

Starters

French Onion Soup \$13

Bread Bridge and Melted Cheese

Traditional New England Clam Chowder \$13

Original Woodshed Escargot \$16

Spinach, Cheese, Hint of Pernod

Crispy Brussels Sprouts \$13

Truffle Honey, Bacon, Parmesan

Ginger Beef Potstickers \$13

Sweet Cilantro Chili Sauce

“Not” Escargot \$15

Button Mushrooms and the Same Fixings

Jumbo Lump Crab Cake \$16

4oz, Roasted Garlic Aioli

Asparagus Fries \$17

Spicy Kung Pao Dipping Sauce

Calamari Fritti \$18

Banana Peppers, Arugula, Lemon Aioli

Portland Maine Steamed or Chilled Lobster Tail \$27

Drawn Butter

Chef Inspired Artisanal Cheese Tray \$27

House Chutney, Roasted Nuts, Fresh Fruit, and Sliced Prosciutto

Woodshed Raw Bar market price

Fresh Oysters-Half-Shell* or Rockefeller, Chilled Maine

Lobster Tail, Shrimp Cocktail by-the-piece

Salads

Mixed Greens House Salad with meal \$8 | a la carte \$11

Classic Caesar Salad with meal \$10 | a la carte \$13

Anchovies

Arnold's Wedge Salad \$15

Grape Tomatoes, Applewood Bacon, Blue Cheese Crumbles,
Scallions, House Made Blue Cheese Dressing

Add: Crab Cake \$16 | Grilled Salmon* \$16 | Shrimp Trio \$16

Beef Tips* \$16 | Grilled Marinated Chicken Breast \$12

Flowerpot Bread Baked In-House Daily

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Beef

Slow Roasted Prime Rib of Beef* 10oz \$40 | 12oz \$45

Center Cut Filet of Beef Tenderloin* 8oz \$55

Grilled Ribeye Steak* 14oz \$47

Center Cut New York Strip Steak* 12oz \$47

Add: Sautéed Button Mushrooms \$10

Land

Grilled Pork Chop* \$33

Yam-Brussel Hash, Bourbon-Cider Reduction *(gf)*

New Zealand Free Range Lamb Rack* \$40

Lyn's Secret Sauce *(gf)*

Statler Chicken \$30

Apple-Bacon-Spinach Risotto, Herb-Maple Nage *(gf)*

Oceans

Twin Portland Maine Steamed Lobster Tails *(gf)* \$55

Crab and Spinach Baked Stuffed Shrimp \$33

Wild Caught Baked Haddock \$33

Buttery Crumb Topping

Atlantic Salmon* \$33

Mustard Glaze, Root Vegetable Stewed Lentils

Add to Any Entrée

Two Baked Crabmeat Stuffed Shrimp \$17

Trio of Grilled Shrimp \$16

Jumbo Lump Crab Cake 4oz \$16

Portland Maine Steamed or Chilled Lobster Tail \$27

Sautéed Button Mushrooms \$10

Compound Butters and Sauces

Wild Mushroom Bordelaise, Blue Cheese Butter,
Bearnaise Sauce, Charred Scallion Butter

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Handhelds and Warmers

Rigatoni Bolognese \$24

Classic Preparation, Shaved Parmesan, Basil

Crispy Sesame Chicken Tacos \$18

Napa-ginger Slaw, Kewpie, Lime, Cilantro, Scallion

Pan-Seared Beef Tips* \$25

Au Poivre, Mushroom Brandy Sauce (*gf*)

Chicken Quesadilla \$17

Pepperjack Cheese, Black Beans, Guacamole,
Pico di Gallo, Sour Cream

Shaved Prime Rib \$25

Open-Faced, Sweet Onion, Cheese, Potato Wedges, Jus

Grilled Chicken Sandwich \$18

Brioche, Arugula, Bacon, Aged Cheddar,
Sriracha Aioli, Potato Wedges

Pulled Pork Sliders \$18

Three Sliders with Monterey Jack, Cheddar
Pineapple Salsa, Peppadew Barbecue Sauce

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