

Dinner Menu

Appetizers

Wood Creek Crab Cakes - \$9.95

One lump crab cake served over micro greens with tarter sauce

Classic Shrimp Cocktail - \$9.95

Five ice cold shrimp served with cocktail sauce

Prince Edward Island Mussels - \$10.95

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 - \$4.95

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 - \$15.95)

Kids Menu - \$5.95

Cheese Quesadilla with Fries

Pasta with Butter or Red Sauce

Chicken Fingers with Fries

Pastas

Prince Edward Island Mussels - \$18.95

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

Grilled Vegetable Platter - \$18.95

A variety of grilled vegetables and grilled tofu – Drizzled with balsamic reduction – This is our vegetarian option

**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 – Served over micro greens – Topped with a lime cilantro sauce and a 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*

**Steak Frites is served with french fries only*