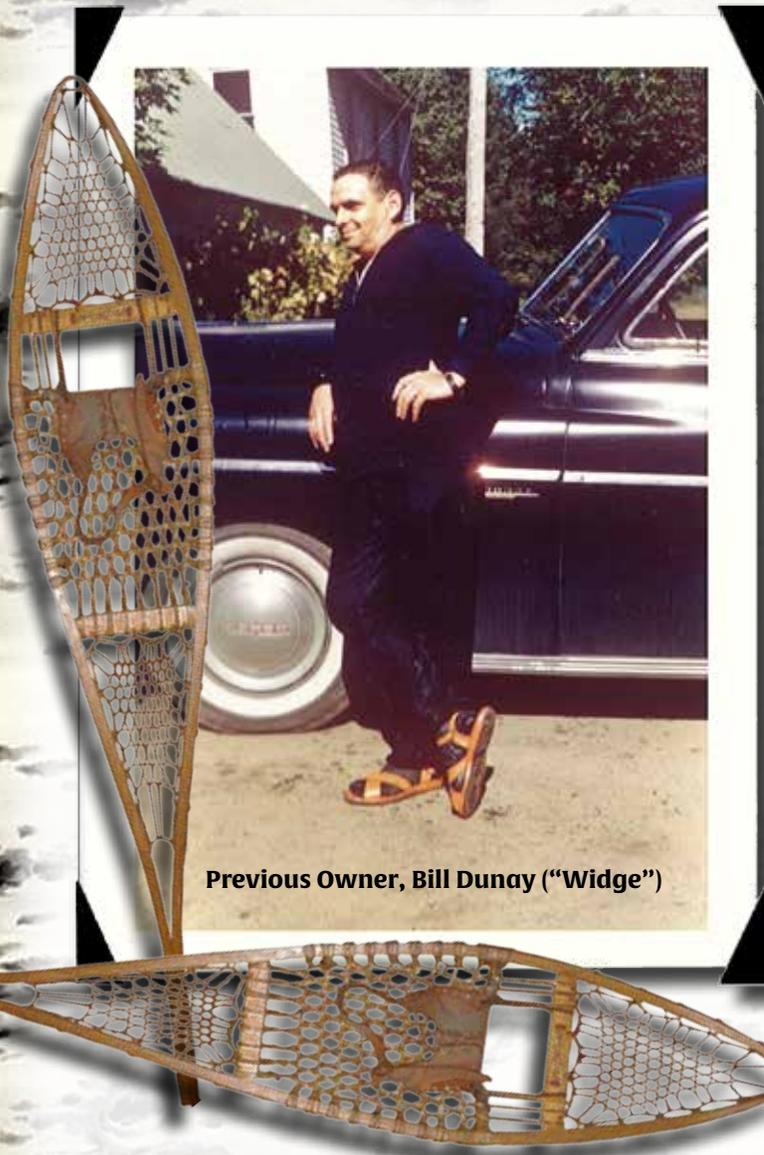




The Woods Inn



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

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 8.99

Classic Caesar Salad

A dinner size salad of fresh Romaine tossed with Caesar dressing, Parmesan cheese and croutons 8.99

With grilled chicken 11.99

With grilled shrimp 14.99

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 10.99

Add seasoned grilled shrimp 6.00

Concord Grape Salad

Field greens, pecans, crumbly bleu cheese, red onions and sliced grapes tossed in our concord grape dressing 10.50

Soups

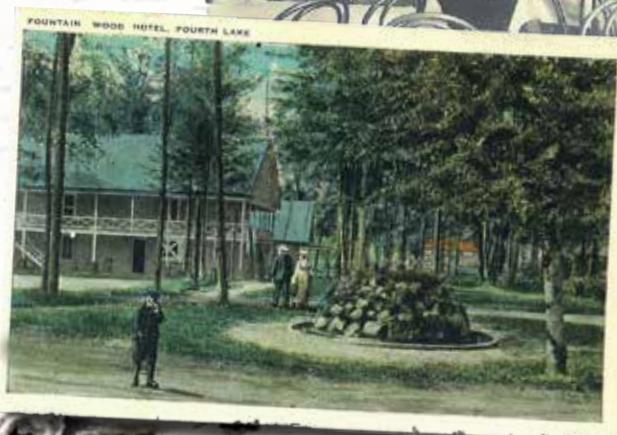
Soup of the Day

Ask your server for today's selection

Cup 3.99 Bowl 5.99

French Onion

Cup 3.99 Bowl 5.99



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



Previous owner, Philo Wood

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 20.99

Lake Trout
Trout filet with a lemon and white wine sauce 19.99

Salmon
Filet of salmon topped with a honey nut crust, baked on a cedar shingle, served with buerre blanc 19.99

