

Appetizers

<i>Panko Crusted Salmon Cakes</i> with a Lemon Caper Aioli	\$9.95
<i>Jumbo Shrimp Cocktail</i> with a Remoulade & Cocktail Sauce	\$2.50 Per Shrimp
<i>Tenderloin Bruchetta</i> served over Garlic Bread with Balsamic Vinaigrette	\$9.95
<i>Pan Seared Diver Scallops</i> with Fennel Cream	\$10.95
<i>Crispy Duck Pot Stickers</i> with Teriyaki and Duck Sauce	\$8.95

Soup's

<i>French Onion Soup Gratinee</i>
Crock Only \$3.95
<i>Soup Du Jour</i>
Cup \$2.95 Bowl \$ 3.95

Side Salad's

<i>Garden</i>	\$3.95
<i>Caesar</i>	\$4.95
<i>Spinach</i>	\$4.95

In a Fresh Baked Bread Boule Add \$2.00

Pasta

Choice of: Penne, Spaghetti, or Sea Shells

<i>Light</i>	<i>Petite</i>	<i>Full</i>
<i>Garlic Basil Wine</i> Garlic & Basil Sautéed in Olive Oil with a White Wine Reduction, Finished with a Touch of Butter	\$6.95	\$10.95
<i>Mediterranean</i> Artichokes Hearts, Kalamata Olives, Roma Tomatoes, Capers and Spinach in a Garlic Butter Wine Reduction	\$7.95	\$11.95
<i>Vegetarian</i> Sun Dried Tomatoes, Roasted Red Peppers, Portobello Mushrooms, Sugar Snap Peas, Spinach, and Onions in a Garlic Wine Reduction	\$7.95	\$11.95

Cream Based

<i>Carbonara</i> Prosciutto, Roasted Red Peppers, and Green Peas in a Creamy Garlic and Parmesan Sauce	\$9.95	\$13.95
<i>Alfredo</i> Creamy Alfredo Sauce with Broccoli Florettes	\$8.95	\$12.95

Add to above Pasta's

<i>*Sea Scallops</i>	4oz. \$6.50	6oz. \$9.50
<i>Grilled Chicken</i>	3oz. \$2.75	6oz. \$5.00
<i>Jumbo Shrimp</i>	\$2.00 each	\$11.00 six

Specialty Pastas

<i>Bolognese</i> Ground Beef and Sausage Simmered in Marinara Sauce	\$10.95	\$15.95
<i>*Tenderloin Tips Espagnole</i> Tenderloin Tips Sautéed with Portobello Mushrooms, Roasted Red Peppers, and Spinach in a Tomato Based Brown Sauce	\$14.95	\$21.95

All Pasta's Are Served With A Choice Of A Garden Salad Or A Cup Of Soup Du Jour

Entrees

***Grilled Filet Mignon**
\$19.95 Petite \$34.95 Twin

***Seared Rack of Lamb**
\$19.95 1/2 Rack \$34.95 Full Rack

***Pan Seared Veal Medallions**
\$16.95 3 Medallions \$25.95 5 Medallions

***Grilled Bone In Pork Chop**
\$14.95 Single \$24.95 Twin

Grilled Chicken Breast
\$10.95 Single \$16.95 Twin

***Grilled Salmon Steak**
\$15.95 6oz \$27.95 12oz

Walnut Encrusted Tilapia Filet
\$12.95 Single \$20.95 Twin

Sauces (Choose One)

Béarnaise—Hollandaise Sauce with Tarragon Reduction

Zinfandel Demi Glaze— Beef Based Brown Sauce with Zinfandel Reduction

Bourbon Glaze—Sweet Bourbon Reduction

Sherry Pink Peppercorn Cream— Reduction of Sherry & Pink Peppercorns Finished with Supreme Sauce

Marsala— Marsala Wine Reduction with Mushrooms and Finished w/Demi Glaze

Teriyaki Glaze— Traditional Asian Sweet Sauce

Hollandaise—Rich Egg Based Sauce made with Butter

Fennel Cream— Cream Sauce with Pernod Liquor and Fennel

Lemon Dill Veloute— Clear Broth Based Sauce with Lemon and Dill

Garlic & Wine— White Wine Reduction with Garlic, Finished w/ a Touch of Butter

Bourbon Cider Reduction— Bourbon Reduction with Apple Cider and a Hint of Cinnamon

Sauce Alternatives

Caramelized Apple Chutney, Frizzled Onions, Cognac Mushrooms

Other Popular Preparations

Au Poivre Pan Seared, Cracked Black Peppercorns, Brandied Cream Sauce. Chef Recommends with Filet Mignon

Parmesan Breaded, Fried, Marinara, Provolone Cheese, Baked. Chef Recommends with Chicken or Veal

Oscar Asparagus, Crab Meat, Hollandaise or Béarnaise Sauce. Chef Recommends with Chicken, Veal, or Fish Add \$6.00

Baked Stuffed Shrimp add \$3.50 per Shrimp to any Entrée. *As an entrée \$20.95 Five shrimp, \$14.95 Three Shrimp*

Choice Of Vegetables

Green Beans, Asparagus, Broccoli,
Pureed Butternut Squash, or Vegetable Medley

Choice Of Starch

Yukon Gold Mashed Potatoes, Sweet Mashed,
Basmati Rice, Baked Potato, or Pasta

All Entrees Are Served With A Choice Of A Garden Salad Or A Cup Of Soup Du Jour

Pub Style Appetizers

Wings Honey BBQ, Sesame Teriyaki, Buffalo, or Jack Daniels	.99 ea \$5.50 Half Dz. \$9.95 Dz.
Cheese Quesadilla w/ Tomato, Cheddar Cheese, Guacamole, Salsa and Sour Cream	\$6.95
add Blackened Chicken	\$9.95
Sweet Potato Fries w/ Roasted Garlic Aioli	\$7.50
South Western Chicken Egg Rolls w/Cajun Sour Cream	\$9.95
Fried Calamari with Marinara Sauce	\$9.95
Beef and White Bean Chili	Cup \$3.50 Bowl \$4.95

