

Appetizers

Sashimi

Pan seared ahi tuna encrusted with black & white sesame seeds and topped with a sesame ginger dressing. Served with pickled seaweed, wasabi and pickled ginger.* 12

Wings

Choose breaded, boneless or naked wings, with your choice of hot, mild, honey BBQ, Thai or habanero sauce. Served with celery and choice of ranch or blue cheese dressing.

– Six Wings 7, Ten Wings 12

Nachos Con Queso

Fresh baked tortilla chips topped with queso, chorizo, chopped spring onions and sour cream. 8

Smoked Salmon

Smoked Salmon with cream cheese, dill, chopped red onions, diced tomatoes and capers, with bagelettes over a bed of leaf lettuce. 13

Crab Dip

Fresh spinach, crab and artichokes in a creamy garlic cheese sauce. Served with warm French bread crostini. 12

Onion Tower

Tower of battered, deep fried onion rings with a side of spicy aioli mayonnaise. 7

Calamari

Lightly flour dusted tubes and tentacles of Calamari, deep fried and served with a slice of lemon and marinara sauce for dipping. 13

Crab Fries

Crispy French fries layered with crab, cheddar cheese and crumbled applewood smoked bacon. Served with a side of sour cream. 13

Peel & Eat Shrimp

Tender shrimp lightly seasoned with Old Bay, served with cocktail sauce. 8.5 - ½ lb, 16 - lb

Soups & Salads

Soup du Jour

Chef's choice - ask your server for today's selection.
– Cup 4, Bowl 5

Crab & Artichoke Bisque

Creamy blend of onions, celery, carrots, artichoke hearts, crab and heavy cream topped with chopped spinach, tomatoes and fresh Parmesan.

– Cup 4, Bowl 5

Club Side Salad

Fresh baby greens with tomatoes, red onions, cucumbers, fresh Parmesan & homestyle croutons. 5

Rustic Apple Salad

Chopped romaine lettuce with baby greens, topped with Granny Smith apples, bleu cheese crumbles, red onions, cherry tomatoes, candied pecans and a zinfandel vinaigrette. 11

Spinach Salad

Fresh baby spinach with red onions, hard-boiled egg, applewood smoked bacon and feta cheese served with a side of warm red wine bacon dressing.

– Small 5, Large 9

Caesar Salad

Crisp romaine lettuce, homestyle croutons, fresh Parmesan and Caesar dressing.

– Small 5, Large 8

Southwest Salad

Marinated chicken, grilled and served on a large garden salad with tomatoes, red onions, black bean corn salsa and toasted tortilla strips. Accompanied by a chili lime ranch sauce. 13

Add To Any Large Salad

– Chicken 4, Steak 5, Tuna 6, Salmon 6



CLUBHOUSE
Grille & Pub

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

Sandwiches & more!

Clubhouse Club

Marble rye layered with Virginia baked ham, smoked turkey breast, applewood smoked bacon, lettuce, tomato, and muenster cheese. Served with a honey mustard mayonnaise. 13

The Golfer

Fresh, hand pattied, nine ounce burger pan seared to your specification, served with mushrooms, caramelized onions, applewood smoked bacon, lettuce & tomato and your choice of cheese.* 12

French Dip

Marinated prime rib with melted provolone cheese on toasted French bread with a side of au jus. 13

Steak & Cheese

Thinly sliced beef with roasted red peppers, onions & melted provolone cheese on an 8" hoagie roll. 12

The Fairway

Genuine Maryland jumbo lump crab cake on a toasted Kaiser roll with lettuce and tomato and a side of aioli. Market Price

The Woods Wrap

Marinated grilled chicken breast tossed with romaine, Caesar dressing and fresh Parmesan cheese in a warm jalapeno wrap. 10

Sleepy Creek Ham & Swiss

Virginia baked ham, swiss and caramelized onions with lettuce, tomato and honey mustard on a toasted pretzel roll. 12

The Driver

Large handmade meatballs on French bread topped with marinara & melted provolone cheese and served open-faced. 12

Cordon Bleu Focaccia

Fresh grilled chicken breast layered with ham, melted swiss, lettuce and tomato on toasted focaccia bread with herb mayonnaise. 12

BLT

Applewood smoked bacon, lettuce, tomato and mayonnaise on toasted white bread. 9

Triple Decker Reuben

Thinly sliced corned beef layered with sauerkraut, Thousand Island dressing and Swiss cheese on grilled rye bread. 12

Entrées

5pm - 7:45pm Sun - Thu & 5pm - 8:45pm Fri & Sat

Crab Cake Dinner

Twin jumbo lump Maryland-style crab cakes nestled on a bed of chopped spinach, served with lemon wedge and aioli sauce. Market Price

Ahi Tuna

Fresh sushi grade ahi tuna, pan seared to your specifications over a bed of braised rice with sesame ginger dressing. 18

Glazed Salmon

Fresh Atlantic salmon, pan seared with a honey balsamic glaze over a bed of braised rice. 19

Stuffed Flounder

Fresh flounder fillet stuffed with a jumbo lump crab compote and finished with a rich hollandaise sauce. Served with a side salad & the vegetable du jour. 22

Seafood Platter

Fried shrimp, fried clams and a broiled crab cake. Served with a baked potato and cole slaw. 24

Supreme Tortellini

Jumbo Shrimp sautéed with garlic, red onions, mushrooms, broccoli, and cheese tortellini in a creamy Alfredo sauce. Topped with chopped tomatoes and shredded parmesan cheese. 19

Chicken à la Pesto

Sliced chicken breast sautéed in olive oil with garlic, onions, mushrooms and penne pasta in a white wine and pesto cream sauce. Served with a cup soup or a side salad. 16

Rotisserie Duck

One half marinated rotisserie duck served on a bed of braised rice with an orange glaze. 21

Braised Pork Shank

Large braised pork shank topped with onions, carrots, celery and red potatoes in a rich demi sauce. Served with the vegetable du jour. 24

Woods Pizza

14" pizza with one topping. Each additional topping is \$1.50 (meatballs, ham, Italian sausage, pepperoni, onions, peppers, tomatoes & spinach). 14

All Sandwiches come with your choice of one of the following: potato chips, French fries, cole slaw, macaroni salad or fruit salad. Other than pasta & pizza, all entrées are served with the vegetable du jour.