

# **Dinner Menu**

## **Appetizers**

### **Wood Creek Crab Cakes - \$9.95**

*One lump crab cake served over micro greens with tarter sauce*

### **Classic Shrimp Cocktail - \$10.95**

*Four ice cold shrimp served with cocktail sauce*

### **Prince Edward Island Mussels - \$11.95**

*Fresh mussels sautéed in white wine, butter, garlic, lemon, diced tomatoes and fresh herbs*

### **Risotto Arancini - \$10.95**

*Crispy fried ball of risotto stuffed with fresh mozzarella and prosciutto - Served with a creamy blush sauce*

### **Fried Calamari - \$11.95**

*Calamari and jalapeno peppers tossed in a sweet spicy thai chili sauce - Served with a cilantro aioli sauce*

### **Wood Creek Quesadilla - \$11.95**

*Flour tortilla stuffed with Monterey Jack cheese and taco seasoned chicken – Served with sour cream and salsa*

## **Soups & Salads**

### **Classic French Onion - \$4.95**

*French baguette croutons topped with melted swiss and provolone cheese*

### **Soup Du Jour - \$4.25**

*Always made fresh daily!*

### **House Salad - \$5.25**

*Mixed greens with cucumbers, carrots, tomatoes and croutons*

### **Cobb Salad - \$14.95**

*Romaine lettuce, crumbled blue cheese, smoked bacon, diced tomatoes, avocado, egg, red onion and grilled chicken – Served with our own balsamic vinaigrette*

### **Spinach Salad - \$14.95**

*Fresh spinach, raisins, toasted almonds, cucumbers, red onion and goat cheese – Served with apple vinaigrette*

### **The Wedge - \$10.95**

*A wedge of iceberg lettuce topped with our creamy blue cheese dressing and crumbled bacon*

### **Caesar Salad - \$11.95**

*Romaine lettuce, shredded parmesan cheese and croutons – Tossed in our own classic Caesar dressing*

*(Add grilled chicken - \$13.95)*

*(Add grilled shrimp - \$16.95)*

## **Kids Menu - \$5.95**

### **Cheese Quesadilla with Fries**

### **Pasta with Butter or Red Sauce**

### **Chicken Fingers with Fries**

## **Pastas**

### **Prince Edward Island Mussels - \$19.95**

*Sauteed in white wine, garlic, shallots, butter, lemon and fresh herbs – Served over linguini*

### **Shrimp Mussels & Calamari Fra Diavolo - \$20.95**

*White wine, butter, garlic, shallots, marinara sauce, fresh herbs and hot pepper – Served over linguini*

### **Penne Bolognese - \$19.95**

*Traditional recipe! Ground beef, pork and veal slow simmered in a tomato cream sauce*

### **Wild Mushroom Ravioli - \$18.95**

*Served with a white wine, mushroom, sage cream sauce*

### **Roasted Vegetable Lasagna - \$17.95**

*Zucchini, Portobello Mushrooms, Red Peppers, Onions, Spinach, and 3 kinds of Cheese – Served with Vegetable of the Day*

*\*All pasta dishes are served with garlic bread and a house salad*

## **Entrees**

### **Chicken Tarragon - \$19.95**

*Sauteed boneless breast of chicken – Pan seared with shallots, white wine and a hint of Dijon mustard – Finished in a tarragon cream sauce*

### **Veal and Shrimp Madiera - \$20.95**

*Thinly pounded veal and shrimp sautéed with shallots and wine – Finished with a Madeira demi glace*

### **Grilled Pork Loin - \$20.95**

*Two Guinness brined pork chops, brushed with a brown sugar soy glaze – Served with a Creole mustard*

### **Wood Creek Steak Au Poivre - \$22.95**

*Pepper and herb crusted NY Strip Steak, pan seared and finished in a brandy cream sauce*

### **Wood Creek Pub Steak - \$20.95**

*Grilled chipotle-lime marinated Flat Iron Steak, sliced thin over micro greens – Topped with Chimichurri and BBQ drizzle*

### **Pan Seared Duck Breast - \$22.95**

*Roasted to perfection – Served over micro greens with a raspberry demi glace*

### **Crab Cakes - \$20.95**

*Two crab cake made with lump crabmeat – Served over greens with tarter sauce*

### **Wood Creek Fish Special**

*Ask your Server – Market Price*

*\*All of the above entrees are served with starch and vegetable du jour as well as a house salad*

*\*\*Pub Steak is served with French Fries only*