

Appetizers			
ROCKY SHRIMP	11	SIZZLING CANADIAN BACON	9
Sauteed gulf shrimp with marinated artichoke hearts & long hot green peppers, sundried tomatoes		Extra thick, by the slice	
STUFFED LONG HOT PEPPERS	12	SEAFOOD TOWER (3 PP)	MP
Green long hot peppers stuffed with sauteed sausage, bread crumbs, baked mozzarella cheese		Jumbo shrimp, jumbo lump crab meat, blue-point oyster, clams, lobster, served ice cold	
FRIZZLED CALAMARI	16	BLUE POINT	20
Hand picked squid, frizzled in vegetable oil with lemon, buttermilk flour mixed with corn meal		Fresh half shell blue-point oyster, served ice cold	
BAKED CLAMS	1/2 Dozen 14	SHRIMP COCKTAIL	20
Fresh clams with garlic parsley-lemon & white wine		Cooked jumbo shrimp ice cold, served with home-made cocktail sauce	
FRESH BUFFALO MOZZARELLA	15	TUNA TARTARE	20
Steak tomatoes, fresh buffalo mozzarella, homemade balsamic reduction, roasted bell peppers, drizzled unfiltered green olive oil		Fresh daily picked ahi tuna, served with cipollini onions, parsley, capers, chopped thin tomatoes homemade honey crust, sesame seed dressing	

Soup	
ONION SOUP	8
- Traditional rich onion soup with shaved swiss cheese, bread loaf, shaved cipollini onions, chicken broth, baked in 1600 degrees, topped with provolone cheese	

Salad			
BEET SALAD	11	ENGLISH ICEBERG WEDGE SALAD	14
Ruby red roasted beets with goat cheese, over arugula, with homemade dressing		Iceberg lettuce with caramelized crispy bacon, blue cheese, sliced bell peppers, gorgonzolla cheese	
MIXED GREENS FRUIT SALAD	12	TOMATO INSALATA	11
Organic spring mix greens with mixed fresh fruits shaved parmigiano reggiano cheese in a house dressing		Sliced steak tomatoes, onions with drizzled unfiltered green olive oil, gorgonzolla cheese	
TRADITIONAL CAESAR SALAD	14	WOODCROFT SALAD	12
Crisp organic romaine lettuce with homemade garlic croutons mixed with our homemade classic dressing		Fresh chopped tomatoes, cipollini onions, cucumbers green peppers, fresh mozzarella cheese, house dressing	

Homemade Pasta	
PASTA FRUTTI di MARE	33
Homemade fresh pasta with fresh seafood, shrimp scallop, calamari, clams in a spicy fresh homemade tomato sauce	
ORRECCIETTE WITH SAUSAGE & BROCOLLI RABE	21
Fresh cooked orrecciette pasta with sauteed italian sausage, broccolli rabe, red pepper flakes (Arthur Ave Style)	
RIGATONI BOLOGNESE	21
Fresh cooked rigatoni pasta with slow cooked ground beef ragu, touch of diced tomatoes and cream sauce	
CHEESE RAVIOLI	20
Homemade raviolis filled with ricotta cheese, served with homemade fresh tomatoes	
PAGLIA E FIENO PASTA	36
Fresh homemade black squid pasta, served with fresh lobster in a light homemade creamy tomato sauce	
PAPARDELLE WITH SEA SCALLOPS	29
Fresh homemade papardelle pasta with wild mushrooms seared fresh scallops in a white wine, touch of cream sauce	
MUSHROOM TRUFFLE RISOTTO	30
Arborio rice slowly cooked with mixed truffle mushrooms	

Organic Chicken	
CHICKEN SCARPARIELLO	24
Roasted, boneless chicken cubes, rosemary, pepper flakes in a white wine sauce (Old Family Recipe)	
TRADITIONAL CHICKEN	22
Franchese Style - Picata - Parmigiano - Marsala	
SALTY AMISH HALF CHICKEN	27
Fresh cut organic half chicken, baked over veggies roasted garlic & oil	

Accompaniments/Sides	
OUR FAMOUS SIGNATURE GERMAN POTATOES WITH ONIONS & BELL PEPPERS	12
BRUSSEL SPROUTS	10
LOBSTER MAC N'CHEESE	10
SAUTEED SPINACH/CREAM OF SPINACH	10
AMERICAN BROCCOLI/STEAMED/GRILLED/SAUTEED	10
MUSHROOM & ONIONS	10
GRILLED ASPARAGUS/STEAMED/SAUTEED	10
HOMEMADE TROUFFLE YUKON POTATO FRENCH FRIES	10
FRIZZLED CAULIFLOWER	10



Prime USDA Steaks & Chops

(Hand Selected Dry Aged Meats)

28 DAYS DRY AGED PRIME BONE IN RIBEYE	61
28 DAYS DRY AGED PORTER HOUSE (For 3 PP)	163
28 DAYS DRY AGED PRIME T-BONE	61
28 DAYS DRY AGED PRIME BONE IN NEW YORK STRIP	56
28 DAYS DRY AGED TOMAHAWK (For 2 PP)	109
28 DAYS DRY AGED PORTERHOUSE (For 2 PP)	109
DOUBLE CUT COLORADO LAMB CHOPS	39
FILET MIGNON	44

BROILED VEAL CHOP	39
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T-bone veal chop broiled in our 1600 degree broiler, served with sauteed mushrooms, rosemary & garlic olive oil, cooked in its own juices

VEAL CHOP PARMIGIANA	39
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Veal chop parmigiano served old school, authentic traditional style, breaded with fresh homemade tomato sauce & melted mozzarella cheese on top

