

# Appetizers and Soups

## *Seafood Cake* 8.95

Pan fried, with Cajun Remoulade...a local favorite!

## *Angels on Horseback* 8.95

Fresh sea scallops and pineapple wrapped in bacon

## *Snails and Mushrooms* 6.95

Escargot sautéed with fresh button mushrooms, onions, tomatoes, and garlic

## *Oysters on the Half Shell*

1/2 Dozen . . . 7.95\* Dozen . . . 10.75\*

## *Baked Oysters Rockefeller* 8.45

With fresh spinach, sauce hollandaise, and parmesan

## *French Onion Soup Gratinee* 5.95

A Woodbridge Inn classic

## *Soup du Jour*

Bowl . . . 4.50 Cup . . . 3.95

# Salads

Add Chicken or Salmon\* to any salad (Grilled or Blackened) \$4.00 more

## *Caesar Salad* 4.25

With Parmesan cheese and homemade croutons

## *Garden Salad* 3.95

With cherry tomatoes, red cabbage, and carrots

## *Fresh Spinach Salad* 5.45

With red onions, bacon, mushrooms, and egg with our special sweet and sour dressing

## *Combination Salad* 5.95

Spring greens with artichoke hearts, hearts of palm, white asparagus, and House Vinaigrette

## *Mandarin Orange and Pecan Salad* 5.45

Mandarin orange wedges and Georgia pecans served over spring greens with German vinaigrette

Homemade Dressings: 1000 Island, Bleu Cheese, Balsamic Vinaigrette, German Vinaigrette, Ranch, and our House Vinaigrette with Roquefort crumbles

# Side Dishes

## *Steamed Asparagus with Hollandaise* 3.75

## *Red Cabbage* 3.75

## *Steamed Spinach with Hollandaise* 3.75

## *Vegetable du Jour* 3.75

\*Advisory: The consumption of raw or undercooked foods such as meat, fish, and eggs which may contain harmful bacteria, may cause serious illness or death.

## Entrees

*All entrees include a Woodbridge Herbed Potato and Joe's Gingered Carrots.*

### **Filet Mignon Forestiere** 26.95

Lean, Black Angus beef grilled to your liking – Served with sautéed mushrooms\*

### **Tournedos** 26.95

Twin cuts of prime tenderloin of beef grilled, and topped with your choice of Béarnaise or with garlic butter and herbs\*

### **Fresh Venison** 24.95

Joe's Favorite...Twin medallions of venison, grilled and served with a peppercorn-cognac sauce, Shiitake mushrooms, homemade German Spätzle, and Bavarian red cabbage

### **Angels on Horseback** 18.95

Fresh sea scallops and pineapple wrapped in bacon

### **Seafood a la Newburgh** 19.95

Shrimp, scallops and crabmeat bedded in a rich mushroom and cheese sauce, flavored with sherry and Cognac

### **Fresh Boneless Rainbow Trout** 17.95

Sautéed in butter to a golden brown and served with smoked almonds

### **Orange Glazed Duck Breast** 17.95

Served with Georgia pecans and sliced Granny Smith apples

### **Boneless Breast of Chicken** 16.95

Boneless breast of chicken served over fresh spinach, and topped with sauce Hollandaise or served atop tangy tomato sauce, topped with cheese and baked

### **Champignon Schnitzel** 16.95

Fresh pork loin breaded and sautéed with a creamy mushroom sauce, Spätzle and Red Cabbage

### **Veal Oscar** 18.95

Tender milk-fed veal cutlets, sautéed in butter, topped with white asparagus spears, crabmeat, and sauce Hollandaise... Ludlow Porch's favorite meal!

### **Wiener Schnitzel** 17.95

Fresh veal cutlets breaded and sautéed to a golden brown, with Spätzle and Red Cabbage

### **Veal Woodbridge** 18.95

Fresh veal stuffed with spinach, capers and herbs, breaded and sautéed in butter – served with a creamy lemon horseradish sauce

### **Rosemary Roasted Lamb** 21.95

Back by popular demand...sliced and served with sauce Béarnaise or sautéed mushrooms\*

### **The German** 13.95

Tender medallions of pork tenderloin sautéed and topped with crisp onion rings. Served with Spätzle and red cabbage

### **Catch of the Day** Market Price-Ask for Today's Special

Grenoble, Lemon Dill, or Hollandaise\*

*Joe's Marble Creations Make Wonderful Gifts. Please take time to browse.*