

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

*We are asked by the State of New Hampshire to alert the public to the hazards of consuming raw or undercooked meats, seafood, poultry, and shellfish products. Before placing your order, please inform your server if a person in your party has a food allergy. We are glad you are here.

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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