VEAL CHOP MILANESE	39
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Pounded thin double cut veal chop, breaded with homemade bread crumbs, served with arugula salad, tomatoes & onions

BRAISED 100% BEEF-SHORT RIBS	34
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Traditionally braised in our 1600 degree oven with onions, celery, carrots and other ingredients to add mouthwatering flavors, served over mashed potatoes

Fresh Seafood

SHRIMP SCAMPI	35
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Jumbo shrimp with sauteed garlic, white wine & lemon sauce over arborio rice

GRILLED SHRIMP	35
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Jumbo shrimp served over white beans with drizzled un-filtered green olive oil

SWORDFISH	36
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Grilled swordfish with cippollini onions, fresh chopped tomatoes, drizzled virgin olive oil & lemon

SALMON	26
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Pan seared fresh alaskan salmon with crushed mediterranean capers, fresh squeezed lemon & white wine sauce

ROASTED CHILEAN SEA-BASS	41
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Fresh chilean seabass with roasted daily vegetables

DOVER SOLE	51
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Whole dover sole sauteed in a fresh squeezed lemon white wine sauce and parsley

BRANZINO	35
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Roasted fresh mediterranean branzino cooked in authentic mediterranean fisherman’s sauce

FILET OF SOLE	26
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Fresh deep water, filet of sole baked in oven topped with crispy homemade panko garlic bread crumbs in a lemon & white wine sauce

LAND & SEA	61
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Filet mignon & african lobster tail

* For Payment By Credit A 3% Charge Will Be Added To Your Bill

Woodcroft Steakhouse Lunch Menu

Appetizers

ROCKY SHRIMP	11	STUFFED LONG HOT PEPPERS	10
<i>Sauteed gulf shrimp with marinated artichoke hearts & long hot green peppers, sundried tomatoes</i>		<i>Green long hot peppers stuffed with sauteed sausage, bread crumbs, baked mozzarella cheese</i>	
FRIZZLED CALAMARI	11	SIZZLING CANADIAN BACON	8
<i>Hand picked squid, frizzled in vegetable oil with lemon, buttermilk flour mixed with corn meal</i>		<i>Extra thick, by the slice</i>	

Soup & Salad

ONION SOUP	7	TRADITIONAL CAESAR SALAD	9
<i>Traditional rich onion soup with shaved swiss cheese, bread loaf, shaved cipollini onions, chicken broth, baked in 1600 degrees, topped with provolone cheese</i>		<i>Crisp organic romaine lettuce with homemade garlic croutons mixed with our homemade classic dressing</i>	
BEET SALAD	8	ENGLISH ICEBERG WEDGE SALAD	11
<i>Ruby red roasted beets with goat cheese, over arugula, with homemade dressing</i>		<i>Iceberg lettuce with caramelized crispy bacon, blue cheese, sliced bell peppers, gorgonzola cheese</i>	
MIXED GREENS FRUIT SALAD	8	WOODCROFT SALAD	10
<i>Organic spring mix greens with mixed fresh fruits shaved parmigiano reggiano cheese in a house dressing</i>		<i>Fresh chopped tomatoes, cipollini onions, cucumbers green peppers, fresh mozzarella cheese, house dressing</i>	

Organic Chicken & Homemade Pasta

TRADITIONAL CHICKEN	18	RIGATONI BOLOGNESE	17
<i>Franchise Style - Picata - Parmigiano - Marsala</i>		<i>Fresh cooked rigatoni pasta with slow cooked ground beef ragu, touch of diced tomatoes and cream sauce</i>	
ORRECCIETTE WITH SAUSAGE & BROCCOLI RABE	17	CHEESE RAVIOLI	15
<i>Fresh cooked orrecciette pasta with sauteed italian sausage, broccoli rabe, red pepper flakes (Arthur Ave Style)</i>		<i>Homemade raviolis filled with ricotta cheese, served with homemade fresh tomatoes</i>	

Accompaniments/Sides

BRUSSEL SPROUTS	9	GRILLED ASPARAGUS/STEAMED/SAUTEED	9
SAUTEED SPINACH/CREAM OF SPINACH	9	HOMEMADE TROUFFLE YUKON POTATO FRENCH FRIES	9
AMERICAN BROCCOLI/STEAMED/GRILLED/SAUTEED	9		

Woodcroft Steakhouse Lunch Menu



Prime USDA Steaks & Chops

(Hand Selected Dry Aged Meats)

28 DAYS DRY AGED PRIME BONE IN RIBEYE	58
28 DAYS DRY AGED PRIME T-BONE	58
28 DAYS DRY AGED PRIME BONE IN NEW YORK STRIP	53
FILET MIGNON	31
BRAISED 100% BEEF-SHORT RIB	21
<i>Traditionally braised in our 1600 degree oven with onions, celery, carrots and other ingredients to add mouthwatering flavors, served over mashed potatoes</i>	

Fresh Seafood

SHRIMP SCAMPI	26
<i>Jumbo shrimp with sauteed garlic, white wine & lemon sauce over arborio rice</i>	
SALMON	19
<i>Pan seared fresh alaskan salmon with crushed mediterranean capers, fresh squeezed lemon & white wine sauce</i>	
BRANZINO	29
<i>Roasted fresh mediterranean branzino cooked in authentic mediterranean fisherman's sauce</i>	
FILET OF SOLE	19
<i>Fresh deep water, filet of sole baked in oven topped with crispy homemade panko garlic bread crumbs in a lemon & white wine sauce</i>	

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