

# WOODSIDE grill

A Farm-to-Table Experience

## SUPPER MENU

### ANTIPASTO MEAT & CHEESE BOARD

All meats and cheese sourced locally  
Served with local olives & oils, homemade pickles, grilled bread

**Small: 2 meats and 2 cheeses –\$13 | Large: 3 meats and 3 cheeses – \$18**

### STARTERS

**SOUP DU JOUR** Cup \$5 Bowl \$7

**ROASTED CAULIFLOWER HUMMUS \$9**  
Sliced cucumber, grilled bread

**TEMPURA AVOCADO \$10**  
Avocado, asparagus, carrot ginger slaw, Thai chili remoulade

**THAI CHICKEN NACHOS \$10**  
Tri-color tortilla chips, three cheese sauce, sweet chili chicken, shredded cabbage, diced tomato & green onions

**CALAMARI FRITTO \$10**  
Corn flour dusted calamari onion, fennel fronds, spiced & smokey aioli

**WOODSIDE WINGS \$13**  
Smoked infused fried Petaluma wings, BBQ or Yucatan

### SALADS

**GAIA SALAD \$11**  
Wild arugula, pine nuts, shaved parmesan & fennel, Meyer Lemon vinaigrette

**BABY FALL LETTUCES & FRUIT \$12**  
Mixed chicories, apples, pears, blueberries, Humboldt Fog goat cheese, candied pecans, sherry vinaigrette

**CAESAR SALAD \$11**  
Organic romaine hearts, creamy Caesar dressing, sourdough croutons, parmesan

**WALDORF SALAD \$12**  
Red grapes, candied walnuts, celery, feta cheese, spring mix, diced apples, creamy lemon dressing

Add: grilled chicken \$5 or steak \$7 to any salad

## FROM THE CHARBROILER

### MARKET PRICE

Locally sourced cuts of meats served with seasonal vegetables and potatoes

#### MEAT OPTIONS

Bone in Pork Chop  
NY Strip  
Ribeye  
Catch of the Day

#### PREPARATION OPTIONS

Grilled  
Blackened

#### SAUCE OPTIONS

Horseradish Cream  
Red Chimichurri  
House made Steak Sauce  
Roasted Garlic and Lemon Butter

### ENTREES

**HAT CREEK RANCH BURGER \$15**  
Local organic grass fed beef, shaved iceberg, Woodside 1000 Island, choice of cheese, fries (sweet or classic)

Add: bacon, caramelized onions, avocado, sunny egg \$2

**CRÈME FRAICHE PASTA WITH WILD MUSHROOM \$16**  
Spaghetti, Foraged mushroom, crème fraiche, red onions, oregano, pecorino romano, breadcrumbs

**BISON ROCK RANCH MEATLOAF \$22**  
Local grass fed beef & buffalo, candied bacon, warm German potato salad

**CHICKEN CORDON BLEU \$24**  
Smoked mozzarella, ham, mornay sauce served with mushroom risotto, sauteed vegetables

**APRICOT CHICKEN \$22**  
Prosciutto wrapped, candied apricots, feta, citrus cream sauce served with rice and sauteed vegetables

**FISH & CHIPS \$18**  
Battered wild cod, tartar sauce, sweet or classic fries

**PUTTANESCA \$15**  
Bucatini pasta, capers, garlic, oregano, spicy tomato sauce

**BRAISED SHORT RIB \$21**  
Herb crusted, red wine sauce

### DESSERTS

**CRÈME BRULEE \$7**  
Sugar-glazed, French vanilla custard

**DECADENT CHOCOLATE CAKE \$7**  
Flourless dark chocolate cake, gluten free

**DIANA TORTE \$7**  
Chocolate & vanilla ice cream layered cake, almond roca, caramel

**GAIA GUILTY PLEASURE – MARKET PRICE**  
Ask your server about our seasonal creation

