

FRONT NINE

STEAK ON A STICK

Jack Daniels glazed tenderloin tips served on a skewer over Julianne stir fried vegetables 11

CUBAN SPRING ROLLS

Cuban marinated pork, sliced ham, Swiss cheese and pickles in a spring roll wrap served with a creamy yellow mustard dipping sauce 10

BLUE MOUNTAIN ZINGERS

Boneless chicken tenders, soaked in buttermilk and dredged in seasoned flour, lightly fried and served with celery, choice of bleu cheese or zinger sauce
Single Order 7 Double Order 11

BACON WRAPPED SCALLOPS

Four sea scallops wrapped in Cherrywood bacon served with a tomato jam 15

COCONUT SHRIMP

Three large Gulf shrimp, house breaded, served with a mango pineapple salsa and tropical yogurt dipping sauce 14

SHRIMP & CRAB COCKTAIL

Jumbo shrimp, colossal crab served with cocktail sauce 15

CHIC PEA POPCORN

Crispy fried garbanzo beans tossed with sweet cream butter, fresh chives and parmesan cheese 8

PIEROGIES

Pierogies served fried or sautéed with onions 8

WOODSTONE JUMBO WINGS

Sweet & Sweaty, Mild, Hot, BBQ,
Jack Daniels Teriyaki Glaze, or Thai Coconut Curry
Order of Four 6 Order of Eight 12

BEEF TACOS

Three hard or soft shell beef tacos topped with cheddar cheese, lettuce and tomato with sour cream 9

NACHOS TOSTADO

Fresh fried corn tortillas, chili, cheddar cheese, jalapenos with Pico de Gallo, guacamole and sour cream 8

TOP YOUR NACHOS

GROUND CHICKEN 2 BRISKET 3

THE CUP

FRENCH ONION CROCK

Slow cooked onions, topped with homemade crostini and Swiss cheese 6



MARYLAND CRAB CUP 5 BOWL 7

SOUP DU JOUR CUP 4 BOWL 6

HOMEMADE CHILI CUP 4 BOWL 6

BACK NINE

COWBOY BRISKET SANDWICH

House smoked slow roasted brisket, chipotle mayo, topped with pepper jack cheese and frizzled onions 12

GRILLED PASTRAMI SANDWICH

Sliced pastrami, Swiss cheese, grilled rye, stone ground mustard served with creamy coleslaw 12

PHILLY BEEF OR CHICKEN CHEESESTEAK

Chip steak with sautéed onions, American cheese and marinara sauce 11

CHICKEN AND AVACADO PANINI

Sliced chicken, avocado, caramelized onions, cherry tomatoes, Queso fresco and avocado ranch dressing 11

TWO SLICE WOODSTONE CLUB

Ham, turkey, tuna salad, chicken salad, or egg salad with lettuce, tomatoes, bacon, mayonnaise on your choice of bread or wrap 10

WOODSTONE BURGER

8 oz. Angus Chuck patty topped with lettuce, tomato, onion and your choice of cheese served on a grilled Artisan roll 11

PORK BBQ SLIDERS

House smoked pork shoulder, Memphis style BBQ sauce topped with creamy coleslaw 10

MARYLAND CRAB CAKE SLIDERS

Signature crab cake served on two slider rolls with Old Bay aioli 15

CHICKEN FINGER BASKET

Served with French Fries and honey mustard or BBQ 9

YUENGLING BATTERED HADDOCK BASKET

Served with French Fries and cocktail or tartar sauce 12

THE GREENS

TOMATO MOZZARELLA SALAD

Heirloom tomatoes, Calandra's fresh mozzarella, spring mix served with balsamic fig jam and house garlic bread 11

STEAK AND BLEU SALAD

Marinated flank steak, crumbled bleu cheese, chopped bacon, cherry tomatoes, and sliced red onion over chopped baby romaine 12

STRAWBERRY PECAN AND GOAT CHEESE SALAD

Sliced strawberries, candied pecans and crumbled goat cheese over spring mix with house raspberry vinaigrette 10

CHERRY ORANGE SALAD

Dried infused cherries, mandarin oranges, praline almonds over spring mix with a tropical yogurt dressing 9

