

SOUP & APPETIZERS

BEEF CHILI CROCK 10 / BOWL 13

FRENCH ONION SOUP | CROCK 9

SOUP DU JOUR CUP MP / BOWL MP

TWIN LOBSTER CRAB CAKES 15

House remoulade sauce

MASCARPONE RISOTTO & SHRIMP 14

Asparagus, cherry tomatoes

SEAFOOD STUFFED MUSHROOMS 14

Lemon & white wine sauce

SHRIMP COCKTAIL (4PC) 14

PAN SEARED SEA SCALLOPS 14

Over puréed butternut squash, pancetta, drizzled with honey

STEAK TIPS 16

Over pesto risotto

CHICKEN QUESADILLA 14

Tomatoes, jalapeño, sour cream, salsa

| Add guacamole +2 |

WOODS TAVERN CHICKEN WINGS

Choice of boneless or bone in

BONELESS ½lb 10 | 1lb 20 BONE IN 5pc 10 | 10pc 20

Buffalo, BBQ, Teriyaki, Honey BBQ, Sweet Red Chili

SALADS

ADD: CHICKEN 6 | 6OZ. SALMON 10 | SHRIMP (3) 10

BURRATA, BEETS & FIGS 14

Hydro greens, butternut squash, tomato, dried cranberries, pumpkin & pomegranate seeds, Italian dressing

BAY SALAD 24

Shrimp, jumbo lump crabmeat, bacon, onion, tomato, egg, hydro greens, sherry vinaigrette

LA TOMASO 18

Blackened chicken, burrata, over hydro greens, tomato, basil pesto, balsamic glaze

WEDGE 10

Romaine hearts, caramelized walnuts, cherry tomatoes, bacon & bleu cheese dressing

CAESAR 6/12

Romaine hearts, shaved parmesan & Romano cheese

HOUSE 6/12

Hydro greens, cucumber, tomatoes, carrots, olives, chickpeas

SANDWICHES

All sandwiches & burgers served with your choice of sides: French fries, coleslaw, House made russet chips
Sweet potato fries +2 | Truffle Fries +4.50 | Onion rings +2 | House Salad +2.50

GRILLED CHICKEN SANDWICH 17

Caramelized onions, mushrooms, peppers, jalapeño cheese, focaccia bread

CRABCAKE SANDWICH 20

House remoulade sauce, tomato, hydro greens, toasted bun

THE WOODS REUBEN 17

Corned beef brisket, sauerkraut, Swiss cheese, rye bread, Thousand Island Dressing

CLUBHOUSE CHEESE STEAK 19

Shaved certified Angus steak, sautéed peppers, onions, mushrooms, balsamic aioli, American cheese, hoagie bun

CUBAN SANDWICH 16

Ham, turkey, Swiss cheese, honey Dijon, caramelized onions, focaccia bread

TURKEY CLUB 16

Fresh roasted turkey breast, or ham, lettuce, tomato, crispy bacon, mayonnaise, white or wheat bread

FOOTLONG HOTDOG 12

Add chili 3

CHARGRILLED BURGERS

BLACK ANGUS BEEF 8OZ

CLUBHOUSE BURGER 17

Certified Angus burger, lettuce, sliced tomato, red onion, bulky roll

BOURBON BACON BURGER 19

Certified Angus burger, Applewood bacon, bourbon sauce, cheddar, tomato, bulky roll

GORGONZOLA BURGER 18

Caramelized onion, peppers & mushrooms, bulky roll

IMPOSSIBLE BURGER 17

100% PLANT based burger, lettuce, sliced tomato, red onion, on a bulky roll

CT State Sales tax and a mandatory 18% gratuity is automatically added to the guest check. Additional gratuity is optional.

**Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses - FVHD
Please notify your server of any food allergies or dietary restrictions when ordering.

ENTREES

CHICKEN PICATTA 27

Capers, sundried tomatoes, lemon, white wine sauce, mashed potatoes, charred baby carrots

CHICKEN MARSALA 27

Shitake mushrooms, marsala wine sauce, mashed potatoes, charred baby carrots

FAROE ISLAND GLAZED SALMON 28

Brown sugar, orange zest, mashed potatoes, and charred asparagus

EGGPLANT ROLLATINI 25

Stuffed with ricotta, butternut squash and spinach served over penne with vodka sauce, mozzarella cheese

FILET MIGNON 45

Grilled 8oz tenderloin, demi-glace, mashed potatoes, charred baby carrots

SEAFOOD BOUILLABAISSE 35

Clams, shrimp, cod, scallops, mussels, saffron seafood broth, toasted points

BEEF BRAISED SHORT RIBS 30

Shallots, celery, carrots, onions, port wine reduction, mashed potatoes, charred grilled carrots

BONE IN PORK CHOP 27

Mushroom and onion demi-glace, mashed potatoes, charred baby carrots

PAN SEARED SEA SCALLOPS 32

Over puréed butternut squash, pancetta, drizzled with honey, charred grilled carrots

BAKED STUFFED SALMON 30

Seafood stuffing, mashed potatoes and charred asparagus

PASTA

BEEF BOLOGNESE 25

House made meat sauce, ground beef, vegetables over short rigatoni pasta, ricotta cheese

FRANKY G. SICILIAN CAVATELLI 26

Chicken, sausage, cherry tomatoes, baby spinach, garlic, fresh pesto

WHITE CLAMS & PENNE PASTA 27

Chopped and little neck clams, garlic, basil, oregano, EVOO