

THE WOODS INN

ENTREES

STUFFED SOLE	33	RISOTTO GF V	22
SOLE FILETS WITH A CRAB AND SCALLOP STUFFING, BAKED, SERVED WITH BEURRE BLANC SAUCE AND WILD AND WHITE RICE		RISOTTO WITH VEGETABLES ADD: SHRIMP 10 SCALLOPS 12	
ADIRONDACK FIELD AND STREAM GF	49	DEEP DIVE GF	37
A DELIGHTFUL COMBINATION OF VENISON AND SAUTÉED TROUT, SERVED WITH POTATOES		PAN-SEARED SCALLOPS WITH A PAN SCAMPI SAUCE, SERVED ON A BED OF LINGUINI	
VENISON	35	RACK OF LAMB	32 45
TENDERLOIN MARINATED WITH BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL, AND HERBS, GRILLED TO PERFECTION, SERVED WITH POTATOES		RACK OF LAMB SEARED, THEN BRUSHED WITH WHOLE GRAIN MUSTARD, LIGHTLY DUSTED WITH SEASONED BREAD CRUMBS, AND SERVED WITH POTATOES, FRESH SEASONAL VEGETABLES AND FRESH MINT DEMI GLAZE, HALF OR FULL	
LAKE TROUT GF	25	CHICKEN FRANCAISE	25
TROUT FILET PAN-SEARED AND SERVED WITH LEMON AND WHITE WINE BUTTER SAUCE		TENDER CHICKEN BREAST DUSTED WITH FLOUR, DIPPED IN EGG WASH, SAUTÉED, AND SERVED WITH LINGUINI WITH A CLASSIC FRANCAISE SAUCE	
BLACK ANGUS STEAK GF	32	VEGETARIAN PASTA V	21
NEW YORK STRIP STEAK GRILLED TO YOUR SPECIFICATION, SLICED, SERVED WITH SAUTÉED WILD MUSHROOMS, YOUNG LEEKS, AND TOPPED WITH HORSERADISH SHAVINGS		PENNE PASTA WITH SUNDRIED TOMATO PESTO, ARTICHOKE HEARTS, MUSHROOMS, AND ONIONS	
SALMON GF	26	HIDDEN NEST GF	27
FILET OF SALMON TOPPED WITH A HONEY NUT CRUST, BAKED ON A CEDAR SHINGLE, AND SERVED WITH BEURRE BLANC SAUCE AND RICE		SAUTÉED QUAIL SERVED ON A NEST OF BROCCOLINI WITH GARLIC, ROASTED SEASONED FINGERLING POTATOES, AND ORANGE GRAN MARNIER SAUCE.	



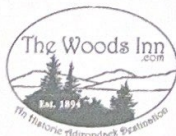
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APPETIZERS

MUSSELS	18	HOMEMADE CRAB	18
TENDER MUSSELS STEAMED IN WHITE WINE, LEMON, GARLIC, BUTTER SAUCE, AND SERVED WITH SEASONED CROSTINI		CAKES	
		WITH SHREDDED ROMAINE TOSSED WITH LEMON AND OLIVE OIL, DICED TOMATOES, SERVED WITH REMOULADE SAUCE	
STUFFED PORTOBELLO MUSHROOM GF V	18	SALAD	
PORTOBELLO MUSHROOM STUFFED WITH FRESH SPINACH, ROASTED RED PEPPERS, AND MOZZARELLA BLEND, SERVED WITH A CHERRY AND WILD MUSHROOM SAUCE		CLASSIC CAESAR SALAD V	17
		CHOPPED HEARTS OF YOUNG ROMAINE LETTUCE, SEASONED CROUTONS, SHREDDED ASIAGO CHEESE, TOSSED WITH CLASSIC CAESAR DRESSING.	
TUNA TATAKI GF	18	ADD:	
SEASONED AHI TUNA FILET, SEARED, SLICED AND SERVED WITH WASABI, PICKLED GINGER AND SOY SAUCE, SERVED WITH SWEET POTATO NOODLES		SHRIMP	10
		GRILLED CHICKEN	5
		GRILLED SALMON	7
SOUP		SUMMER SALAD GF V	17
SOUP OF THE DAY	8 10	DICED BEETS COOKED IN BALSAMIC VINEGAR, SERVED ON A BED OF SPINACH WITH JULIENNE CARROTS, CELERY, CHOPPED WALNUTS, CRUMBLY BLEU CHEESE, DRESSED WITH BALSAMIC VINAIGRETTE	
ASK YOUR SERVER FOR TODAY'S SELECTION, CUP OR BOWL			
FRENCH ONION	7	ADIRONDACK SALAD GF V	18
SAUTEED ONIONS WITH BEEF AND CHICKEN BROTH, TOPPED WITH CROUTONS AND CHEESE, THEN FINISHED IN THE OVEN		MIXED BABY GREENS WITH CRAISINS, POACHED APPLES, AND CANDIED PECANS, SERVED WITH RASPBERRY VINAIGRETTE	

Please note: A 20% gratuity will be automatically added to parties of six or more. A \$5 charge applies for shared plates, and we kindly request a maximum of two checks per table. Thank you for your understanding and cooperation!

Please let us know if you have any allergies or dietary restrictions. We will happily provide allergen information for available food items.



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