



Lunch 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, Scallion,
Sesame-Soy Sauce Drizzle 11.5*

San Daniele Prosciutto & Burrata Cheese

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

House Favorite

Sautéed Sand Dabs

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

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*

Seared Ahi Tuna Niçoise Salad

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

Caesar Salad

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

Swank Farms Beet Salad

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

Thai Cobb Salad

*Pasture Raised Chicken, Baker's Bacon, Blue
Cheese, Farm Egg, Tomato, Avocado, Cucumber,
Sweet Chili Vinaigrette 16*

Sandwiches

(Choice of French Fries or Salad)

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, Grilled Rye 16

Roast Turkey Breast

Apple-Wood Smoked Bacon, Avocado, Mayo 15

Fried Calamari Steak

Cracker Bread Crumbs, Lettuce, Tomato, House-Made Tartar Sauce 16

Swiss Chard "Griddled" Sourdough Melt

3 Cheeses, Tomato, 1000 Island 15

NY "The Bronx" Pastrami Ruben

*Sauerkraut, Swiss Cheese, 1000 Island, Griddled Thick Marbled Rye Bread 17
(Ask for it Carnegie Deli Style Piled High on Rye and Mustard)*

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



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

**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*

Seared Ahi Tuna Niçoise Salad

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

Sandwiches

(Choice of French Fries or Salad)

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

Entrees

(Entrees Served with Rice Pilaf, Whipped Potatoes, or French Fries)

Sautéed Sand Dabs

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

Fried Calamari Steak

Cracker Bread Crumbs, Swank Farms Harvest Vegetables, House-Made Tartar, Cocktail Sauce 24

Harris Ranch 14oz Rib Eye Steak

Caramelized Onions, 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

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