CAESAR SALAD

Crisp romaine, Chef's Caesar, parmesan cheese and herb croutons 6

GARDEN SALAD

Spring mix, tomato, cucumber, carrots and herb croutons 5

ADD TO ANY SALAD

GRILLED CHICKEN 6 GRILLED SHRIMP 10
GRILLED STEAK 8 GRILLED SALMON 12

THE FAIRWAY

CORONA INFUSED GARLIC GRILLED CHICKEN

12 oz. airline breast marinated in lime infused beer topped with a hominy black bean salsa 22

ST. LOUIS BBQ RIBS

16 hour slow cooked St. Louis pork ribs smothered in rich BBQ sauce and served with loaded potato salad and creamy coleslaw 25

CHEF'S SIGNATURE CRAB CAKE

Chef's signature recipe served with cocktail or tartar sauce 32
Double Cakes add 12

CHEF'S COMBO PLATE

Served with fresh vegetables and starch du jour 28
~ PAIR 2 DIFFERENT MAINS ~
Grilled Salmon ~ Bacon Wrapped Scallops
Marinated Flank Steak ~ Chef's Lump Crab Cake
Grilled Chicken Breast

SIZZLING FAJITAS

Bell peppers and onions on a hot skillet served with Pico de Gallo, sour cream and guacamole
Chicken 17 Steak 19 Shrimp 24

CHICKEN MAGAZINE

Jumbo crab, garlic Dijon cream and diced tomatoes 27

CHEF'S SELECTIONS AND SAUCE PAIRINGS

Woodstone Signature BONE IN PORK CHOP

14 oz. Prime Pork 29

FILET MIGNON

8 oz. hand cut choice filet 38

GRILLED PRIME RIBEYE STEAK

14 oz. Hand cut Certified USDA Prime 32

GRILLED MARINATED FLANK STEAK

8 oz. marinated grilled flank steak 19

BROILED SALMON

8 oz. fresh Atlantic Salmon 24

AU POIVRE SAUCE

JACK DANIEL'S TERIYAKI

SMOTHERED (SAUTÉED ONIONS & MUSHROOMS)

HORSERADISH CREAM

GORGONZOLA CREAM SAUCE

CREOLE MUSTARD SAUCE

BÉARNAISE

UPGRADE OSCAR STYLE ~ LUMP CRAB & BÉARNAISE 12

FROM THE RANGE

PAN SEARED TUNA

6 oz. Togarashi spiced Ahi tuna served with chilled seaweed salad, wasabi tobiko and julienne stir fry vegetables 25

BACON WRAPPED SCALLOPS AND RISSOTTO

Four large Diver scallops wrapped in Cherrywood bacon served with a 4 year cave aged cheddar risotto 32

MARYLAND BLUE CRAB RAVIOLI

Served with a Limoncello saffron cream sauce 25

CHICKEN PARMESAN

House made marinara, mozzarella cheese served with linguine or penne and garlic bread 18

PENNE BALSAMICO

Penne pasta, roasted asparagus, heirloom tomatoes tossed with balsamic infused butter 17

ADD

GRILLED CHICKEN 6 GRILLED STEAK 8
GRILLED SHRIMP 10

HEALTHY *Choices*



GRILLED CHICKEN BURGER

Ground chicken seasoned with lime and cilantro topped with a black bean hominy salad, drizzled with tropical yogurt dressing 9

GRILLED PORTABELLA STACK

Grilled portabella, heirloom tomatoes, charred red onion, wilted spinach and asparagus 17

BARRAMUNDI AND SMOKED BRUSCHETTA

8 oz. fresh barramundi topped with smoked olive oil and heirloom tomato basil salad 21

GRILLED PETT FILET

5 oz. choice filet topped with avocado oil charred onion 24

ALL HEALTHY CHOICE ENTREES SERVED WITH GRILLED PORTABELLA MUSHROOM AND VEGETABLE DU JOUR

ALL ENTREES SERVED WITH CUP OF SOUP DU JOUR OR SIDE GARDEN SALAD
VEGETABLE DU JOUR & STARCH DU JOUR

ALL CREDIT CARD TRANSACTIONS ARE ASSESSED A 3% MERCHANT FEE

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

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

A 20% GRATUITY WILL BE ADDED TO TABLES OF 8 OR MORE.