



The Woods Inn



**An historic
Adirondack destination
Established 1894**



Previous Owner, Bill Dunay ("Widge")

For Starters

Tuna Tataki

Seasoned yellow fin tuna filet, seared, sliced and served with wasabi mustard, pickle, ginger and soy sauce 11.99

Shrimp Cocktail

Served with our own cocktail sauce 10.50

Homemade Crab Cakes

Served with Remoulade Sauce 11.50

Chicken Quesadillas

Served with guacamole, sour cream and fresh salsa 9.99

Soups

Soup of the Day

Ask your server for today's selection

Cup 3.99 Bowl 5.99

French Onion

Cup 3.99 Bowl 5.99

Artichoke & Spinach Dip

A blend of spinach & artichoke hearts, sour cream, garlic, cream cheese & seasonings, served warm with tortilla chips 8.99

Stuffed Portobello Mushroom

A portobello mushroom stuffed with a fresh sauté of spinach, roasted red peppers and Montrachet, served with a sherry and wild mushroom sauce 10.99

Mussels

Tender mussels steamed in wine, lemon, garlic and natural juices 10.50

Calamari Strips

Lightly breaded, pan-fried strips of tender calamari steak served with dipping sauce 10.99

Salads

Market Fresh Salad

Chef's choice daily salad selection [Market Price]

The Wood's Inn "I Can't Believe It's A Beet Salad"

Diced beets cooked in balsamic vinegar, served on a bed of spinach with julienne carrots and celery, chopped walnuts and bleu cheese, dressed with balsamic vinaigrette 9.99

Classic Caesar Salad

A dinner size salad of fresh Romaine tossed with Caesar dressing, Parmesan cheese and croutons 9.99

With grilled chicken 12.99

With grilled shrimp 15.99

Cobb Salad

Fresh chopped field greens, hard-boiled eggs, bacon, shredded cheddar, black olives, red onions, tomatoes and avocado, dressed with sun-dried tomato vinaigrette 11.99 Add seasoned grilled shrimp 7.00

Concord Grape Salad

Field greens, pecans, crumbly bleu cheese, red onions and sliced grapes tossed in our concord grape dressing 11.50

Entrées

Most of the entrées come with a choice of Smashed Garlic Potatoes, Long Grain & Wild Rice or Whipped Sweet Potato and vegetable of the day

Chicken Francaise

Tender chicken breast sautéed in a white wine and lemon sauce. (For something different try this Wood's Inn favorite over linguini) 18.99

Chicken Alfredo

Pasta tossed with grilled chicken and broccoli in our creamy Alfredo Sauce 17.99

The All-American Chicken Pot Pie

A flaky crust encases chunks of chicken, potatoes, carrots and peas in a rich, chicken gravy 15.99

Lasagna With Meat Sauce

Layer upon layer of noodles, ricotta cheese, red meat sauce and Mozzarella served with garlic bread 18.50

Sun Dried Tomato Pasta

Penne pasta with sundried tomato pesto, artichoke hearts, mushrooms, onions and Asiago cheese 16.99

With chicken 18.99 With shrimp 22.99

Grilled Venison

Venison tenderloin marinated with balsamic and extra virgin olive oil vinaigrette and herbs, cooked to perfection [Market Price]

Adirondack Field & Stream

A delightful combination of venison and sautéed trout [Market Price]

Prime Rib

Juicy & tender, cooked to your liking. (12 oz.) 24.99 (14 oz.) 26.99

Lamb Shank

Delicately braised with celery, carrots, garlic, onions, rosemary and red wine 27.99

Rack of Lamb

Served with a mint and cilantro chimichurri

1/2 Rack 20.99 Full Rack 30.99

Pork Osso Bucco

Braised pork shank with an apple chutney and Calvados demi-glaze 26.99

Sirloin Steak

8 oz. filet grilled to perfection 22.99



Previous owner, Philo Wood

Veal Du Jour

Chef's choice daily veal selection [Market Price]

Catch of the Day [Market Price]

