

APPETIZERS

GF Sashimi

Pan-seared Ahi Tuna crusted with black & white sesame seeds and topped with a sesame ginger dressing. Served with pickled seaweed, wasabi, and pickled ginger.* 16

NEW Bacon Beer Cheddar Fries

Crispy battered fries smothered in beer cheese and bacon.
– Small - 9 / Large - 13

GF Jumbo Pretzel Sticks

Two, hot, jumbo pretzel sticks with Bavarian mustard. 10
– With beer cheese 12 or crab dip 15

GF Nachos Grande

Tortilla chips smothered with cheese, tomatoes, & jalapenos and served with your choice of chicken or beef. Accompanied by sour cream and salsa. 14

– Add guacamole for 1.50

NEW Fried Catfish Nuggets

Hand battered, fried catfish nuggets served with a Cajun mayo sauce. 13

GF Fried Portabella Slices

Lightly breaded portabella slices, fried to perfection served with ranch or Sabi dipping sauce. 10

GF Peel & Eat Shrimp

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

GF Wings

Choose traditional or boneless wings with your choice of sauce: hot, mild, BBQ, Thai, habanero, Old Bay, or lemon pepper. Served with celery and ranch or bleu cheese dressing.
– 6 wings 8 / 10 wings 13
Breaded Bone-in - 6 wings 9.50 / 10 wings 14.50

SOUPS & SALADS

Soup du Jour

Chef's choice - ask your server for today's selections of homemade soups.
– Cup 5 / Bowl 6

Add To Any Salad

– Chicken or Chicken Salad 5 / Tuna, Salmon, Shrimp, or Steak 7

V Club Side Salad

Fresh baby greens with tomatoes, red onions, cucumbers, fresh Parmesan cheese, and homestyle croutons. 6

NEW Black & Bleu Salad

Blackened steak with bleu cheese crumbles, red onions, cherry tomatoes, cucumbers, and croutons served on a bed of Romaine. 15

GF Caboodle Salad

Crisp romaine lettuce, chopped bacon, candied pecans, raisins, bleu cheese crumbles, tomatoes, and chopped hard-boiled eggs. 13

NEW Chef Salad

Chopped Romaine lettuce topped with ham, turkey, bacon, hard-boiled egg, tomatoes, onions, cucumbers, and cheddar cheese served with your choice of dressing. 14

GF V Greek Salad

Crisp romaine, cucumbers, tomatoes, red onions, Kalamata olives, and feta cheese. Served with a balsamic vinaigrette and a side of hummus & warm pita bread. 13

NEW GF Southwest Salad

Fresh baby greens with seasoned grilled chicken, avocados, red onions, corn & black bean salsa, cherry tomatoes and cheddar cheese. 14

GF V Caesar Salad

Crisp romaine lettuce, home-style croutons, fresh Parmesan cheese, and Caesar dressing. Small 6 / Large 9

SANDWICHES & MORE!

GF 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

GF B. Y. O. B.

Build Your Own Burger grilled to your specification and topped with your choices of bacon, mushrooms, onions, peppers, BBQ or hot sauce, cheese, lettuce, and tomato.* 14
– Add onion rings, avocado or fried egg 1.50
*Ask your server about a vegetarian black bean burger.

GF The Fairway

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

NEW V Hummus Wrap

Traditional hummus, fresh baby greens, cherry tomatoes, cucumbers, and red onions drizzled with a sesame ginger sauce in a toasted tortilla wrap. 13

*Please ask your server about our gluten-free buns.

NEW Pork BBQ

Pulled pork BBQ served on a Brioche bun with coleslaw 13

NEW Fried Chicken Sandwich

Hand breaded, fried chicken breast topped with lettuce and pickles on a Brioche bun. 13

Gourmet Chicken Salad Wrap

Fresh chicken breast mixed with a gastrique of red onions, celery, tarragon, brown sugar, and white vinegar tossed with Dijon, Granny Smith apples, raisins, and mayonnaise in a toasted tortilla wrap. 14

NEW BLT

Applewood smoked bacon, lettuce, tomato and mayonnaise on toasted white bread. 12

Steak & Cheese

Thinly sliced beef with roasted red peppers, onions, melted provolone cheese, lettuce, tomato, and mayonnaise on toasted French bread. 13

Turkey, Bacon, Avocado

Sliced turkey breast, Applewood smoked bacon, fresh avocado, lettuce, and tomato on toasted rye bread. 14

French Dip

Marinated prime rib with melted provolone cheese on toasted French bread with a side of au jus. 14

The Woods Wrap

Marinated grilled chicken breast tossed with romaine, Caesar dressing, and fresh Parmesan cheese in a warm tortilla wrap. 13

Ham & Swiss

Virginia baked ham, swiss cheese, caramelized onions, lettuce, tomato, and honey mustard on a toasted Brioche bun. 13

Chicken Quesadilla

Toasted tortilla stuffed with marinated chicken, caramelized onions, tomatoes, and cheddar cheese blend served with salsa and sour cream. 13

Mushroom Veggie Quesadilla

Toasted tortilla stuffed with mushrooms, onions, peppers, tomatoes, and cheddar cheese served with salsa and sour cream. 12

Reuben

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

ENTRÉES

5pm - 8:00pm Sun - Wed
5pm - 9:00pm Thurs - Sat

Crab Cake Dinner

Twin jumbo lump Maryland-style crab cakes nestled on a bed of rice with vegetable du jour, lemon wedge, and aioli sauce. Market Price

NEW Chicken Fried Chicken

Country style, hand-battered, boneless, fried chicken breast smothered in a white pepper gravy over mash potatoes, and vegetable du jour. 19

NEW Blackened Catfish

Blackened catfish filet baked to perfection, topped with a mango avocado salsa served over a bed of rice and the vegetable du jour. 25

Fish & Chips

Yuengling battered Haddock fried to perfection with fries and coleslaw. 17

NEW Honey Garlic Chops

Two pan seared pork chops drizzled with a honey garlic reduction served with mash potatoes and vegetable du jour. 24

Fettuccine Alfredo

Fettuccine pasta topped with creamy Alfredo sauce & Parmesan cheese served with garlic bread. 16
-- Add Chicken 4 / Add Shrimp 7

Pasta Primavera

Sautéed garlic, onions, peppers, mushrooms, broccoli, and pesto tossed in a cream sauce over a bed of pasta served with garlic bread. 17
-- Add Chicken 4 / Add Shrimp 7

Stuffed Salmon

Fresh Atlantic salmon fillet with lump crab meat stuffing, broiled to perfection, served with a bed of rice and the vegetable du jour. 28

NEW Shrimp Scampi

Shrimp sautéed in garlic, butter, and white wine served over pasta with garlic toast. 26

GF Steak of the Day

Seasoned and grilled to your specification served with a baked potato and vegetable du jour. Market Price

Woods Pizza

Pizza with one topping. Each additional topping is \$1.50 (meatballs, ham, sausage, pepperoni, bacon, Kalamata olives, onions, peppers, pineapple, tomatoes, & spinach).
-- 7 inch - 8 / 12 inch - 12
Gluten-free or Flatbread options available

All Sandwiches come with your choice of one of the following: potato chips, French fries, cole slaw, macaroni salad or fruit cocktail.
Upgrade to onion rings, a side salad, or a cup of soup for an additional charge.

Other than pizza, all entrées are served with your choice of a cup of soup or a side salad.

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