
WOODMONT GRILL

SUSHI

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| SPICY TUNA ROLL* #1 ahi tuna, avocado & jicama | 16 |
| COCONUT SHRIMP ROLL toasted coconut, shrimp & avocado wrapped in white soy paper | 15 |
| NIGIRI PLATE* fillets of salmon, tuna & hiramasa on seasoned rice | 17 |
| THAI TUNA ROLL* tuna, avocado, macadamia & jalapeño, in white soy paper..... | 17 |
| VEG ROLL WITH SPICY PONZU avocado, carrots, cucumber, macadamia nuts..... | 13 |
| RAINBOW ROLL* our California Roll topped with salmon, tuna, shrimp, hiramasa & avocado | 18 |
| HIRAMASA ROLL* spicy tuna and avocado roll wrapped with hiramasa sashimi, topped with roe | 19 |
| 'OSAKA STYLE' PRESSED SUSHI* sashimi tuna stacked with avocado, spicy tuna mix & sushi rice | 16 |
| SHRIMP TEMPURA ROLL with avocado, toasted coconut & macadamia nuts | 19 |

FIRST

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| HOUSE-SMOKED SALMON served with toasts and Chef's dressing | 16 |
| SPINACH & ARTICHOKE DIP with salsa, sour cream and warm hand-cut tortilla chips..... | 15 |
| CRISPY CHESAPEAKE OYSTERS with cowboy vinaigrette..... | 16 |
| TODAY'S SIGNATURE SOUP selection changes daily | 9 |
| ROSEMARY FOCACCIA with marinated olives & toasted almonds | 4 |
| GRILLED ARTICHOKEs <i>limited availability!</i> | |

We grill only true Red Label heirloom artichokes from Castroville, CA. Grown from root stock passed down by Italian immigrants, these unique plants yield artichokes of superior flavor and meatiness. They are typically available spring through summer.

SALADS

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| TRADITIONAL SALAD chopped egg, smokehouse bacon, with your choice of dressing | 10 |
| <i>—our house-made dressings: buttermilk garlic, mustard-honey and vinaigrette</i> | |
| THE MACHO SALAD roasted chicken, avocado, chopped dates, almonds & goat cheese | 18 |
| CAESAR SALAD crisp romaine, cornbread croutons, Reggiano, eggless dressing (<i>with crispy oysters +5</i>)..... | 14 |
| EMERALD KALE & ROTISSERIE CHICKEN fresh herbs, roasted peanut vinaigrette, Reggiano | 18 |
| SEARED AHI TUNA SALAD* with firecracker ponzu, mixed greens, mango and avocado..... | 19 |
| THAI STEAK & NOODLE SALAD seared filet (<i>or chicken</i>), mango, avocado, peanuts, basil & mint | 21 |
| YELLOWTAIL SASHIMI with kale salad in roasted peanut vinaigrette..... | 19 |
| GRILLED CHICKEN SALAD mixed greens, jicama, corn, honey lime vinaigrette & peanut sauce | 18 |

ENTRÉES

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| 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 |
| DING'S CRISPY CHICKEN SANDWICH buttermilk fried chicken, baby Swiss, spicy slaw..... | 17 |
| FAMOUS FRENCH DIP AU JUS* roasted prime rib, thinly sliced on a French roll with mayonnaise..... | 20 |

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| TODAY'S FRESH FISH* selection and preparation varies | AQ |
| PAN-ROASTED SALMON* served alongside broccoli with Reggiano and pomme purée..... | 26 |
| ROTISSERIE CHICKEN wood-fire roasted, served with tabbouleh (<i>limited</i>)..... | 23 |
| CLASSIC FRENCH OMELETTE with fine herbs, goat cheese, mixed greens and griddled toast..... | 16 |
| BARBECUE RIBS slow cooked, fall-off-the-bone pork ribs, with french fries & coleslaw | 30 |
| THE HAWAIIAN* rib-eye steak with pineapple-soy-ginger marinade, broccoli and pomme purée..... | 34 |
| USDA PRIME CENTER-CUT FILET* hand selected tenderloin, served with a traditional salad | 39 |

We do not guarantee any meat ordered 'medium well' or above

VEGETABLES & SIDES 7 EACH

Something Green • Broccoli with Reggiano • Spaghetti Squash
Tabbouleh • Coleslaw • French Fries • Pomme Purée



*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!*