

TAVERN AT WOODSIDE

A FARM TO TABLE RESTAURANT

All entrees served with house salad

APPETIZER

POTSTICKERS 8

5 crispy dumplings filled with beef, scallions, garlic, and cabbage served with a spicy asian dipping sauce

SOUP DU JOUR 5

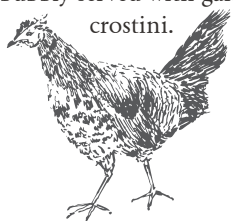
Ask your server for today's selection

CLAMS CASINO 9

Fresh clams shucked then filled with bell pepper, bacon, parmesan cheese, and our house bread seasoned bread crumbs

FRENCH ONION SOUP DIP 8

French onion soup, cream cheese, Swiss cheese, parmesan, worchester, garlic, and sour cream mixed and baked in the oven until bubbly served with garlic bread crostini.



CHICKEN ENTREE

CHICKEN WELLINGTON 19

Grilled chicken breast filled with sautéed spinach, mushrooms, caramelized onions and bacon, wrapped in a puff pastry and baked in the oven served with smoked gouda shells and charred vegetables

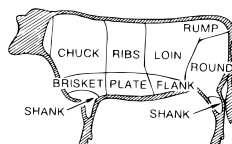
CHICKEN CORDON BLEU 18

Classic chicken cordon bleu with a garlic cream sauce, salt potatoes, and roasted vegetables

PASTA ENTREE

SMOKED GOUDA SHELLS AND CHEESE 15

Al dente shell pasta tossed in our signature smoked gouda cheese cream sauce, topped with crushed ritz crackers.



BEEF ENTREE

CLASSIC 15

Half pound burger topped with Cuba cheese, lettuce, tomato and onion. Served with one side of your choice.

SLICED TENDERLOIN 29

Shag Bark Farm's Angus tenderloin cooked to your liking served with roasted vegetables and salt potatoes

CHICAGO STEAK SANDWICH 18

Thick cut garlic bread topped with garlic herb goat cheese, arugula, grilled and sliced sirloin, peperonata sauce, drizzled with a balsamic reduction and topped with onion crisp, served with choice of one side.

TEXAS EGG BENEDICT 18

Texas caviar, tenderloin steak tips, poached eggs, hollandaise sauce, and cilantro atop Texas toast

OLD SCHOOL BURGER 16

Half pound burger topped with sautéed onions, pickles, American cheese, mustard and ketchup, served with choice of one side

CENTER CUT SIRLOIN 17

Center cut sirloin medallion with a demi sauce served with duchess potatoes and roasted vegetables.

PRIME RIB (SATURDAY ONLY) 25

Gently roasted black Angus prime rib from Shag Bark Farm in its full natural cut topped with a demi glaze, served with seasonal vegetables and choice of side

SIDES

MAC N CHEESE
ONION RINGS
VEGETABLE MEDLEY
PARMESAN TRUFFLE FRIES

FISH ENTREE

TUNA POKE BOWL 17

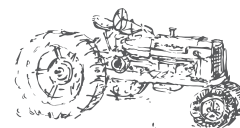
Mixed greens topped with rice, and seared rare tuna tossed with soy sauce, sesame oil, sesame seeds, fresh mango, sliced avocado, cucumbers, onions, peppers, and dusted with spicy seasonings

TILAPIA PUTTANESCA 17

Pan seared tilapia dressed with our house made puttanesca and served over our fresh pasta.

FISH FRY (FRIDAY ONLY) 15

Delicate haddock prepared beer battered, broiled lemon, or broiled cajun. Served with parmesan truffle fries, house salad, and coleslaw.



FROM THE GARDEN

PITTSBURGH SALAD 14

Fresh greens and vegetables topped with bourbon marinated sirloin steak or chicken tenderloin, parmesan truffle fries, pickled eggs, and shredded Cuba cheese. Served with your choice of house made dressing ranch, blue cheese, or house (creamy Italian)

LOBSTER AND AVOCADO SALAD 17

Lump crab meat arranged with fresh arugula, onions, pickled eggs, avocado, and lemon zest; topped with a light lemon dijon vinaigrette