



Dinner Menu

Starters

Classic New England Clam Chowder

East Coast Woody's Style 6 Cup/9 Bowl

Monterey Bay Calamari

Woody's Special Sauces 12.50

Beer Battered Onion Rings

Spicy Ketchup 9

Pot Stickers

*Chicken, Cilantro, Scallions,
Sesame-Soy Sauce Drizzle 11.5*

San Daniele Prosciutto & Burrata Cheese

*Local Carmel Valley Olive Oil, Swank Farms
Tomatoes, Grilled French Connection Baguette 15*

Honey Chili Chicken Wings

*Food & Wine Magazine Top 10 Choice
Valley Honey, Chili, Scallions
-Or- ask for it True Buffalo Style with
Captain Wood's Blue Cheese Dressing 14*

Salads

Mixed Greens

*Tomatoes, Cucumbers, Carrots,
Choice of Dressing 11*

Woody's Signature Wedge Salad

*Swank Farms Iceberg, Woody's Blue Cheese
Dressing, Baker's Bacon, Garden Radish 9/14*

Caesar Salad

*Romaine, Home-Made Anchovy Dressing,
Croutons, Parmesan 9/13*

Swank Farms Beet Salad

*Baby Greens, Citrus, Fennel,
Sherry Vinaigrette 9/14*

*Add Protein to above salads Chicken \$6,
Steak \$8, Shrimp \$8, or Salmon \$8*

Seared Ahi Tuna Niçoise Salad

*Farm Egg, Tomatoes, Cucumber, Greenbeans,
Fingerling Potatoes, Chives,
Classic Dijon Shallot Vinaigrette 20*

Sandwiches

(Choice of French Fries, Salad, Onion Rings +\$2, or Sweet Potato Fries +\$2)

Woody's Harris Ranch Burger

Smoked Bacon, Cheddar, Red Onion, Lettuce, Tomato 16

Plant Based Veggie Burger a la Woody

Caramelized Onions, Roasted Pepper, Provolone Cheese, Oven Roasted Beets 16

Classic Patty Melt

Caramelized Onions, Swiss Cheese, 1000 Island Dressing, Grilled Rye 16

Entrées

Sautéed Sand Dabs

Dusted Herb Flour, Caper Beurre Blanc, Swank Farms Vegetables, Rice Pilaf, House-Made Tartar 24

Fried Calamari Steak

Cracker Bread Crumbs, Caper Beurre Blanc, Whipped Potatoes, Swank Farms Vegetables, House Tartar 24

Harris Ranch 14oz Rib Eye Steak

Caramelized Onions, Whipped Potatoes, Red Wine Reduction, Swank Farm Harvest Vegetables 36

Pasture Raised Chicken Breast

Polenta, Sauteed Greens, Sweet Onion Madeira Jus, Swank Farm Harvest Vegetables 28

Pan Seared Salmon Filet

Valley Olive Oil, Braised Swiss Chard, Roasted Root Vegetable Purée 28

Propane Fund \$3

Beer for the Kitchen Crew \$4

Split Plate Charge \$3, It Helps Support Our Sanity

**This business has a cash Discount incentive of 4%. All goods and services are priced for CASH PAYMENTS
Purchases made with CREDIT CARD will receive a small NON-CASH adjustment, which will be displayed on your receipt**