

WOODSTONE COUNTRY CLUB

STARTERS

SPINACH ARTICHOKE AND CRAB DIP

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

DIP'N WEDGES

Crispy potato scoops served with a bacon horseradish dipping sauce 8

TENDERLOIN BRUSCHETTA

Wisconsin Buttermilk Bleu and horseradish spread, sliced beef tenderloin topped with heirloom tomato jam on ciabatta crostini 12

K.C. HOG WINGS

Mini pork shanks tossed with a honey bourbon BBQ sauce served with housemade coleslaw 9

COLOSSAL SHRIMP SCAMPI

Colossal shrimp in a garlic chive scampi sauce served over ciabatta crostini 18

SHRIMP & CRAB COCKTAIL

3 Jumbo shrimp and colossal lump crab served with cocktail sauce 18

BOGEY ROLL

House ground filet mignon, chopped pickles, American cheese, diced onion in an egg roll served with Thousand Island 9

COCONUT CHICKEN SKEWER

Chicken marinated in coconut milk served with a sweet chili dipping sauce 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

WOODSTONE JUMBO WINGS

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

SOUPS & SALADS

SOUP DU JOUR CUP 4 BOWL 6

MARYLAND CRAB

Cream of crab topped with fresh herbs
CUP 6 BOWL 8

HOMEMADE CHILI

Topped with cheese, diced red onion and sour cream
CUP 5 BOWL 7

FRENCH ONION CROCK 6

Slow cooked onions topped with home made crostini and Swiss cheese

MOZZARELLA BURRATA SALAD

Crisp arugula, marinated vegetables, Heirloom tomatoes, creamy mozzarella burrata drizzled with aged balsamic glaze 12

SOUTHWEST GRAIN BOWL

Ancient grains, fire roasted corn and black beans, grilled onions, Queso fresco with a charred lime and garlic vinaigrette 9

BERRY ALMOND SALAD

Mixed fresh berries, baby spinach, candied almonds and crumbled feta with blueberry pomegranate dressing 11

CLASSIC WEDGE SALAD

Iceberg wedge, Heirloom tomatoes, chopped bacon, hard boiled egg and 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

ADD TO ANY SALAD

ADD GRILLED CHICKEN 7 ADD GRILLED SHRIMP 11
ADD GRILLED STEAK 12 ADD GRILLED SALMON 13

SANDWICHES AND SUCH

ALL SANDWICHES SERVED WITH FRENCH FRIES

BARRAMUNDI PO'BOY

Barramundi tossed in our Zinger flour, fried and topped with lettuce, tomato, red onion and remoulade 13

CUBAN SANDWICH

Marinated pork, Black Oak ham, sliced pickles, Swiss cheese and mustard served on a pressed roll 11

TURKEY RACHEL

Sliced turkey, grilled rye bread, Swiss cheese and coleslaw 11

SHORT RIB MELT

Boneless braised beef short ribs, sautéed onions, aged cheddar and creamy horseradish spread served on grilled white bread 14

"THE BIRDIE"

Buttermilk ranch fried chicken breast on a grilled brioche topped with shredded lettuce, tomato, onion, avocado and bacon aioli 11

TWO SLICE WOODSTONE CLUB

Ham, turkey or tuna salad topped with lettuce, tomato, 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 13

PHILLY BEEF OR CHICKEN CHEESESTEAK

Chip steak with sautéed onions, American cheese and marinara sauce 12

CHICKEN FINGER BASKET

Served with French Fries and choice of honey mustard or barbeque sauce 9

Woodstone Flatbreads

Hand pressed flatbread from Danny Brits in NJ

CLASSIC FLATBREAD

Topped with housemade mozzarella, Pomodoro sauce, micro basil and drizzled with extra virgin olive oil 7

SHORT RIB FLATBREAD

Braised beef short rib, Chef Cyril's housemade steak sauce, smoked gouda cheese and garnished with frizzled onions 12

SAUSAGE FLATBREAD

Italian sausage, wild mushroom and oven roasted tomato ragout topped with Bleu cheese 10

BBQ CHICKEN FLATBREAD

Crispy chicken tenders, cheddar jack cheese, BBQ sauce and red onion 10

WOODSTONE COUNTRY CLUB

Chef's Signature Selections

PRIME BONE IN PORK

14 oz. premium reserve Prime pork served with an Italian cherry gastrique and garnished with brandied cherries 29

FILET MIGNON

Broiled to perfection served with a roasted Cipollini onion and porcini mushroom demi, starch du jour and broccolini

5 oz. 29

8 oz. 39

PRIME NY STRIP STEAK

12 oz. Prime NY Strip served with a smoked garlic and sundried tomato butter, starch du jour and broccolini 32

Shore to Door

SALMON PROVENCAL

Faroe Island Salmon served with saffron tomato broth, sautéed pea leaves, petite baby potatoes and garnished with fried capers 29

FRESH FLORIDA MAHI MAHI

Mahi Mahi filet topped with grilled pineapple relish 31

“SHORE TO DOOR” CAUGHT AND SHIPPED WITHIN 24 HOURS

Entrees

CHEF'S SIGNATURE CRAB CAKE

Colossal crab meat served with your choice of cocktail or tartar sauce 32

Double Cakes add 13

RED ZINFANDEL BRAISED SHORT RIB

Boneless beef short ribs prepared pot roast style and served with truffled cauliflower puree and garnished with frizzled onions 26

CRISPY DUCK

PA's own Jurgielewicz duck served with a warm farro salad and savory caramel 30

BBQ FRENCHED CHICKEN BREAST

Free to roam, antibiotic free, 10oz. chicken breast smothered in honey bourbon BBQ and served with a cheesy potato casserole and housemade coleslaw 22

CHICKEN PARMESAN

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

SMOKED CHICKEN LINGUINE

Fresh linguine pasta, sliced smoked chicken breast tossed in an oven roasted tomato and asiago cheese alfredo, garnished with micro basil 19

RIGATONI AND MUSHROOM RAGOUT

AVAILABLE WITH GLUTEN FREE RIGATONI

Fresh rigatoni, oven roasted tomato and wild mushroom ragout, baby spinach finished with a basil infused extra virgin olive oil and asiago cheese 16

ADD CHICKEN 7 ADD STEAK 12 ADD GRILLED SHRIMP 11 ADD SALMON 13

**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.