

# WOODMONT GRILL

— EVENING MENU • ESTABLISHED 1992 —

## STARTERS

- CHILLED JUMBO SHRIMP *with cocktail & rémoulade sauces* 21  
BURRATA ON TOAST *with wood-roasted tomatoes and fresh herbs* 16  
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 rotisserie 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

## 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 alongside broccoli with reggiano* 28

- SEARED AHI TUNA\* *firecracker ponzu, with coleslaw and vine-ripened tomatoes* 27  
OMELETTE WITH SPINACH & CHEESE *served with mixed greens & griddled toast* 19  
ROTISSERIE CHICKEN *wood-fire roasted, served with tabbouleh (limited)* 25  
JUMBO LUMP CRAB CAKES *pan-seared blue crab, Pommery mustard, french fries and coleslaw (limited)* 41  
BARBECUE RIBS *slow cooked, fall-off-the-bone pork ribs, with french fries & coleslaw* 36  
DOUBLE-CUT PORK CHOP *with Pommery mustard sauce, braised red cabbage & pomme purée* 34  
THE HAWAIIAN\* *rib-eye steak with pineapple-soy-ginger marinade, served with a loaded baked potato* 38  
ROASTED PRIME RIB\* *roasted on the bone, served with seasonal vegetable and pomme purée* 37  
USDA PRIME CENTER-CUT FILET\* *with Béarnaise, pomme purée and sautéed bok choy* 46

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

## MARKET SIDES

- broccoli with reggiano* 7 • *sautéed bok choy* 7 • *fresh shucked creamed corn* 7  
*coleslaw* 6 • *tabbouleh* 6 • *hand-cut french fries* 6 • *pomme purée* 7 • *loaded baked potato* 7

*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!*