

# WOODMONT COUNTRY CLUB

## ROSÉ & BUBBLY

**Cambria** Rosé, Santa Maria Valley, CA

**Chandon** Brut, Sparkling, CA

**Candoni** Prosecco, IT

## WHITE WINE

**Santa Margherita** Pinot Grigio, Alto Adige, IT

**Nobilo** Sauvignon Blanc, Marlboro, NZ

**Kendall-Jackson** Chardonnay, CA

**Louis Jadot** Chardonnay, Burgundy, FR

**Poet's Leap** Riesling, Columbia Valley, WA

**Groth** Sauvignon Blanc, Napa Valley, CA

## RED WINE

**Meiomi** Pinot Noir, Sonoma County, CA

**Cambria** Pinot Noir, Santa Maria Valley, CA

**Markham** Merlot, Napa Valley, CA

**Franciscan Estates** Cabernet Sauvignon,  
Monterey County, CA

**Inglenook** Cabernet Sauvignon,  
Napa Valley, CA

## SPECIALTY COCKTAILS

**Transfusion** WCC's Stateside Vodka, Ginger Ale,  
Grape Juice, Lime

**French Martini** WCC's Stateside Vodka,  
Pineapple Juice, Chambord, Cherry

**Sparkling Paloma** Casamigos Blanco Tequila,  
Fever-Tree Sparkling Pink Grapefruit, Lime

**Margarita** 1800 Tequila, Cointreau,  
Lime Juice, Agave Nectar

12

15

12

12

12

11

10

13

14

16

12

9

14

24

## WOODMONT'S PRIVATE SELECTION WINE



\$7 GLASS  
\$24 BOTTLE

Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
Merlot  
Cabernet Sauvignon

**Amaretto Sour** Disaronno Amaretto,  
Sweet and Sour Mix, Cherry, Orange

13

**Old Fashion** Makers Mark, Sugar Cube,  
Bitters, Orange, Cherry

14

**Old Fashion** Casamigos Blanco Tequila,  
Fever-Tree Sparkling Pink Grapefruit, Lime

15

**Manhattan** Buffalo Trace Bourbon, Dolin Sweet  
Vermouth, Bitters, Maraschino Cherry

14

**Cranberry Mule** Bulleit Bourbon, Lime Juice,  
Cranberry, Fever-Tree Ginger Beer

13

## STARTERS

	<b>5 Cup</b>	<b>8 Bowl</b>
<b>Soup</b>		
Choice of Matzo Ball, or Soup of the Day		
<b>French Onion Soup</b>		<b>8</b>
Brandy Onions, Baguette, Gruyere		
<b>½ Dozen East Coast Oysters</b>		<b>12</b>
Cocktail Sauce, Horseradish, Champagne Mignonette, Lemon		
<b>Jumbo Shrimp Cocktail</b>		<b>20</b>
Cocktail Sauce, Lemon		
<b>Seafood Tower</b>		<b>98</b>
Jumbo Shrimp, East Coast Oysters, Crab Cocktail, Maine Lobster, Drawn Butter, Cocktail Sauce, Horseradish, Champagne Mignonette, Lemon		
<b>Confit Chicken Wings</b>		<b>10</b>
Carrots and Celery <i>Choice of Thai, Smoked BBQ, Buffalo Sauce</i>		
<b>Tuna Pizza</b>		<b>12</b>
Yellowfin Tuna, Crispy Flour Tortilla, Spicy Aioli, Tomato, Avocado, Cilantro, Truffle Oil, Sea Salt		
<b>Potato Pancakes</b>		<b>10</b>
Sour Cream, Apple Sauce		
<b>Brisket Sliders</b>		<b>14</b>
Braised and BBQ'd, Crispy Onions, Brioche Buns		
<b>Tuna Bombs</b>		<b>16</b>
Yellowfin Tuna, Cucumber, Pani Puri, Sev, Spicy Aioli, Sweet Soy, Scallion		
<b>Maryland Crab Dip</b>		<b>22</b>
Jumbo Lump Crab, Old Bay Cream Cheese, Crisps		
<b>Baked Brie</b>		<b>16</b>
Fig, Dried Cranberry, Pistachio, Local Honey, Crisps		
<b>Pierogis</b>		<b>14</b>
Caramelized Onion, Beer Cheese Fondue, Pickled Mustard Seed		
<b>Korean Cauliflower</b>		<b>12</b>
Chili Soy Glaze, Candied Orange, Toasted Sesame, Scallion		
<b>Short Rib Tortellini</b>		<b>16</b>
Braised Short Rib, Caramelized Onion, Truffle Cream		

Please alert us to any allergies or dietary restrictions. Not all ingredients are listed.  
Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

# CHEF SHELBY'S DAILY FISH BOX

*Please ask your Server for the Daily Fish Selections  
Served with Vegetable of the Day and Jasmine Rice*

