
WOODMONT GRILL

SUSHI

SPICY TUNA ROLL* #1 ahi tuna, avocado & jicama	15
CLASSIC CALIFORNIA ROLL creamy crab and vegetable mix with cucumber & avocado	14
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	16
VEG ROLL WITH SPICY PONZU avocado, carrots, cucumber, macadamia nuts	13
'OSAKA STYLE' PRESSED SUSHI* sashimi tuna stacked with avocado, cucumber & sushi rice	16
SALMON POKE* with mango, avocado, shrimp & toasted macadamia nuts	18

FIRST

HOUSE-SMOKED SALMON served with toasts and Chef's dressing	15
SPINACH & ARTICHOKE DIP with salsa, sour cream and warm hand-cut tortilla chips	14
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, warm beets, rustic croutons, goat cheese	9

GRILLED ARTICHOKEs *limited availability!*

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

GRILLED CHICKEN SALAD mixed greens, jicama, corn, honey lime vinaigrette & peanut sauce	18
YELLOWTAIL SASHIMI SALAD ponzu soy sauce, with kale salad in roasted peanut vinaigrette	23
THAI STEAK & NOODLE SALAD seared filet (<i>or chicken</i>), mango, avocado, peanuts, basil & mint	20
CAESAR SALAD baby gem lettuce, croutons, Reggiano, our 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	25

ENTRÉES

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

TODAY'S FRESH FISH* selection and preparation varies	AQ
PAN-ROASTED SALMON* served alongside broccoli with Reggiano	25
ROTISSERIE CHICKEN wood-fire roasted, served with tabbouleh (<i>limited</i>)	22
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 and a loaded baked potato	33
USDA PRIME CENTER-CUT FILET* hand selected tenderloin, served with a nice little house salad	39

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

MARKET SIDES

Something Green 7 • Broccoli with Reggiano 7
Creamed Corn 7 • Tabbouleh with Lemon Vinaigrette 6
Coleslaw 6 • French Fries 6 • 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!*