

Appetizers

<i>Balsamic Marinated Chicken Bruschetta</i> Served on Garlic Toast	\$8.95
<i>Jumbo Shrimp Cocktail</i> with Remoulade & Cocktail Sauce	\$2.50 Each
<i>Fresh Mozzarella and Tomato</i> with Roasted Garlic & Basil Infused Olive Oil	\$7.95
<i>Scallops Margarita</i> with Tequila, Lime & Cilantro Reduction	\$10.95
<i>Phyllo Wrapped Baby Brie</i> with Granny Smith Apples & Toast Points	\$10.95
<i>Sesame Encrusted Yellowfin Tuna</i> with Wakimi Salad & Wasabi Aioli	\$10.95

Soups

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

Side Salads

<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, Linguine, or Sea Shells

	<u>Petite</u>	<u>Full</u>
<i>Scampi</i> Onions, Garlic, Basil, Roma Tomatoes and Capers in a White Wine and Lemon Reduction, Finished with a Touch of Butter	\$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
<i>Puttanesca</i> Kalmata Olives, Capers, Roma Tomatoes, Garlic, and Oregano Simmered in a Flavorful Red Sauce	\$7.95	\$11.95
<i>A la Vodka</i> Sautéed Onions, Garlic, Basil and Roma Tomatoes with a Splash of Vodka and Finished with a Creamy Rosé Sauce	\$8.95	\$12.95
<i>Alfredo</i> Creamy Alfredo Sauce with Broccoli Florettes	\$8.95	\$12.95

Add to above Pastas

<i>*Sea Scallops</i>	<i>4oz. \$6.95</i>	<i>6oz. \$9.95</i>
<i>Grilled Chicken</i>	<i>3oz. \$2.75</i>	<i>6oz. \$5.00</i>
<i>Jumbo Shrimp</i>	<i>\$2.00 each</i>	<i>\$11.00 six</i>

Specialty Pastas

<i>Bolognaise</i> Ground Beef and Italian Sausage Simmered in Marinara Sauce	\$10.95	\$15.95
<i>*Cabernet Tenderloin Tips</i> Tenderloin Tips Sautéed with Portobello Mushrooms, Caramelized Onions and Spinach in a Cabernet Demi-Glaze	\$14.95	\$21.95

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

Pub Appetizers

<i>Wings</i> Honey BBQ, Sesame Teriyaki, Buffalo, Jack Daniels	.99 ea / \$5.50 Half Dz. / \$9.95 Dz.
<i>Cheese Quesadilla</i> w/ Tomato, Cheddar Cheese, Guacamole, Salsa and Sour Cream	\$6.95
<i>add Blackened Chicken</i>	\$9.95
<i>Sweet Potato Fries</i> w/ Roasted Garlic Aioli	\$6.95
<i>Crispy Vegetable Egg Rolls</i> w/Asian Dipping Sauce	\$8.95
<i>Fried Calamari</i> w/ Marinara Sauce	\$9.95
<i>Beef and White Bean Chili</i>	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>
<i>Nachos</i>	\$3.25	\$5.25	<i>Tomatoes</i>	<i>Peppers</i>	<i>Bacon</i>
			<i>Olives</i>	<i>Cheese</i>	<i>Chili</i>
<i>Pub Fries</i>	\$3.50	\$5.50	<i>Sour Cream</i>	<i>Aioli</i>	<i>Chicken</i>
			<i>Salsa</i>		<i>Guacamole</i>

Burgers

<i>* Clubhouse Beef or Veggie Burger</i>	\$7.95
<i>Turkey Burger</i>	\$6.95
<i>Served with Lettuce, Tomato and Sliced Onion on a Kaiser Roll</i>	
<i>The Clubhouse Hot Dog</i>	\$5.25
<i>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</i>	

