

Woody's

STARTERS

- TRUFFLE & PARMESAN FRIES

16

garlic & herb aioli
- LEMON & PARMESAN CALAMARI

19

san marzano tomato oil, herb aioli
- MOZZARELLA FRITTI

18

fried mozzarella, pecorino, parsley, marinara
- LOBSTER ROLL BITES

28

poached lobster, gremolata aioli, arugula, frenso chiles, torn herbs, new england roll

SHAREABLE BOARDS

- ARTICHOKE SMEAR

n

df

24

calabrian salami oil, marinated artichoke hearts, pine nuts, parsley, grilled flatbread
- GOAT CHEESE SMEAR

n

24

honey-whipped goat cheese, figs, fig jam, caramelized onions, toasted pistachios, torn herbs, grilled flatbread
- MEAT & CHEESE BOARD

28

a trio of italian cured meat & cheese, wildflower honey, pickled vegetables, crostini

SOUP & SALADS

- SUMMER HARVEST MINISTRONE

12

summer squash, tomato, beans, pasta shells, focaccia croutons
- CHOPPED CAESAR SALAD

15

romaine, parmesan, focaccia croutons, caesar dressing
add grilled chicken 8 | add sautéed shrimp 9 | add calamari 9
- PECORINO ARUGULA SALAD

gf

n

16

baby arugula, baby spinach, red onion, fennel, pine nuts, lemon vinaigrette
- BURRATA CAPRESE

gf

n

20

heirloom tomatoes, arugula, basil pesto, olive oil, balsamic reduction, pine nuts

HANDHELDS

served with fries, house salad or gluten-friendly kettle chips

- HEIRLOOM TOMATO FLATBREAD

gf

22

speck, heirloom tomatoes, mozzarella cheese, fresh basil, citrus oil, sea salt, flatbread
- MEATBALL PARMESAN

19

beef & pork meatballs, mozzarella, parmesan, marinara, italian roll
- TUSCAN GRILLED CHICKEN SANDWICH

20

herb-marinated chicken, arugula, roasted peppers, provolone cheese, tomato pesto aioli, brioche
- WOODY'S SIGNATURE SMASH BURGER*

21

beef patties, applewood-smoked bacon, american cheese, lettuce, tomatoes, pickles, secret sauce, brioche

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 PIZZAS

- WOODY'S ORIGINAL

18

marinara, mozzarella cheese
- THE FORAGER

20

herbed ricotta, wild mushrooms, mozzarella, truffle oil, chives
- PIZZA BIANCA

19

ricotta, mozzarella, mascarpone, truffle honey, herbs
- CARNIVORE

22

italian sausage, pepperoni, meatballs, bacon, marinara, mozzarella
- FIG & PIG

25

fig preserves, speck, mozzarella, gorgonzola, caramelized onion, honey, rosemary
- PARMA

24

prosciutto, parmesan, pepperoncini, red peppers, arugula, lemon oil
- SHORT RIB FLORENTINE

24

beef short rib, sautéed spinach, ricotta, mozzarella, italian salsa verde

ENTRÉES

served with garlic bread | gluten-friendly bread and pasta available upon request

- IMPOSSIBLE BOLOGNESE

gf

vg

24

vegan ragù, roasted red peppers, vegan rotini, torn herbs
- MEATBALLS & MARINARA

25

beef & pork meatballs, marinara, linguini, parmesan, torn herbs
- CREAMY CHICKEN ALFREDO

26

grilled chicken, crispy pancetta, peas, alfredo sauce, penne pasta, basil, parmesan
- SHRIMP FRA DIAVALO

30

calabrian shrimp, heirloom tomatoes, basil, spicy arrabbiata sauce, linguini
- WOODY'S RAGÙ

28

beef & pork ragù, roasted red peppers, spinach, pappardelle pasta, parmesan, torn herbs
- CLUBHOUSE CATCH*

MP

chef-inspired ocean catch, straight to the fairway

DESSERTS

- TUSCAN STRAWBERRY SHORTCAKE

13

olive oil cake, whipped cream, strawberries, strawberry purée
- TIRAMISU

10

espresso soaked ladyfingers, mascarpone cream, cocoa powder, chocolate shavings, chocolate covered espresso beans
- LIMONCELLO CAKE

12

citrus cream, shaved chocolate
- FRUIT SORBET

gf

vg

8

fresh berries
- S'MORES KIT

15

Gluten-friendly bread available upon request.

gf Gluten-Friendly *vg* Vegan *n* Contains nuts/peanuts *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.

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	

BEERS

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 NA LAGER	7

WINES

	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