

bar 1929

craft eatery at woodcrest cc

CRAFT EATERY at WOODCREST COUNTRY CLUB

Friday Night Live

Small Plates

BUFFALO WINGS celery, blue cheese choice of mild, hot or hot and honey	9	GREEN BEANS GF asian szechuan style	8
CRISPY BRUSSELS SPROUTS GF choice of tuscan balsamic glaze or kung pao sauce	8	SHRIMP DUMPLINGS soy ginger dipping sauce	9
TUNA NAPOLEON GF wonton, avocado, wakame, sesame seed, scallion, teriyaki glaze	12	BLISTERED SHISHITOS GF sweet east asian peppers, garlic soy dipping sauce	8
CHILLED SHRIMP GF house infused cocktail sauce	14	BUFFALO CAULIFLOWER GF housemade buttermilk ranch, blue cheese	8
BANG BANG CHICKEN crispy chicken bites, sweet chili aioli	9	FRIED PICKLES lightly breaded kosher dill, cajun dipping sauce, buttermilk ranch	7
FRIED CALAMARI fresh lemon, banana peppers, zucchini	11	FRIED MOZZARELLA marinara sauce	9
CAPRESE red and yellow jersey tomatoes, fresh mozzarella, fresh basil, balsamic glaze, microgreens	10	TUNA TOSTADA GF ahi tuna, asian slaw & wasabi	12
BAVARIAN SOFT PRETZEL beer cheese, sweet mustard	6	PHILLY CHEESESTEAK EGG ROLLS sriracha aioli	10
CHARCUTERIE BOARD manchego, parmesan, smoked gouda, prosciutto di parma, mortadella, capicola, tuscan bread, country olives, grain mustard	14	CORNED BEEF SPRING ROLLS corned beef, coleslaw, swiss cheese, thousand island	8
VEGETABLE HUMMUS GF served with naan	8	BUFFALO CHICKEN EGG ROLLS blue cheese	10
GUACAMOLE GF served with corn tortillas	8	COMBO OF ALL THREE (3) philly cheesesteak egg rolls, corned beef spring rolls, buffalo chicken egg rolls	10

Pizzas

MARGHERITA PIZZA fresh mozzarella, fresh basil			10
SHRIMP PESTO PIZZA shrimp, pesto sauce			14
SHORT RIB PIZZA ricotta spread, shredded short rib, caramelized onions			14
PIZZA PRIMAVERA GF cauliflower pie crust, brussels sprouts, zucchini, cauliflower, cherry tomatoes, onions, shredded mozzarella			11

Beer: Drafts - Craft \$7 Domestic \$5 | Bottles \$4
Canyon Road House Wines: Glass \$5 Bottle \$20

Chardonnay, Pinot Grigio, Moscato, Riesling, Sauvignon Blanc, White Zinfandel,
Cabernet, Pinot Noir and Merlot

GF - Gluten Free or Can Be Modified

Salads

FOUR SEASONS SALAD GF	small 10 large 15
mixed greens, pears, mandarin oranges, goat cheese, candied walnuts, pickled cucumber, orange vinaigrette add chicken 3 add grilled shrimp 6 add salmon 10 add jumbo lump crab 8	
ROMAINE CAESAR SALAD GF	small 8 large 11
crisp romaine, focaccia croutons, shaved parmigiano-reggiano, house made caesar dressing add chicken 3 add grilled shrimp 6 add salmon 10 add jumbo lump crab 8	
MILAN SALAD GF	small 12 large 16
crisp romaine, cucumber, tomato, hard boiled egg, applewood smoked bacon, shrimp, milan dressing substitute grilled chicken for shrimp	
THE COBB SALAD GF	small 11 large 15
mixed greens, diced chicken, tomato, cucumber, hard boiled egg, avocado, bacon, blue cheese, balsamic vinaigrette	
SUMMER BELLINI SALAD GF	one size 12
baby arugula, grilled peaches, sliced almonds, strawberries, blackberries, heirloom tomatoes, goat or feta cheese, champagne vinaigrette add chicken 3 add grilled shrimp 6 add salmon 10 add jumbo lump crab 8	

Sandwiches & Entrées

WOODCREST BURGER	15	CHICKEN MILANESE	16
certified angus beef blend, lettuce, tomato, red onion choice of cheese, brioche roll, french fries add fried egg 1 add sautéed onions 1 add sautéed mushrooms 1 add bacon 2		breaded chicken cutlet, shaved asiago, arugula salad	
SALMON BURGER	13	SHORT RIB GF	23
arugula, locally grown jersey tomatoes, avocado aioli, onion bun, cajun fries		cauliflower grits, vegetable medley	
BLACKENED CHICKEN SANDWICH	14	CRAB CAKES GF	24
boneless chicken breast, sriracha aioli, tomato, lettuce, cheddar, onion bun, french fries		mango jicama slaw, grilled asparagus	
THE FLYNN CHEESESTEAK	12	TORTELLINI DELLA MAMA	15
sliced filet, caramelized onions, mushrooms, provolone, horseradish cream sauce, italian bread, truffle fries		tricolored tortellini, sweet peas, italian prosciutto, parmesan cream, light mozzarella	
SALMON GF	24	WILD MUSHROOM RAVIOLI	15
pan seared, grilled asparagus, roasted fingerling potatoes choice of sauce: spinach cream, lemon lime scallion butter, mango pineapple salsa		asparagus, mushroom brandy cream sauce	
PESCATORE GF	21	PAPPARDELLE SHORT RIB RAGU GF	18
mussels, shrimp scampi, jumbo lump crab, calamari, rustic italian bread		short rib, carrots, onions, fresh tomato sauce, pappardelle pasta	
		SHRIMP SCAMPI GF	22
		grape tomatoes, garlic oil white wine sauce, linguini	
		EGGPLANT FLORENTINE	14
		eggplant, ricotta cheese, spinach, marinara, lite mozzarella, penne	

Sides

CAESAR SALAD GF 4 | GARDEN SALAD GF 4 | FRIES: regular, cajun or truffle 3 | MEATBALLS 4

Sweet Endings

a selection of desserts
presented by your server

Ask your server about our daily specials