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

Classic Sandwiches

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

Choice Of : Spinach, Romaine, Mixed Greens

Mandarin Orange & Cranberry Mandarin Orange Segments, Dried Cranberries, Crispy Chow Mein Noodles, Cucumbers, Grape Tomatoes. Recommended with our Mango Vinaigrette

Petite \$5.95 Full \$8.95

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

Pear, Almond & Brie Salad Sliced Pears, Toasted Almonds, Brie Cheese, Shredded Carrots.
Recommended with our Champagne Vinaigrette

Petite \$5.95 Full \$8.95

Add To Salads Above

Grilled, Marinated or Crispy Chicken - 3oz \$2.75 - 6oz \$5.00 Grilled Shrimp - \$2.00 Each

*Sirloin - 3oz \$3.75 - 6oz \$7.00 *Salmon - 3oz \$5.95 - 5oz \$10.95 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

Meatloaf Served with Gravy, Mashed Potatoes and Vegetables **\$10.95**

***Grilled Honey BBQ Pork Loin** Served with Coleslaw and Mashed Potatoes **\$10.95**

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

Baked Macaroni & Cheese Homemade Cheddar Sauce, Pasta, Garlic Bread Crumbs **\$7.95**

Grilled Sausage & Kraut Italian Sausage, Sauerkraut, Mashed Potatoes with Gravy & Vegetables **\$ 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.*

Entrées

From the Sea

**Grilled Salmon Steak*

\$16.95 6oz \$27.95 12oz

**Seared Yellowfin Tuna*

\$22.95 8 Ounce Steak

Garlic Encrusted Tilapia Filet

\$13.95 Single \$20.95 Twin

Baked Stuffed Shrimp

\$14.95 Three \$20.95 Five

**Broiled Sea Scallops w/ Ritz Cracker Crust*

\$15.95 Petite \$21.95 Full

From the Land

**Grilled New York Strip*

\$20.95 7 oz \$37.95 14 oz

Grilled Chicken Breast

\$10.95 Single \$16.95 Twin

Roasted Long Island Duck

\$28.95 1/2 Duck

**Grilled Filet Mignon*

\$19.95 5oz \$34.95 10oz

**Pan Seared Veal Medallions*

\$16.95 3 Medallions \$25.95 5 Medallions

**Grilled Bone-In Pork Chop*

\$16.95 Single \$27.95 Twin

Sauces

(Choose One)

Saffron Cream— Cream Sauce with Saffron & White Wine

Tequila, Key Lime & Cilantro— Tequila & Key Lime Reduction Finished with Cilantro

Hollandaise—Rich Egg Based Sauce Made with Butter

Lemon Dill Velouté— Clear Broth Based Sauce with Lemon, Dill & White Wine

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

Brandied Peppercorn Cream— Reduction of Brandy, Cracked Black Peppercorns & Cream

Béarnaise—Hollandaise Sauce with Tarragon Reduction

Cabernet Demi-Glaze— Veal Based Brown Sauce with Cabernet Reduction

Bourbon Glaze—Sweet Bourbon Reduction

Marsala— Marsala Wine Reduction with Mushrooms & Finished w/Demi-Glaze

Teriyaki Glaze— Traditional Asian Sweet Sauce

Sauce Alternatives

- Frizzled Onions -

- Tomato, Basil & Fresh Mozzarella Compote -

- Cognac Mushrooms

Other Popular Preparations

Pan Blackened with Cajun Spices, Chef Recommends with Chicken, Salmon, Tuna or New York Strip

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

Parmesan Panko Breading, Marinara, Provolone Cheese. Chef Recommends with Chicken or Veal

Add Baked Stuffed Shrimp to any Entrée \$3.50 per Shrimp to any Entrée

Choice Of Vegetables

Green Beans, Asparagus, Broccoli,
Puréeed Cauliflower, or Vegetable Medley

Choice Of Starch

Roasted Garlic Yukon Gold Mashed Potatoes,
Sweet Mashed, Saffron Basmati Rice, Baked Potato,
or Pasta Side

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