

# WOODMONT GRILL

ESTABLISHED 1992

## STARTERS

- CHILLED JUMBO SHRIMP *with cocktail & rémoulade sauces* 19  
SPINACH & ARTICHOKE DIP *with salsa, sour cream and warm hand-cut tortilla chips* 14  
HOUSE-SMOKED SALMON *served with toasts and Chef's dressing* 15  
CRISPY CHESAPEAKE OYSTERS *with cowboy vinaigrette* 16  
TODAY'S SIGNATURE SOUP *selection changes daily* 9  
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* 18  
THAI STEAK & NOODLE SALAD *seared filet (or crispy chicken), mango, avocado, chopped peanuts, mint* 20  
CAESAR SALAD *baby gem lettuce, grated Reggiano, rustic croutons (with crispy oysters +5)* 14  
EMERALD KALE & ROTISSERIE CHICKEN *with fresh herbs and roasted peanut vinaigrette* 18  
MARYLAND CRAB CAKE SALAD *mixed greens, Star Ruby grapefruit, avocado, vinaigrette (limited)* 24  
THE CLUB SALAD *crispy chicken, mixed greens, bacon, avocado, chopped egg and tomato* 18  
*—with your choice of Mustard-Honey, Buttermilk Garlic, Blue Cheese or Houston's Vinaigrette*

## BURGERS & SANDWICHES

- CHEESEBURGER\* *served all the way with melted Cheddar on a house-made bun* 17  
HOUSE-MADE VEGGIE BURGER *our signature recipe with melted jack and sweet soy glaze* 17  
CALIFORNIA BURGER *melted jack cheese, avocado, arugula, red onion and house-made mustard-honey* 18  
DING'S CRISPY CHICKEN SANDWICH *buttermilk fried chicken, baby Swiss, spicy slaw* 17  
SOFT SHELL CRAB PO' BOY *fully dressed with lettuce, tomato, dill pickle, onion and rémoulade* 18  
FAMOUS FRENCH DIP AU JUS\* *roasted prime rib, thinly sliced on a French roll with mayonnaise* 20

## 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* 25

- ROTISSERIE CHICKEN *wood-fire roasted, served with tabbouleh (limited)* 21  
SEARED AHI TUNA\* *firecracker ponzu, with coleslaw and vine-ripened tomatoes* 26  
OMELETTE WITH SPINACH & CHEESE *served with mixed greens & griddled toast* 16  
BARBECUE RIBS *slow cooked, fall-off-the-bone pork ribs, with french fries & coleslaw* 30  
HAWAIIAN RIB-EYE\* *pineapple ginger-soy marinade, with a loaded baked potato* 33  
USDA PRIME CENTER-CUT FILET\* *hand selected tenderloin, served with a nice little house salad* 36

*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 with lemon vinaigrette • 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!*