANCHOVY DRESSING, CROUTONS, PARMESAN 12

SWANK FARMS BEET SALAD

BABY GREENS, CITRUS, FENNEL, SHERRY VINAIGRETTE 14

SEARED AHI TUNA NIÇOISE ENTREE SALAD

FARM EGGS, TOMATOES, CUCUMBER, GREEN BEANS, FINGERLING POTATOES, CHIVES, CLASSIC DIJON SHALLOT VINAIGRETTE 24

ENTREES

EACH ENTREE IS SERVED WITH SAUTEED SWANK FARM VEGETABLES

AND YOUR CHOICE OF THE FOLLOWING : *WHIPPED YUKON GOLD POTATOES, DOUBLE STUFFED BAKED POTATO, PUB FRIES, OR RICE PILAF*

SAUTÉED SAND DABS

DUSTED HERB FLOUR, CAPER BEURRE BLANC, HOUSE-MADE TARTAR SAUCE 29

SLOW ROASTED HALF CHICKEN

MARY'S PASTURE RAISED CHICKEN, MARINATED IN GARLIC AND LEMON THYME, BROWN CHICKEN JUS 28

PAN SEARED SALMON FILET

CAST IRON SEARED, BASTED WITH THYME AND SHALLOTS, CHARDONNAY SAUCE 29

FRESH CATCH OF THE DAY

CHEFS CREATION, BASTED WITH THYME AND SHALLOTS M.P.

CHEF'S ARTISINAL PASTA

JERSEY RICOTTA, HEIRLOOM TOMATO FENNEL FONDU, PARMESAN REGGIANO 22

OFF THE GRILL

OUR HAND CUT STEAKS ARE SERVED WITH CHIPPOLINI ONIONS, SAUTEED SWANK FARM VEGETABLES, WOODY'S OVEN ROASTED GARLIC STEAK BUTTER

PRIME SIRLOIN 8 OZ 32

CERTIFIED ANGUS 14 OZ NEW YORK STEAK 42

CERTIFIED BLACK ANGUS 14OZ RIB EYE STEAK 44

GRILLED FILET MIGNON

MOREL MUSHROOM CABERNET SAUCE 48

WOODY'S ANGUS RANCH BURGER

SMOKED BACON, CHEDDAR, RED ONION, LETTUCE, TOMATO 18

Beer for the Kitchen Crew \$4

All items have two prices. A cash price and a credit/debit price. Cash prices are listed on the menu. Payment in another form will be reflected on your receipt at a higher price.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.