

Appetizers & Soups

Woodbridge Crabcake

with lemon-garlic aioli 8-

Baked Oysters Rockefeller

with spinach, sauce Hollandaise & Parmesan 8-

Oysters on the Half Shell (Raw)*

Dozen - 10- 1/2 dozen - 7-

French Onion Soup Gratinée

a Woodbridge Inn tradition 6-

Soup du Jour

Bowl - 5- Cup - 3-

Salads

Garden Salad

with tomatoes, red cabbage & carrot 4-

Spinach Salad

with bacon, red onions & eggs with our special German vinaigrette 6-

Combination Salad

with artichoke hearts, hearts of palm, white asparagus & our house vinaigrette 6-

Caesar Salad

with homemade croutons and Parmesan cheese 5-

Dressings: 1000 Island, Ranch, Bleu Cheese, Caesar, German vinaigrette & our House Mustard-Tarragon vinaigrette

Entrees

Filet Mignon Forestiere

grilled, lean Black Angus beef served with sauteed mushrooms 24-

Tournedos

twin cuts of prime beef tenderloin grilled and topped with your choice of Bearnaise sauce or our Parisian, citrus-dijon butter 24-

N.Y. Strip Steak

grilled prime strip with our signature citrus-dijon Parisian butter 22-

Rainbow Trout

a local favorite, pan-seared & served with house-smoked pecans 16-

Salmon Grenoble

grilled and topped with tomatoes, green onions, capers & lemon 17-

Orange Glazed Duck Breast

served with Georgia pecans and sliced apples 17-

Chicken Parmesan

a classic - served with our homemade tomato sauce and baked with three cheeses 14-

Veal Oscar

tender veal cutlets topped with white asparagus, crabmeat & sauce Hollandaise 18-

Wiener Schnitzel

fresh veal cutlets sauteed to a golden brown, served with homemade spaetzle and Bavarian red cabbage 17-



Red Wines

Affentaler Spatburgunder - Germany

the legendary Pinot Noir in the golden monkey bottle. A favorite at the Inn for many years 28-

Clos du Bois Merlot - California

Rich and robust with flavors of plum and currants 31-

Fat Bastard Shiraz - France

Rich and robust with flavors of plum and currants 31-

B & G Chateauneuf de Pape - France

Robust and full bodied from the Rhone valley 40-

Boxhead Cabernet - Australia

This is charmer that has lovely blackcurrant notes on the finish, purity and good texture. 24-

Zantho Zweigelt - Austria

Deep and spicy aromas of fresh cherries supported by a hint of cinnamon...Hans' current obsession! 26-

White Wines

Moselland Riesling - Germany

The famous Blue Cat bottle...fruity bouquet, crisp and fresh, with hints of lemon and apple. 21-

Louis Jadot Macon Villages - France

Brilliant pale-gold - delicate varietal aromas with flavors of apple and melon 32-

Persimmon Creek Seyval Blanc - Georgia

drapes across the palate with the silky essence of peach and apricot, finishing with a gentle whisper of sweetness 30-

Zolo Chardonnay - Argentina

a taste of citrus and peaches, with hints of toasted vanilla 28-

Vignale Pinot Grigio - Italy

Fine, elegant with a dry, velvet smooth flavor 25-

Fogerty Gewurztraminer - California

Hints of flowers, tropical fruits, spices, lychee nuts and a whole slew of wild scents...recommended 34-

Leonard Kreuzsch Spatlese - Germany

Full bodied, rich in flavors of honey and melon 24-

Beer / Bier 5-

Victory Prima Pils

Victory Sunrise Weissbier

Paulaner Hefe-Weissen

Pilsner Urquell

Warsteiner

Becks & Becks Light

Michelob, Light & Ultra

Signature Cocktail

(full bar available)

The Purple Martin

A refreshing mix of Absolut vodka, creme de cassis, Sprite & grenadine 7-