



## STARTERS

### SPINACH ARTICHOKE DIP

Spinach and artichoke dip served piping hot with a side of fresh crostini - 10

### PORK RINDS

Crackling hot fresh fried pork rinds dusted with your choice of: Cajun or original seasoning. Served with queso for dipping - 6

### WISCONSIN CHEESE CURDS

Cheese curds battered in original or spicy breading and served with house sauce - 8

### ONION RINGS

Hand battered jumbo onions stacked high and served with house sauce - 7

### FRIED PICKLES

Fresh cut pickles hand breaded and fried, served with house sauce - 7

### *BBQ Bacon Ribs*

5 of our tender in house smoked ribs wrapped in applewood smoked bacon and fried, then tossed in Woodhouse signature bbq sauce - 10

## SOUPS & SALADS

### WOODHOUSE SOUP

Piping hot and hearty loaded baked potato soup. Topped with shredded cheese and chives. Cup - 3 | Bowl - 5

### SOUP OF THE DAY

Ask your server about our daily homemade soup feature. Cup - 3 | Bowl - 5

### HOUSE SALAD

Fresh greens topped with tomato, red onion, shredded cheese, eggs, and croutons - 5. Add Steak - 5 | Add Chicken - 3

### CRAB SALAD

House-made crab salad, served on crispy greens, topped with zesty Italian dressing - 6

## SANDWICHES

Includes choice of one side.

### *The Elmer Burger\**

1/2 lb. of our fresh custom blend Angus beef grilled to your liking and topped with lettuce, tomato, onion, and cheese. Served on a toasted bun - 9

### CHICKEN SANDWICH

Grilled or breaded chicken breast topped with lettuce, tomato, onion, and mayo on a toasted brioche bun - 8

### FISH SANDWICH

Hand breaded cod served with lettuce, tomato, and tartar sauce, on a warm hoagie roll - 9

### SHAVED PRIME RIB

Slow roasted prime rib shaved and topped with melted swiss cheese, onion, and peppers. Served on a hoagie roll with a side of au jus for dipping - 11

## SIDES

- FRENCH FRIES
- MASHED POTATOES & GRAVY
- AMISH POTATO SALAD

- APPLESAUCE
- COTTAGE CHEESE
- HOUSE SALAD (CRAB SALAD \$2 EXTRA)
- FRIED RICE

- BAKED POTATO (LOADED \$1 EXTRA)
- BROWN BUTTER NOODLES
- MIXED VEGETABLES

## BEVERAGES

COFFEE | FRESH BREWED TEA | LEMONADE | PEPSI PRODUCTS

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

# COUNTRY FAVORITES

Served with your choice of two sides unless otherwise noted

## GMA'S MEATLOAF

Grandma Maryann's famous Amish recipe, baked with homemade sauce - 13

## COUNTRY FRIED CHICKEN

Hand breaded chicken breast, fried to a golden brown and smothered in home-style gravy - 12

## PORK CHOP

Seasoned thick cut chop, seared and char-broiled to perfection - 13

## SMOTHERED CHICKEN

Grilled chicken breast, smothered in gravy then topped with cheese, mushrooms, onions, and applewood smoked bacon - 13

## Shrimp Pasta

Two blackened shrimp skewers served atop fettuccine alfredo. Substitute chicken breast at no charge - 14

## BABY BACK RIBS

Slow smoked baby back ribs covered with Woodhouse signature bbq sauce. Full Rack - 21 | Half Rack - 15

## FISH N CHIPS

Hand battered cod fried golden brown and served with house-made tartar and French fries - 11 (available blackened)

# STEAK & SEAFOOD

All steaks are aged Angus beef and cut from the upper 2/3rds of choice. Served with your choice of two sides.



**RARE**  
Cool, red center

**MED-RARE**  
Warm, red center

**MEDIUM**  
Hot, pink center

**MED-WELL**  
Slight or no pink center

**WELL**  
Charred outside, no pink

## THE WOODHOUSE\*

8 oz top sirloin, seasoned and grilled to your desired temperature. Topped with sautéed onions and mushrooms - 16

## RIBEYE\*

Our most flavorful cut with very high marbling. Grilled to your liking. 10 oz - 18 | 16 oz - 23

## CHAR-BROILED PRIME RIB\*

Woodhouse seasoned whole ribeye, slow roasted for extreme tenderness and flavor. Finished on our grill and served with horseradish sauce. King - 25 | Queen - 20

## 8 oz FILET\*

The most tender cut seasoned with our Woodhouse seasoning and seared to your liking - 23

## 20 oz PORTERHOUSE\*

Thick cut Angus beef consisting of the New York strip and beef tenderloin. Sprinkled with Woodhouse seasoning and seared - 30

## SURF N TURF\*

Our 8 oz Angus seasoned sirloin paired with cold water lobster tail and served with drawn butter - 26

## GLAZED SALMON

Fresh Bay of Fundy salmon glazed with our Secret Weapon glaze - 17

## CRAB LEGS

Two jumbo snow crab clusters, steamed to perfection and served with drawn butter - 32  
Add an additional cluster - 10

## LOBSTER TAILS

Two premium North Atlantic wild caught cold water lobster tails steamed and served with drawn butter - 30

## Add Ons

LOBSTER TAIL - 10 • SHRIMP SKEWER - 4 • MUSHROOM & ONIONS - 2

# DESSERTS

## S'MORES

Experience our "do it yourself" table top s'mores maker. Complete with marshmallows, graham crackers, and chocolate - 8

## SEASONAL PIE SELECTION - 4

A la Mode - 6

## TRIPLE LAYER MOUTH WATERING CHOCOLATE CAKE - 5

## HOMEMADE VANILLA ICE CREAM - Bowl 4

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