Chef's choice daily seafood selection

Stuffed Sole

A Hess Camp treat! Sole filets with a crab and scallop stuffing, baked in butter with lemon 21.99

Lake Trout

Trout filet with a lemon and white wine sauce 20.99

Salmon

Filet of salmon topped with a honey nut crust, baked on a cedar shingle, served with buerre blanc 20.99

Joedda's Favorite

Lobster Mac & Cheese 20.99

Linguini With Shrimp

Shrimp, diced tomatoes, onions, artichoke hearts, kalamata olives and capers tossed with linguini in a garlic & white wine sauce with Asiago cheese 20.99



Pizza

	16-Inch (8 cut)	14-inch (8 cut)	10-inch (6 cut)
Cheese	18.00	14.00	10.00
BBQ Chicken	24.00	18.00	13.00
Veggie Mushrooms, peppers, onions	24.00	17.00	12.00
Margarita White pizza with fresh tomatoes, basil, olive oil and fresh mozzarella	24.00	18.00	13.00
Buffalo Wing Bleu cheese, chicken, wing sauce & mozzarella	25.00	19.00	14.00
Charlie Perry's Pizza With Country Sweet Sauce, pineapple, bacon, red and green bell peppers, grilled chicken, mozzarella and cheddar cheeses	25.00	19.00	13.00
Choose Your Own Toppings			
	Each	Each	Each
Extra cheese, onions, salsa, peppers, mushrooms, broccoli, olives, tomatoes	2.00	1.50	1.25
Artichokes, chicken, sausage, pepperoni, bacon	3.00 ea	2.00 ea	1.50 ea



For The Little Ones

Baked Chicken Fingers 8.99

Macaroni & Cheese 7.99

Pasta

With butter 6.99

With Marinara Sauce 7.50

With meatballs 9.99

Pizza with Pizzazz!

10" pizza - just the right size for one.

Your choice:

Cheese 10.00

Pepperoni or Sausage 10.95

Wines

White Wines

Moscato, Swedish Hill (NYS)

Semi-sweet with peach and tropical fruits Btl. 24.00 | Glass 7.00

Moscato D'Asti, Cupcake Vineyards (CA)

Vibrant and expressive with dominant floral notes and hints of bright fruit flavors including peach, tropical fruits and lychee
Btl. 20.00 | Glass 7.00

Chardonnay, 3 Blind Moose (CA)

This wine has a light, clean flavor with nutty undertones
Btl. 22.00 | Glass 7.00

Chardonnay, Wente Morning Fog (CA)

Green apple and tropical fruits with a hint of oak Btl. 26.00

Chardonnay, Simi (CA)

A beautiful, dry and sophisticated California wine with slightly nutty vanilla and spice in the bottom Btl. 30.00

Chardonnay, Dreaming Tree (CA)

Big fruit and brown spices with citrus notes Btl. \$30.00

Chardonnay, Cakebread (CA)

Ripe apple and pear flavors dominate with refreshing citrus and mineral tones emerging in the long, crisp finish Btl. 60.00

Chardonnay, Hess (CA)

The full, complex and sophisticated taste lends more flavors to food than any of our other wines Btl. 31.00

Chardonnay, Black Opal (Australia)

Full-bodied with a burst of soft flavor. Ripe pear and apple with a hint of spice Btl. 19.00

Pinot Grigio, Santa Margherita (Italy)

The wine boasts a fresh, clean fragrance that is followed by a crisp, refreshing flavor with hints of citrus fruits. This wine is well-structured, sophisticated Btl. 48.00

Pinot Grigio, Campanile (Italy)

A crisp, dry wine from Northern Italy, it is fresh and fruity with a flowery bouquet Btl. 22.00 | Glass 7.00

Pinot Gris, La Crema (CA)

Plum and ripe pear with a hint of sweet spice Btl. 36.00

Sauvignon Blanc, Kim Crawford (New Zealand)

Up front herbaceous aromas backed by ripe fruit flavors of melon, passion fruit and crisp acidity Btl. 30.00

