

Woodstone Country Club

STARTERS

COCONUT CHICKEN SKEWER

Chicken marinated in coconut milk with a sweet chili dipping sauce \$9

WOODSTONE JUMBO WINGS

Sweet & Sweaty, Mild, Hot, BBQ, Jack Daniels Teriyaki Glaze
Order of Four \$7 Order of Eight \$13

FRITTA SAMPLER

Fried mozzarella curds, avocado slices, buffalo cauliflower served with a buttermilk herb dipping sauce \$8

CALAMARI

Hand breaded calamari soaked in buttermilk served with your choice of marinara or spicy cherry pepper aioli \$12

CRAB FRIES

Crispy fries topped with crabmeat, mozzarella curds, green onions, and creamy crab sauce \$13

CHARCUTERIE BOARD

Nello's dry cured guanciale and hot soppressata, parmesan reggiano, pickled Vegetables and crusty bread \$14

BBQ SHRIMP

Jumbo tiger shrimp wrapped in deep smoked Cherrywood bacon, dotted with horseradish served with a charred mango jam \$12

BBQ PORK EGG ROLL

Slow roasted pork butt with sautéed onions, cheddar jack cheese, and pickles served with a creamed cabbage relish \$9

BLUE MOUNTAIN ZINGERS

Boneless chicken tenders soaked in buttermilk, served with celery, choice of bleu cheese or zinger sauce
Single order \$7 Double order \$11

SHRIMP & CRAB COCKTAIL

4 Jumbo shrimp, colossal crab served with cocktail sauce \$16

SOUPS & SALADS

Soups

FRENCH ONION CROCK

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

MARYLAND CRAB CUP 5 BOWL 7

Cream of crab topped with fresh herbs

SOUP DU JOUR CUP 4 BOWL 6

Sandwiches

"THE BIRDIE"

Buttermilk ranch fried chicken breast on a grilled brioche topped with shredded lettuce, tomato, and onion, avocado, and bacon aioli \$10

BROOKLYN AVE PASTRAMI SANDWICH

Grilled rye bread, melted swiss, piled high with pastrami, and creamy coleslaw, drizzled with Russian Dressing \$12

COWBOY BRISKET

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

GRILLED FLATBREAD PIZZA

Hand pressed flatbread from Danny Brits in NJ topped with house made fresh mozzarella, pomodoro, fresh basil, and extra virgin olive oil \$7

ADD SHRIMP \$7

ADD GRILLED CHICKEN \$7

ADD GRILLED STEAK \$6

TWO SLICE WOODSTONE CLUB

Ham, turkey, or tuna salad with lettuce, tomatoes, bacon, mayonnaise with a 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 an artisan roll \$12

Salads

CRAB AVOCADO SALAD

Lump crab tossed lightly in a lemon basil aioli served over frisee lettuce, garnished with pomegranate seeds and sliced avocado \$16

TRADITIONAL COBB SALAD

Chopped Romaine lettuce topped with avocado, Cherrywood bacon, hard boiled eggs, crumbled bleu cheese served with your choice of dressing \$9

CAESAR SALAD

Crisp romaine, Chef's Caesar, parmesan cheese and herb croutons \$10

GARDEN SALAD

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

CAPRESE SALAD

Heirloom tomatoes, housemade fresh mozzarella, English cucumber tossed with orange zest olive oil and a balsamic glaze, fresh

ADD TO ANY SALAD

GRILLED CHICKEN \$7 GRILLED SHRIMP \$11
GRILLED STEAK \$12 GRILLED SALMON \$13

PHILLY BEEF OR CHICKEN CHEESESTEAK

Chip steak with sautéed onions, American Cheese and marinara sauce \$11

CHICKEN FINGER BASKET

Served with French Fries and choice of honey mustard or BBQ 9

SOFT SHELL TACOS

Three tacos topped with shredded cabbage, homemade pico de gallo, queso fresco, garnished with charred lime wedges with your choice of

Carne Asada Steak \$11 or Blackened Barramundi \$13

ALL SANDWICHES SERVED WITH FRENCH FRIES

Woodstone Country Club

..... CHEF'S SELECTIONS

PRIME BONE IN PORK

14 oz. premium reserve Prime pork topped with a grilled peach compote \$29

FILET MIGNON

Broiled to perfection served with a demi glaze
and garnished with fresh grated horseradish

5 oz. \$29

8 oz. \$39

"SHORE TO DOOR"
*CAUGHT AND
SHIPPED
WITHIN 24 HOURS

*SASHIMI GRADE AHI TUNA

"Shore to Door" fresh east coast tuna, pan seared, topped with mango papaya salsa
served with a chilled soba noodle salad \$31

..... ENTREES

PRIME SIRLOIN STEAK

8oz. Prime sirloin steak served with Chef Cyril's homemade steak sauce
with roasted baby bakers and sautéed broccolini \$27

CHEF'S SIGNATURE CRAB CAKE

Colossal crab meat served with your choice of cocktail or tartar sauce \$32
Double Cakes add \$13

LOBSTER FRESCO

Maine lobster meat, cherry heirloom tomatoes, sautéed broccolini
tossed with fresh tagliatelle and finished with a truffle chervil butter \$32

BLACKENED FRENCHED CHICKEN BREAST

Free to roam, antibiotic free, 9oz. chicken breast served with aged cheddar, mushroom risotto
topped with frizzled onions and gorgonzola cream sauce \$21

PARMESAN REGGIANO CRUSTED SALMON

"Shore to Door" Faroe Island Salmon, served with the vegetable and starch du jour \$29

GREEK PENNE PASTA

Oven roasted tomatoes, artichoke hearts, fresh spinach, Kalamata olives with a garlic herb oil
topped with toasted pine nuts and crumbed feta cheese \$16

Add Chicken \$7 Add Steak \$12 Add Salmon \$13

SMOKED BRISKET PLATE

16 hour slow cooked smoky brisket BBQ, served with loaded mashed potatoes, creamed corn and coleslaw \$17

SIZZLING FAJITAS

Bell peppers and onions on a hot skillet, served with pico de gallo, sour cream, and guacamole
With your choice of

Chicken \$17 Steak \$22 Shrimp \$25

CHICKEN PARMESAN

Housemade marinara, topped with mozzarella cheese served with linguine or penne with a side of garlic bread \$19

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**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

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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

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