WOODMONT GRILL

EVENING MENU • ESTABLISHED 1992

STARTERS

SPINACH & ARTICHOKE DIP *with salsa, sour cream and warm hand-cut tortilla chips* 16

HOUSE-SMOKED SALMON *served with toasts and Chef's dressing* 17

CRISPY CHESAPEAKE OYSTERS *with cowboy vinaigrette* 18

CHILLED JUMBO SHRIMP *with cocktail & rémoulade sauces* 21

ROASTED BRUSSELS SPROUTS *with lemon aioli* 10

ROSEMARY FOCACCIA *with marinated olives & toasted almonds* 4

SALADS

NICE LITTLE HOUSE SALAD *mixed greens, beets, rustic croutons, goat cheese* 9

GRILLED CHICKEN SALAD *mixed greens, jicama, corn, honey lime vinaigrette & peanut sauce* 19

THAI STEAK & NOODLE SALAD *marinated filet (or crispy chicken), mango, avocado, peanuts, mint* 23

CAESAR SALAD *baby gem lettuce, grated Reggiano, rustic croutons (with crispy oysters +5)* 15

EMERALD KALE & ROTISSERIE CHICKEN *with fresh herbs and roasted peanut vinaigrette* 19

HOUSE SPECIALTIES

CHEESEBURGER* *served all the way with Cheddar on a house-made bun* 18

HOUSE-MADE VEGGIE BURGER *our signature recipe with melted jack and sweet soy glaze* 18

FAMOUS FRENCH DIP AU JUS* *roasted prime rib, thinly sliced on a French roll with mayonnaise* 22

We buy our fish whole and hand-fillet in-house to ensure the highest quality

TODAY'S FRESH FISH* *selection and preparation changes daily* AQ

PAN-ROASTED SALMON* *served with whipped potatoes and heirloom cauliflower* 28

SEARED AHI TUNA* *firecracker ponzu, with coleslaw and vine-ripened tomatoes* 27

OMELETTE WITH SPINACH & CHEESE *served with mixed greens & griddled toast* 17

ROTISSERIE CHICKEN *spit-roasted with apricot glaze and tabbouleh (limited availability)* 26

JUMBO LUMP CRAB CAKES *pan-fried blue crab, pommery mustard, french fries and coleslaw* 39

BARBECUE RIBS *slow cooked, fall-off-the-bone pork ribs, with french fries & coleslaw* 34

HAWAIIAN RIB-EYE* *pineapple ginger-soy marinade, with a loaded baked potato* 37

ROASTED PRIME RIB* *roasted on the bone, served with seasonal vegetable and whipped potatoes* 36

PRIME NEW YORK STRIP* *served with french fries and watercress salad* 52

USDA PRIME CENTER-CUT FILET* *with seasonal vegetable & whipped potatoes* 48

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above

SIDES *7 each*

seasonal vegetable • tabbouleh • rainbow swiss chard • heirloom cauliflower
coleslaw • iron skillet beans • hand-cut french fries • loaded baked potato

*We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!*