## PREPARATION CHOICE

### Grilled

Lemon and Olive Oil

### Mediterranean

Sundried Tomato, Caper, Kalamata Olive, Basil

### Miso Glazed

Local Honey, Toasted Sesame, Scallion

### Sesame Crusted

Thai Vinaigrette, Cilantro, Scallion

### Cajun

Blackened and Seared, Smoked Tomato Beurre Blanc

## SALADS

### Wedge Salad 18

Baby Iceberg, Pickled Onion, Tomato, Smoked Bacon,  
Firefly Farm Black and Blue Cheese, Buttermilk Dressing

### Burrata and Beet 16

Citrus, Pistachio, Arugula, Champagne Vinaigrette

### Kale and Quinoa 16

Apple, Citrus, Pomegranate Seeds, Toasted Almond, Goat  
Cheese

### Caesar 12

Romaine, Parmesan, Garlic and Herb Croutons, Caesar  
Dressing

### Woodmont Caesar 30

2 Jumbo Shrimp and 2oz Crab, Romaine, Parmesan,  
Garlic and Herb Croutons, Caesar Dressing

### Queen's Seafood Salad 44

Jumbo Lump Crab, Maine Lobster, Jumbo Shrimp,  
Bibb Lettuce, Romaine, Asparagus, Artichoke,  
Light Mustard Vinaigrette

## HANDHELDS

*Served with French Fries*

### Woodmont Beef Burger 18

8oz Short Rib and Brisket Blend,  
Caramelized Onions, Smoked Bacon, Special  
Sauce, Lettuce, Tomato, Brioche Bun, Choice of  
Cheese

### Turkey Burger 18

Woodmont's Turkey Burger, Dill Yogurt Sauce,  
Lettuce, Tomato, Onion

### Impossible Burger 20

Caramelized Onion, Avocado, Tomato, Swiss  
Cheese, Roasted Garlic Aioli, Whole Wheat Pita

### California Chicken Sandwich 16

Grilled Chicken, Smoked Bacon, Avocado,  
Monterey Jack Cheese, Chipotle Sauce, Lettuce,  
Tomato, Whole Wheat Pita

## ENTRÉES

*Entree's include choice of one: Matzah Ball Soup, Soup of the Day, House or Caesar Salad*

- Honey Hoisin Short Rib** 36  
Citrus Sweet Potato, Pomegranate Seeds, Cilantro, Crispy Pickled Shallots
- Half Roasted Chicken** 26  
BBQ or Dijon Glazed, Baked Potato, Daily Vegetable
- Braised Lamb Shank** 38  
Curried Tomatoes and Chickpeas, Steamed Rice, Mint Chutney, Garlic Naan
- Broiled Maine Lobster** 52  
1.5 lb. Lobster, Butter Basted, Baked Potato, Daily Vegetable
- Vegan Ramen** 22  
House Made Noodles, Ginger Miso Broth, Sesame Tofu, Shiitake Mushrooms, Carrot, Broccolini, Smoky Chili Oil

## PASTA

- Pappardelle Bolognese** 28  
Soffritto, Slow Cooked Beef, Pecorino
- Clams Linguini** 28  
Top Neck, White Wine, Garlic, Lemon, Herbs
- Sundried Tomato Tahini** 22  
Rigatoni, Caramelized Onion, Kale, Crispy Capers
- Short Rib Tortellini** 32  
Braised Short Rib, Caramelized Onion, Truffle Cream

### WOODMONT CLASSICS

- WCC Crab Cakes** 50 One 95 Two  
Sweet Potato Fries, Cole Slaw
- Chicken Francaise** 24  
Whipped Potato, Daily Vegetable, Lemon Caper Beurre Blanc
- Parmesan Crusted Chicken** 24  
Spinach Risotto, Daily Vegetable, Lemon Beurre Blanc
- Plank Steak** 24  
Whipped Potato, Caramelized Onion

## BUTCHER'S BLOCK

*Baked Potato and Daily Vegetable*

- Grilled Lamb Chops** 44  
Three Australian Chops, Mint Gremolata
- Grilled 8oz Filet Mignon** 40  
1855 Premium Black Angus Beef, Cabernet Demi
- 12oz Veal Chop** 46  
Pickled Mustard Seed Demi
- 16oz NY Strip** 56  
Grilled, Roasted Garlic Butter

## SIDES

- Spinach Risotto**      **Baked Potato**
- Crispy Brussels**      **French Fries**
- Sprouts**      **Sweet Potato Fries**
- Asparagus**      **Truffle Fries**
- Baked Sweet Potato**

### DAILY COMFORTS

- Wednesday - Chicken Pot Pie** 18  
Pulled Chicken, Carrot, Onion, Celery, Peas, Flaky Crust
- Thursday - Meatloaf** 20  
Whipped Potatoes, Daily Vegetables, House Made Smoked Ketchup Glaze
- Friday - Wiener Schnitzel** 24  
Duchesse Potatoes, Green Beans, Lemon Wheel, Capers, Anchovy, Brown Butter Sauce
- Saturday - Beef Lasagna** 20  
San Marzano Tomatoes, Beef, Roasted Garlic Bechamel, Garlic Bread
- Sunday - Liver and Onions** 20  
Beef Liver, Caramelized Onions, Whipped Potatoes, Daily Vegetables