Build Your Own

	<u>Sm.</u>	<u>Lg.</u>	<u>.25 ea</u>	<u>.50 ea</u>	<u>\$1.00ea</u>
Nachos	\$3.25	\$5.25	Tomatoes	Peppers	Bacon
			Olives	Cheese	Chili
Pub Fries	\$3.50	\$5.50	Sour Cream	Aioli	Chicken
			Salsa		Guacamole

Burgers

*** Clubhouse Beef, Turkey or Veggie Burger** **\$7.95**

Served with Lettuce, Tomato and Sliced Onion on a Kaiser Roll

The Clubhouse Hot Dog **\$5.25**

All Burgers And Dogs Are Served With Choice Of Side: French Fries, Onion Rings, Potato Chips, Cole Slaw, Or Fruit. Add Chili Or Bacon \$1.00

Additional Toppings: Caramelized Onions, Sauerkraut, Mushrooms, Roasted Peppers, Choice of Cheese **.50**

Specialty Sandwiches

Buffalo Chicken Wrap Breaded Tenders, Buffalo Sauce, Lettuce, Tomato, Garlic Herb Wrap	\$8.95
Corn Beef Ruben Sauerkraut, Swiss Cheese, Thousand Island Dressing on Rye	\$8.95
Woods Clubs Turkey, Ham, or Roast Beef, with Bacon, Lettuce, Tomato, Mayonnaise	\$7.95
Chicken Parmesan Italian Breading, Marinara, Melted Provolone Cheese, Kaiser Roll	\$9.95
*Open Faced Steak Sandwich Garlic Bread, Caramelized Onions, Sautéed Mushrooms, Demi Glaze	\$9.95
Roast Beef with Brie Wrap Roast Beef, Brie Cheese, Lettuce, Tomato in a Spicy Horseradish Sauce	\$8.95
Chicken Caesar Salad Wrap Grilled Chicken, Romaine, Caesar Dressing, Garlic Herb Wrap	\$8.95
Philly Steak & Cheese Angus Beef Sautéed W/ Onions, Peppers, & Mushrooms, Choice of Cheese	\$9.95

Sandwiches Served With Choice Of French Fries, Onion Rings, Coleslaw, Fruit, Chips, And Pickle

Dinner Salad's

Choice Of : Spinach, Romaine, Mixed Greens

Woods Salad Chopped Egg, Bacon, Mandarin Oranges, Pine Nuts, Blue Cheese

Petite \$5.95 Full \$8.95

Cobb Salad Avocado, Chopped Bacon, Hard Boiled Egg, Roma Tomatoes, Blue Cheese

Petite-\$5.95 Full \$8.95

Classic Caesar Homemade Caesar Dressing, Shaved Parmesan Cheese, Garlic Croutons

(Suggested With Romaine Lettuce)

Petite \$4.95 Full \$6.95

Apple Walnut Cranberry Salad Sliced Granny Smith Apples, Dried Cranberries, Roasted Walnuts,
Served with Champagne Vinaigrette

Petite \$5.95 Full \$8.95

Pear Almond & Brie Salad Sliced Pears, Toasted Almonds, Brie Cheese, Shredded Carrots and
Served with Champagne Vinaigrette

Petite \$5.95 Full \$8.95

Add To Salad's Above

Grilled or Marinated Chicken 3oz \$2.75 6oz \$5.00 Crab 2oz- *Mkt.* Grilled Shrimp- *\$2.00 Each*

*Sirloin 3oz \$3.75 6oz \$7.00 *Salmon 3oz \$5.50 6oz \$10.25 Coconut Shrimp- *\$1.00 Each*

Specialty Salads

Taco Salad Diced Tomatoes, Black Olives, Cheddar Cheese, Sour Cream, Served in
a Crispy Tortilla Shell. Topped with Chili or Blackened Chicken

Petite \$7.95 Full \$10.95

Classic Trio Salad Filet Mignon, 2 Grilled Shrimp, Grilled Chicken, Spring Greens,
Roma Tomatoes, Artichoke Hearts, and Gorgonzola Cheese

Available As Full Only \$13.95

FW Classics

Chicken Pot Pie Served With Carrots, Celery, Sweet Peas, Veloute Sauce, Puff Pastry *\$9.95*

Meatloaf Served With Gravy, Mashed Potatoes, And Seasonal Vegetables *\$10.95*

Shepherd's Pie Seasoned Ground Beef, Carrots, Celery, Corn, Mashed Potatoes *\$9.95*

**Liver & Onions* Beef Liver, Bacon, Onions, Demi-Glaze, Mashed Potatoes, Vegetables *\$9.95*

Baked Macaroni & Cheese Homemade Cheddar Sauce, Pasta, Garlic Bread Crumbs *\$8.95*

Sausage & Peppers Mild Italian Sausage, Bell Peppers, Marinara Sauce, Penne Pasta *\$9.95*

**Baked Cod* Ritz Cracker Crumbs, Mashed Potatoes, Vegetables *\$13.95*

Classic Combo Add Soup Or Salad, Chefs Choice Dessert, Coffee Or Tea To Any FW Classic *\$4.00*

** Thoroughly Cooking Meats, Poultry, Seafood, Shellfish, Or Eggs Reduces The Risk Of Food Borne Illness.*