

FRONT NINE

OLD BAY SHRIMP

EZ peel shrimp simmered in an Old Bay garlic Lager broth served with garlic bread
Half Pound 9 One Pound 18

PROSCUITO WRAPPED SHRIMP

Pickled onions, smoked stone ground honey mustard dipping sauce 13

SHRIMP & CRAB COCKTAIL

Jumbo shrimp & colossal crab served with cocktail sauce 15

CITRUS SAFFRON MUSSELS

One pound of PEI mussels in a citrus saffron cream served with house garlic bread 11

FRIED MAC AND CHEESE

Rich Cooper sharp mac and cheese and bacon, fried in a Cheetos crust, served with sriracha stewed tomatoes 10

SPINACH ARTICHOKE AND CRAB DIP

Parmesan, baby spinach, roasted artichoke and lump crab served with grilled pita chips 13

LENGYEL'S PIEROGIES

A Nesquehoning favorite, homemade served fried or sautéed with onions 8

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

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, and jalapenos with Pico de Gallo, guacamole and sour cream 8

THE GREENS

GRILLED BUFFALO CHICKEN SALAD

Romaine lettuce, cherry Heirloom tomatoes, diced celery, crumbled bleu cheese, grilled buffalo chicken breast with side of House made bleu cheese dressing 14

SPINACH SALAD WITH BACON DRESSING

Baby spinach, sliced mushrooms, hard boiled eggs, onion bacon dressing 9

PEAR WALNUT SALAD

Sliced pears, candied walnuts, dried cranberries, gorgonzola cheese with House made cranberry vinaigrette 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 11

BACK NINE

COWBOY BRISKET SANDWICH

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

GYRO PANINI

Gyro meat, cucumber dill sauce, lettuce, tomato rolled in a grilled flatbread 11

GRILLED REUBEN

16 hour slow cooked corned beef, sauerkraut, Russian dressing and Swiss on grilled rye 12

KIELBASA SANDWICH

Topped with pickled onions and stout mustard 11

TURKEY BACON RANCH WRAP

Sliced turkey, Cherrywood bacon, House ranch, cheddar cheese, lettuce and tomato 10

PHILLY BEEF OR CHICKEN CHEESESTEAK

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

CHICKEN AND SMOKED MOZZARELLA PANINI

Sliced chicken, sundried tomatoes, spinach, pesto mayo and smoked mozzarella 11

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

SMOKING POT ROAST

Tender pot roast, grilled onions, & cheddar jack cheese served open faced on grilled white bread drizzled with horseradish sauce 12

TUNA MELT

Tuna salad served on grilled rye bread with sliced tomatoes and Swiss cheese 10

SPECIALTY BASKETS

SERVED WITH FRENCH FRIES, ONION RINGS OR FRESH CHIPS

CHICKEN FRITTERS 9

HONEY STUNG FRIED CHICKEN 12

YUENGLING BATTERED HADDOCK 12

FRIED SHRIMP 14

THE CUP

SOUP DU JOUR	CUP 4	BOWL 6
HOMEMADE CHILI	CUP 4	BOWL 6
MARYLAND CRAB	CUP 5	BOWL 7

FRENCH ONION

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

THE FAIRWAY

CHICKEN MAGAZINE

Jumbo crab, garlic Dijon cream and diced tomatoes 27

CHICKEN CORDON BLEU

Ham and Swiss cheese, wrapped in a breaded chicken breast served with a garlic Dijon cream 20

5 SPICE DUCK BREAST

Sous vide to medium rare, flash seared, drizzled with plum sauce, served with roasted sweet potatoes and zucchini 27

RED ZINFANDEL BRAISED SHORT RIB

Boneless short rib, Predator Zinfandel demi, served with parsnip puree and vegetable du jour 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 ~ Crab Stuffed Shrimp
Grilled Sirloin 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

CHEF'S SELECTIONS AND SAUCE PAIRINGS

BROILED SALMON

8 oz. fresh Atlantic Salmon 23

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

WAGYU SHOULDER TENDER

10 oz. Petite shoulder tenderloin medallions 26

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

SEAFOOD COMBO

Crab stuffed shrimp, broiled cod, and sea scallops
Your choice Cajun, garlic butter or lemon pepper 33

PARMESAN CRUSTED COD

8 oz. fresh cod, parmesan herb panko bread crumbs,
garlic scampi garnished with cherry heirloom tomatoes 19

PAN SEARED SCALLOPS AND GRITS

Jumbo fresh Sea scallops, smoked Gouda and bacon grits,
caramelized shallots 34

SHRIMP AND SCALLOPS FRA DIABLO

Large Gulf shrimp and fresh sea scallops tossed with tagliatelle
pasta and a spicy bell pepper marinara served with
House garlic bread 32

CHICKEN OR VEAL PARMASAEEN

House made marinara, mozzarella cheese served
with linguine or penne and garlic bread
Chicken 18 Veal 26

SALTIMBOCCA

House breaded topped with sliced prosciutto, fresh sage,
sliced tomato and **Calandra's** fresh mozzarella
topped with mushroom marsala
Chicken 20 Veal 28

SMOKED VEGETABLE TORTELLINI

Cheese tortellini, smoked vegetables, garlic scampi sauce,
tossed with House smoked **Calandra's** mozzarella 18

ADD

GRILLED CHICKEN 6 GRILLED STEAK 8
GRILLED SHRIMP 10

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.