

WOODMONT GRILL

EVENING MENU • ESTABLISHED 1992

STARTERS

- CHILLED JUMBO SHRIMP *with cocktail & rémoulade sauces* 21
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
ROSEMARY FOCACCIA *with marinated olives & toasted almonds* 4
NICE LITTLE HOUSE SALAD *mixed greens, beets, rustic croutons, goat cheese* 9

SALADS

- GRILLED CHICKEN SALAD *mixed greens, jicama, corn, honey lime vinaigrette & peanut sauce* 19
THAI STEAK & NOODLE SALAD *seared filet (or crispy chicken), mango, avocado, chopped 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
SCALLOP SALAD *tomatoes, roasted beets, field greens and vinaigrette* 23

BURGERS & SANDWICHES

- 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* 21

HOUSE SPECIALTIES

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 chilled asparagus* 28

- SEARED AHI TUNA* *firecracker ponzu, with coleslaw and vine-ripened tomatoes* 27
OMELETTE WITH SPINACH & CHEESE *served with mixed greens & griddled toast* 18
ROTISSERIE CHICKEN *wood-fire roasted, served with tabbouleh (limited)* 24
BARBECUE RIBS *slow cooked, fall-off-the-bone pork ribs, with french fries & coleslaw* 35
TRUE MARYLAND CRAB CAKES *jumbo lump blue crab, pommery mustard, french fries and coleslaw (limited)* 42
HAWAIIAN RIB-EYE* *pineapple ginger-soy marinade, with a loaded baked potato* 38
ROASTED PRIME RIB* *roasted on the bone, served with seasonal vegetable and pomme purée* 36
PRIME NEW YORK STRIP* *served with pomme purée & rainbow swiss chard* 52
USDA PRIME CENTER-CUT FILET* *with seasonal vegetable & pomme purée* 47

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

SIDES 7 each

*chilled asparagus with tarragon vinaigrette • rainbow swiss chard • fresh shucked creamed corn
coleslaw with Grandma Ding's relish • tabbouleh • hand-cut french fries • pomme purée • 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!*