

Woody's

APPETIZERS

FLATBREAD CHIPS & DIP 12

lemon-dill hummus, olive tapenade

TRUFFLE & PARMESAN FRIES *gf* 15

garlic & herb aioli

BEEF BRESAOLA CARPACCIO* *gf* 18

caper berries, shaved fennel, parmesan, citrus oil, pine nuts

LEMON & PARMESAN CALAMARI 19

san marzano tomato oil, herb aioli

CHILLED SHRIMP COCKTAIL *gf* 18

cocktail sauce

SEASONAL SEAFOOD CRUDO* 20

SOUP & SALAD

SOUP OF THE DAY 12

daily chef's feautured soup

WOODY'S CAESAR SALAD 15

romaine, parmesan, focaccia croutons, caesar dressing
add grilled chicken 6 / add sautéed shrimp 8

BURRATA SALAD *gf n* 16

heirloom cherry tomatoes, basil pesto, extra virgin olive oil,
balsamic reduction, arugula, toasted pine nuts

HANDHELDS

served with fries or house salad

GRILLED CHICKEN SANDWICH 18

herb-marinated chicken, lettuce, tomato, provolone,
sun-dried tomato aioli, brioche

WOODY'S SIGNATURE SMASH BURGER* 20

two beef patties, bacon, american, lettuce, tomato, pickle,
secret sauce, brioche

IMPOSSIBLE SMASH BURGER 21

american, lettuce, tomato, pickle, secret sauce, brioche

GRILLED BRANZINO SANDWICH 22

fennel & apple slaw, ciabatta

Gluten-friendly bread available upon request.

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts *df* Dairy-Free

*Consuming raw or undercooked meats / poultry / seafood
shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

A 20% service charge will be added for parties of 6 or more.

WOODROW "WOODY" PETTUS

1941-2018

Generations of Homestead guests have fond memories of Woody, who served the resort for almost six decades. Over the years, he worked as a caddy, at the stables alongside his father and finally in the dining room as Maitre d'. His warm, kind smile greeted guests as they arrived for breakfast or dinner and his remarkable memory made returning guests feel especially welcome. Between his shifts, Woody could be found enjoying a round on the Old Course with friends.

HEARTH-FIRED PIZZA

choice of thin crust or woody's classic dough

WOODY'S ORIGINAL 16

marinara, mozzarella cheese

PARMA 22

olive oil, prosciutto, parmesan, pepperoncini,
red pepper, citrus arugula

PIZZA OF THE DAY 20

daily chef's featured pizza

ENTRÉES

PAN-SEARED SALMON* *gf* 34

garlic whipped potatoes, grilled broccolini, lemon butter sauce

CHICKEN SCALOPPINI 32

sautéed spinach, whipped potatoes, citrus & garlic pan jus

CLASSIC STEAK & FRITES* *gf* 44

chargrilled flank steak, cabernet demi-glace,
truffle parmesan frites, garlic & herb aioli

BRAISED BEEF SHORT RIB 46

mascarpone polenta, sautéed spinach, gremolata,
frizzled leeks, rosemary jus

PASTA

served with garlic bread

PICK YOUR PASTA

penne, spaghetti, linguini or gluten-friendly penne

PICK YOUR SAUCE

marinara, bolognese, alfredo or pesto

PICK YOUR PROTEIN

chicken 32 / sautéed shrimp 36 / roasted vegetables 30

MIXED SEAFOOD PASTA 40

linguini pasta, shrimp, mussels, clams, arrabbiata sauce, chili,
parmesan, basil

DESSERT

VANILLA & ESPRESSO FLOAT *n* 12

homestead creamery vanilla ice cream, espresso, amaretto biscotti

LIMONCELLO CAKE 12

citrus cream, limoncello syrup, candied lemon

COOKIE SKILLET 13

ice cream

S'MORES KIT 15

NON-ALCOHOLIC BEVERAGES

SHIRLEY TEMPLE	5	SODA	4
HIBISCUS FIZZ	13	BOTTLED WATER	3
monin hibiscus, fresh lime, owen's ginger beer			

COCKTAILS

BLACKBERRY SMASH	15	CASINO SPRITZ	15
jack daniel's, blackberry, citrus soda		nolet's gin, st~germain, grapefruit, soda	
WOODY'S OLD FASHIONED	15	NEGRONI	18
bulleit bourbon, angostura bitters, orange, simple syrup		the botanist gin, campari, carpano antica formula sweet vermouth	
RASPBERRY LEMON DROP	18	STRAWBERRY, CUCUMBER & JALAPEÑO MARGARITA	15
tito's handmade vodka, strawberry, lunetta prosecco, fresh lemon		21 seeds cucumber jalapeño tequila, cointreau, strawberry, fresh lime	

ZERO PROOF

CRANBERRY SPRITZ	8
cranberry, seltzer, lime juice, honey	

BEER

BLUE MOON	8	COORS LIGHT	7
VOODOO RANGER AMERICAN HAZE IPA	8	BUD LIGHT	7
BASIC CITY THE SIXTH LORD IPA	8	MILLER LITE	7
CORONA	8	MICHELOB ULTRA	7
PERONI	8	HEINEKEN 0.0 LAGER	7

WINE

	9 OZ	BOTTLE
LUNETTA PROSECCO BRUT, VENETO, ITALY, 187ML		14
CHANDON BRUT SPARKLING ROSÉ, CALIFORNIA, 187ML		16
CHATEAU STE. MICHELLE RIESLING, COLUMBIA VALLEY, WASHINGTON	18	48
ZENATO PINOT GRIGIO, DELLE VENEZIE, ITALY	18	48
ROSE GOLD ROSÉ, CÔTES DE PROVENCE, FRANCE	19	53
MOHUA SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	19	53
WENTE VINEYARDS ESTATE GROWN CHARDONNAY, CENTRAL COAST, CALIFORNIA	19	52
MEIOMI PINOT NOIR, CALIFORNIA	22	59
BANFI CHIANTI CLASSICO, TUSCANY, ITALY	22	60
CATENA VISTA FLORES MALBEC, MENDOZA, ARGENTINA	25	68
TRIBUTE CABERNET SAUVIGNON, CALIFORNIA	18	50
JOEL GOTT RED BLEND, COLUMBIA VALLEY, WASHINGTON	19	52
J. LOHR PURE PASO PROPRIETARY RED BLEND, PASO ROBLES, CALIFORNIA	26	70