Joedda's Favorite
Lobster Mac & Cheese 19.99

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

Chicken Francaise
Tender chicken breast sautéed in a white wine and lemon sauce. (For something different try this Wood's Inn favorite over linguini) 17.99

Chicken Alfredo
Pasta tossed with grilled chicken and broccoli in our creamy Alfredo Sauce 16.99

The All-American Chicken Pot Pie
A flaky crust encases chunks of chicken, potatoes, carrots and peas in a rich, chicken gravy 14.99

Lasagna With Meat Sauce
Layer upon layer of noodles, ricotta cheese, red meat sauce and Mozzarella 17.99

Sun Dried Tomato Pasta
Penne pasta with sundried tomato pesto, artichoke hearts, mushrooms, onions and Asiago cheese 15.99
With chicken 17.99 With shrimp 21.99

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.) 23.99 (14 oz.) 25.99

Lamb Shank
Delicately braised with celery, carrots, garlic, onions, rosemary and red wine 26.99

Rack of Lamb
Served with a mint and cilantro chimichurri
1/2 Rack 19.99 Full Rack 28.99

Pork Osso Bucco
Braised pork shank with an apple chutney and Calvados demi-glaze 25.99

Sirloin Steak
8 oz. filet grilled to perfection 20.99

Veal Du Jour
Chef's choice daily veal selection 21.99



Pizza



For The Little Ones

Baked Chicken Fingers 7.99

Macaroni & Cheese 6.99

Pasta

With butter 5.99

With Marinara Sauce 6.50

With meatballs 8.99

Pizza with Pizzazz!

8" pizza - just the right size for one.

Your choice:

Cheese 8.00

Pepperoni or Sausage \$8.95

16-Inch (8 cut) **14-inch (8 cut)** **10-inch (6 cut)**

Cheese 16.00 12.50 8.50

BBQ Chicken 22.00 16.00 11.00

Pierogi Potato & onion 22.00 16.00 11.00

Veggie 22.00 15.00 10.00
Mushrooms, peppers, onions

Margarita 22.00 16.00 11.00
White pizza with fresh tomatoes, basil, olive oil and fresh mozzarella

Buffalo Wing 23.00 17.00 12.00
Bleu cheese, chicken, wing sauce & mozzarella

Charlie Perry's Pizza 23.00 17.00 12.00
With Country Sweet Sauce, pineapple, bacon, red and green bell peppers, grilled chicken, mozzarella and cheddar cheeses

Choose Your Own Toppings

	Each	Each	Each
Extra cheese, onions, salsa, peppers, mushrooms, broccoli, olives, tomatoes	1.75	1.25	1.00

Artichokes, chicken, sausage, 2.75 ea 1.75 ea 1.25 ea
pepperoni, bacon

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.

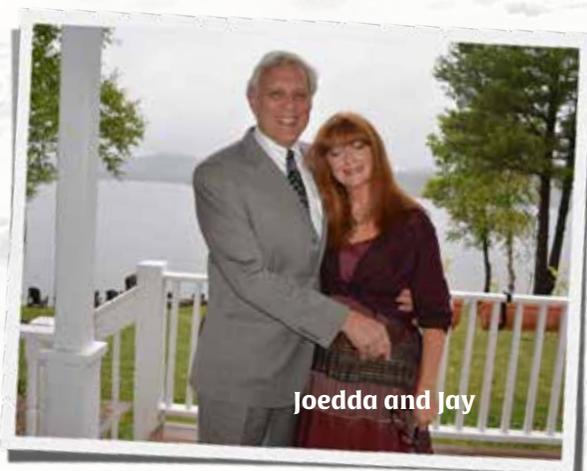
Philo Wood, who managed two hotels for Fred Hess, purchased Hess Camp in 1898 and re-named it The Wood Hotel. From 1903 through 1905, Ed DeFayette worked at the hotel. He was killed in an electric generator explosion in 1905 and it's said that his ghost haunts the inn. Over the next 20 years, The Wood 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



Joedda and Jay

purchased furniture and 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 pavilion 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.