Sauvignon Blanc, Simi (CA)

An elegant, well-balanced wine with a light, clean flavor and fragrance
Btl. 28.00 | Glass 7.00

Riesling, Relax (Germany)

Slightly dry with an enticing, fruity bouquet, it shows intense flavor of apples and peaches with a hint of citrus Btl. 20.00 | Glass 7.00

Dry Riesling, Thirsty Owl (NYS)

Crisp, dry riesling with lemon and pear flavors Btl. 28.00

Blue Water Riesling, Swedish Hill (NYS)

Semi-dry in style and loaded with floral and peach finishes, long and crisp, a great summer wine Btl. 30.00

Blush Wines

White Zinfandel, Beringer (CA)

Light creaminess surrenders to a refreshing, crisp finish of strawberries and melon Btl. 20.00 | Glass 7.00

Chardonnay Rose, Red Fish (MD)

Great color, crisp, with low tannins, great aromatics, light flavors; perfectly balanced with fruit and acidity with hints of berries
Btl. 20.00 | Glass 7.00

Red Wines

Midnight Red, Ménage à Trois (CA)

A nose full of tobacco, earth and lush, overripe red fruits leads into a wine that is full-bodied and rich, deep purple in hue, and boasting soft tannins. Mild acidity complements the palate of red fruits, mild spices, clove and more. Mellow, easy to drink Btl. 28.00

Red, Apothic (CA)

Reveals intense fruit aromas of strawberry and black cherries with just a hint of spice and chocolate. Bold, ripe flavors with a long, sleek finish
Btl. 24.00 | Glass 7.00

Crush Red Blend, Dreaming Tree (CA)

Notes of smoky berry and a pop of raspberry jam Btl. 29.00

Red Blend, Primal Roots (CA)

Merlot/Syrah/Zinfandel; smooth, full-bodied wine Btl. 20.00 | Glass 7.00

Reserve Red, Red Fish (MD)

Light in both oak and tannin with hints of peppery spicing and cherry
Btl. 20.00 | Glass 7.00

Merlot, Kenwood (CA)

Fragrant, ripe fruit aromas of cherry and raspberry combine with aromatic notes of cinnamon, dark chocolate and vanilla. Well-balanced tannins and rich mouth feel give way to a long finish Btl. 20.00 | Glass 7.00

Merlot, Kenwood Jack London (CA)

Aromas of fresh cherries with hints of vanilla, lively acidity is balanced by tannins; excellent finish Btl. 32.00

Merlot, Francis Ford Coppola (CA)

Diamond collection - A deep purple color and enticing aromas of ripe blueberry, currant and spice Btl. 38.00

Merlot, 3 Blind Moose (CA)

Deep, vibrant red color with hints of purple. Ripe cherry, mocha, chocolate and spice flavors Btl. 20.00 | Glass 7.00

Malbec, Hess (CA)

Black cherry, cardamom spice with supple tannins Btl. 35.00

Malbec, Alamos (Argentina)

Full and round with black raspberry and currant flavors mixed with notes of vanilla and coffee. The finish is long and lingering with soft, sweet tannins
Btl. 24.00 | Glass 7.00

Malbec, Belasco de Baquedano Llama (Argen)

Traditional, artisan style preserves subtle aromas and flavors with promoting richness, body and color Btl. 25.00

Beaujolais Villages, Louis Jadot (France)

Bright and sassy, the red-fruited Louis Jadot Beaujolais Villages delivers fresh fruit on the palate, crisp and pretty in the finish, with berries and a hint of flowers
Btl. 25.00

Pinot Noir, Mark West (CA)

Offers notes of pomegranites, plums, cherries and herbs in a round, tasty style Btl. 24.00 | Glass 7.00

Pinot Noir, Cline Cool Climate (CA)

Hints of vanilla and mint with strawberry flavors Btl. 30.00

Zinfandel, Cline Anvines Zin (CA)

Ripe strawberry flavors with coffee and chocolate Btl. 30.00

Zinfandel, 7 Deadly Zin (CA)

