

THE WOODS INN

ENTREES

STUFFED SOLE	28	RISOTTO GF V	20
SOLE FILETS WITH A CRAB AND SCALLOP STUFFING, BAKED, SERVED WITH BEURRE BLANC SAUCE AND WILD AND WHITE RICE		RISOTTO WITH VEGETABLES ADD: SHRIMP 8 SCALLOPS 10	
ADIRONDACK FIELD AND STREAM GF	MP	DEEP DIVE GF	35
A DELIGHTFUL COMBINATION OF VENISON AND SAUTÉED TROUT, SERVED WITH POTATOES		PAN-SEARED SCALLOPS WITH A PAN SCAMPI SAUCE, SERVED ON A BED OF LINGUINI	
VENISON	MP	RACK OF LAMB	30 42
TENDERLOIN MARINATED WITH BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL, AND HERBS, GRILLED TO PERFECTION, SERVED WITH POTATOES		RACK OF LAMB SEARED, THEN BRUSHED WITH WHOLE GRAIN MUSTARD, LIGHTLY DUSTED WITH SEASONED BREAD CRUMBS, AND SERVED WITH POTATOES, FRESH SEASONAL VEGETABLES AND FRESH MINT DEMI GLAZE, HALF OR FULL	
LAKE TROUT GF	25	CHICKEN FRANCAISE	23
TROUT FILET PAN-SEARED AND SERVED WITH LEMON AND WHITE WINE BUTTER SAUCE		TENDER CHICKEN BREAST DUSTED WITH FLOUR, DIPPED IN EGG WASH, SAUTÉED, AND SERVED WITH LINGUINI WITH A CLASSIC FRANCAISE SAUCE	
BLACK ANGUS STEAK GF	30	VEGETARIAN PASTA V	21
NEW YORK STRIP STEAK GRILLED TO YOUR SPECIFICATION, SLICED, SERVED WITH SAUTÉED WILD MUSHROOMS, YOUNG LEEKS, AND TOPPED WITH HORSERADISH SHAVINGS		PENNE PASTA WITH SUNDRIED TOMATO PESTO, ARTICHOKE HEARTS, MUSHROOMS, AND ONIONS	
SALMON GF	24	HIDDEN NEST GF	26
FILET OF SALMON TOPPED WITH A HONEY NUT CRUST, BAKED ON A CEDAR SHINGLE, AND SERVED WITH BEURRE BLANC SAUCE AND RICE		SAUTÉED QUAIL SERVED ON A NEST OF BROCCOLINI WITH GARLIC, ROASTED SEASONED FINGERLING POTATOES, AND ORANGE GRAN MARNIER SAUCE.	



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APPETIZERS

MUSSELS

18

TENDER MUSSELS STEAMED IN WHITE WINE, LEMON, GARLIC, BUTTER SAUCE, AND SERVED WITH SEASONED CROSTINI

STUFFED PORTOBELLO MUSHROOM GF V

16

PORTOBELLO MUSHROOM STUFFED WITH FRESH SPINACH, ROASTED RED PEPPERS, AND MOZZARELLA BLEND, SERVED WITH A CHERRY AND WILD MUSHROOM SAUCE

TUNA TATAKI GF

18

SEASONED AHI TUNA FILET, SEARED, SLICED AND SERVED WITH WASABI, PICKLED GINGER AND SOY SAUCE, SERVED WITH SWEET POTATO NOODLES

SOUP

SOUP OF THE DAY

7 | 9

ASK YOUR SERVER FOR TODAY'S SELECTION, CUP OR BOWL

FRENCH ONION

7

SAUTEED ONIONS WITH BEEF AND CHICKEN BROTH, TOPPED WITH CROUTONS AND CHEESE, THEN FINISHED IN THE OVEN

HOMEMADE CRAB CAKES

17

WITH SHREDDED ROMAINE TOSSED WITH LEMON AND OLIVE OIL, DICED TOMATOES, SERVED WITH REMOULADE SAUCE

SALAD

CLASSIC CAESAR SALAD V

15

CHOPPED HEARTS OF YOUNG ROMAINE LETTUCE, SEASONED CROUTONS, SHREDDED ASIAGO CHEESE, TOSSED WITH CLASSIC CAESAR DRESSING.

ADD:

SHRIMP 8
GRILLED CHICKEN 4
GRILLED SALMON 7

SUMMER SALAD GF V

17

DICED BEETS COOKED IN BALSAMIC VINEGAR, SERVED ON A BED OF SPINACH WITH JULIENNE CARROTS, CELERY, CHOPPED WALNUTS, CRUMBLY BLEU CHEESE, DRESSED WITH BALSAMIC VINAIGRETTE

ADIRONDACK SALAD GF V

18

MIXED BABY GREENS WITH CRAISINS, POACHED APPLES, AND CANDIED PECANS, SERVED WITH RASPBERRY VINAIGRETTE

