

..... Starters

BLUE MOUNTAIN ZINGERS

Boneless chicken tenders, soaked in buttermilk, 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
Order of Four 6 Order of Eight 12

CHICKEN ON A STICK

Jack Daniels glazed chicken served on a skewer over Julianne stir fried vegetables 9

SHRIMP CRISPS

Six bite size shrimp in a wonton wrapper served with Asian Zing dipping sauce 12

SHRIMP & CRAB COCKTAIL

Jumbo shrimp, colossal crab served with cocktail sauce 15

FRIED RAVIOLI

NY Pasta Company's fresh burrata stuffed ravioli, house breaded, served with a charred tomato sauce and balsamic pearls 10

PHILLY CHEESESTEAK EGG ROLL

Philly steak meat, American cheese and sautéed onions wrapped in an egg roll, served with marinara 9

MEDITERRANEAN HUMMUS PLATTER

Homemade hummus served with fried pita chips and assorted vegetables 8

..... Salads

PEAR WALNUT AND GORGONZOLA SALAD

Sliced fresh poached Asian pears, candied walnuts, dried cranberries and crumbled gorgonzola drizzled with cranberry vinaigrette 10

LOADED GREEK SALAD

Artichoke Hearts, Roasted red peppers, oven roasted tomatoes, cucumbers, Kalamata olives, feta cheese and hummus over spring mix with a house red wine vinaigrette 10

ROASTED CORN AND MANCHEGO SALAD

Roasted corn, cherry heirloom tomatoes, sliced avocado, Manchego cheese drizzled with a lime vinaigrette 8

ADD CAJUN SEARED

CHICKEN 6 SHRIMP 10 STEAK 11

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 11 GRILLED SALMON 12

..... Soups

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

..... Sandwiches

SMOKIN' POT ROAST SANDWICH

Tender braised beef roast topped with caramelized onion, cheddar jack cheese, open faced over white bread and drizzled with creamy horsey sauce 13

ROAST PORK SANDWICH "PHILLY-STYLE"

Overnight sous vide style Prime pork loin sliced thin, dipped in an Italian herb au jus with garlic, spinach, Provolone cheese on a Liscio steak roll 12

BRATWURST AND KRAUT

Alpine Lace All Natural bratwurst from Honesdale PA served with beer braised kraut on a pretzel hot dog bun with Bavarian mustard 10

CHICKEN AND MANCHEGO PANINI

Sliced grilled chicken, Manchego cheese, wild mushrooms and oven roasted tomatoes on a grilled panini 11

LOBSTER SLIDERS

Chilled Maine lobster salad served on a grilled slider roll with lettuce and tomato 17

TWO SLICE WOODSTONE CLUB

Ham, turkey, or tuna 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 12

PHILLY BEEF OR CHICKEN CHEESESTEAK

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

ZINGER FLATBREAD PIZZA

Hand pressed flatbread from Danny Brits in NJ topped with zinger sauce, green onion and celery confetti, topped with Woodstone famous zingers, and cheddar jack cheese 9

CHICKEN FINGER BASKET

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

ALL SANDWICHES SERVED WITH FRENCH FRIES

WOODSTONE COUNTRY CLUB

..... *Chef's Selections*

BONE IN PORK CHOP

14 oz. premium reserve Prime pork topped with a roasted honey crisp apple compote 29

GRILLED FILET MIGNON

Choice Angus filet broiled to perfection served with roasted Cipollini onions brandy peppercorn demi and garnished with Gaufrette potatoes

5 oz.28

8 oz.38

FAROE ISLAND SALMON

8 oz. Atlantic Salmon that hits the market within 72 hours of harvest, topped with house made cranberry sauce served over creamed spinach 24

..... *Entrees*

CHICKEN PARMESAN

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

PAN ROASTED AIRLINE CHICKEN

Free to roam, antibiotic free 9 oz. chicken breast topped with a wild mushroom and tomato ragout served with wild rice 19

LOBSTER MAC AND CHEESE

Orecchiette pasta tossed with a rich cooper sharp cheese sauce Maine lobster meat and sweet green peas 29

BRAISED BEEF POT ROAST

Tender slow cooked pot roast served with whipped potatoes, rich demi glace and root vegetables 23

BLACKENED SIZZLER

Cajun seared topped with roasted corn salad, served with Bleu cheese mashed on a skillet

Chicken 17 Steak 22 Shrimp 24 Scallops 32

CHEF'S SIGNATURE CRAB CAKE

Packed full of the biggest lump crab available served with your choice of cocktail or tartar sauce 33

Double Cakes add 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**