Raspberry and cranberry with a touch of warm spice Btl. 38.00

Shiraz, Jacob's Creek (Australia)

A medium-bodied wine with intense aromas of spicy pepper and licorice
Btl. 25.00

Shiraz, Black Opal (Australia)

A light weight, slightly spicy red that's great for sipping
Btl. 24.00 | Glass 7.00

Cabernet Sauvignon, Jacob's Creek (Australia)

Medium-bodied, mint and cassia aromas, rich berry fruit flavors
Btl. 26.00 | Glass 7.00

Cabernet Sauvignon, Louis M. Martini (CA)

This wine has ripe flavors of black plum jam and black currant, a reflection of the warmer vintage. Hints of oak and a touch of baking spice support the fruit
Btl. 28.00

Cabernet Sauvignon, Seeker (CA)

Ripe and juicy black fruit with creamy tannins Btl. 25.00

Cabernet Sauvignon, Blind Moose (CA)

Aromas and flavors of dark berry, plum, chocolate, clove and spice
Btl. 20.00 | Glass 6.00

Cabernet Sauvignon, Hess Allomi (CA)

Full-bodied, rich flavors of chocolate covered cherries, ripe plum and cassia
Btl. 42.00

Cabernet Sauvignon, Carmen Gold (CA)

Structured wine, rounded and powerful in the mouth Btl. 60.00

About Woods Inn...

Woods Inn began as Hess Camp, built in 1894 by Fred Hess in the West Central Adirondacks at the end of Fourth Lake.

Philo Wood, who managed two hotels for Fred Hess, purchased Hess Camp in 1898 and re-named it The Wood Hotel. From 1903 through 1905, Ed DeFuelle worked at the hotel. He was killed in an electric generator explosion in 1905 and it's said that his ghost haunts the inn. Over the next 20 years, The Wood Hotel underwent expansion, tripling the number of rooms and adding new cottages to the hotel grounds. In the early years, canvas tents on platforms provided even more rooms for summer lodgers.

In 1946, William Dunay, an Air Force First Lieutenant returning from World War II, purchased The Wood Hotel. The Wood flourished under Dunay's direction and the dedication of his siblings, who signed on as the hotel's staff.

The Wood Hotel closed in the 1980's, with the tavern remaining open until William Dunay's death in 1989. The contents of the hotel were auctioned and the response was surprising. Many generations of guests had fond memories of The Wood Hotel and wanted to purchase a piece of it. While the Dunay Estate received many offers to purchase it, the property sat empty for years. Most prospective buyers had plans to demolish the original buildings. The Dunay's waited patiently, hoping for buyers interested in restoring and re-opening The Wood.

Joedda McClain and Jay Latterman purchased the property in 2003, and began the challenging task of historic designation and restoring the property to current building codes while still retaining its vintage Adirondack hotel character.

The "bones" of the old hotel were still solid and charming. Memories of great times echoed in every room. The couple purchased furniture and



Joedda and Jay

other items that were original to the old Wood Hotel to restore the original 1897 appearance. The 39 rooms and six baths became 21 beautifully appointed rooms, each with a private bath. Much of the exterior porches and stairs were replaced precisely as they once were.

So The Wood was born again. The hotel restaurant and tavern, The Laughing Loons, re-opened in May 2004. The Wood Hotel re-opened as The Woods Inn on June 27 of the same year. The Guide Tents were added in 2008, and tent platforms added in 2009.

The tavern, dining room, great room and lakeside cottage are still as they originally were when The Hess Camp was first built. The wrap-around porches still boast a truly panoramic view of Fourth Lake and the Adirondack Mountains.

In 2014, Charlie and Nancy Frey purchased The Woods Inn, adding a permanent event pavillion and renovating the fire damaged cabin with the goal of preserving the Inn for future generations to enjoy.

NOTE: Prior to World War II, the town of Inlet boasted 14 Adirondack hotels. The Woods Inn is now the only historic hotel remaining open year-round.