

APPETIZERS

Pan Seared Crab Cakes - two premium lump crab cakes, lightly seasoned and served with two sauces: roasted red pepper coulis and tartar sauce \$19

Saganaki - Greek Divans Kasserli Cheese, flamed tableside, served with pita bread \$13

Crab Stuffed Mushrooms - lobster cream sauce \$16

Shrimp Cocktail - four colossal U-12 count shrimp \$16

Fried Coconut Shrimp - served with orange marmalade sauce \$16

Fried Calamari - with lemon & cocktail sauce \$14

WET-AGED BLACK ANGUS BEEF

10 ounce Prime Bone-in Filet Mignon - center cut USDA Prime filet mignon with green herb butter \$48

9 ounce Filet Mignon - Portobello mushroom, zip sauce \$42

Porterhouse Steak, 24 ounce - au jus \$45

New York Strip Steak, 12 ounce - served au jus \$35

Petite Surf and Turf - 5oz. Filet Mignon paired with a 4oz. Maine Lobster tail, zip sauce and drawn butter \$42

7 ounce Filet Mignon - Sautéed whole mushrooms, zip sauce \$38

T-Bone Steak, 20 ounce - au jus \$40

16 ounce Rib-eye - zip sauce \$40

The Cadillac - 16 ounce New York Strip served on a hot skillet and finished tableside with Cadillac sauce \$42

DRY-AGED USDA PRIME BEEF

Rib-eye Steak - boneless 12 ounce cut, presented with green herb butter \$48

Bone-In New York Strip Steak - 16 ounce cut, presented with green herb butter \$51

Bone-In Ribeye Steak - 24 ounce cut, presented with green herb butter \$65

PRIME RIB

Petite Cut Roast Prime Rib of Beef - served au jus \$29

House Cut Roast Prime Rib of Beef - served au jus \$43

The Woodward Cut Roast Prime Rib of Beef - served au jus \$58

CHOPS AND RIBS

Pork Chops - Chairman's Reserve center cut chops, rib and loin, prepared char grilled au jus, or barbecued with our honey sweetened sauce \$28

Honey Walnut Pork Chops - our two center cut chops char grilled and finished with honey brandy glaze and chopped walnuts \$31

Lamb Rib Chops
five chops, herb rubbed and char grilled \$47

VEAL & POULTRY

Veal Parmigiana - with pasta and sauce marinara \$33

Chicken Parmigiana - with pasta and sauce marinara \$27

Sautéed Veal Picante - sautéed with mushrooms, artichokes and capers in a lemon and white wine sauce \$34

Sautéed Chicken Picante - sautéed with mushrooms, artichokes and capers in a lemon and white wine sauce \$28

Sautéed Veal Marsala - sautéed with mushrooms and Marsala wine sauce \$32

Sautéed Chicken Marsala - sautéed with fresh mushrooms in Marsala wine sauce \$26

SEAFOOD & FRESH FISH

Twin 7 ounce Maine Lobster Tails - served with drawn butter and lemon \$55

Alaskan Red King Crab Legs, 1 lb. - jumbo crab legs, split, served with drawn butter & lemon \$80

Fried Shrimp - served with cocktail sauce and lemon \$29

Deep Sea Scallops - Jumbo U-10's, prepared sautéed, fried or char grilled \$44

Seafood Pasta - sautéed shrimp, scallops and salmon in a white wine seafood cream sauce over linguine \$34

Coconut Shrimp - served with orange marmalade sauce \$32

Lake Superior Whitefish - prepared either pan fried with caper beurre blanc or broiled with lemon-garlic butter compound \$29

Salmon Filet - blackened or grilled to order, topped with roasted peppers \$29

SALADS & SOUP

Caesar Salad - with shaved Parmigiana and homemade croutons \$6

Garden Greens Salad - with tomatoes, cucumbers, and matchstick carrots, choice of dressing \$5

French Onion Soup au Gratin - baked with provolone cheese \$8

Chicken Pastina - \$5

Wedge of Iceberg

with bleu cheese crumbles, diced tomatoes, applewood smoked bacon and creamy Roquefort dressing \$12

SIDES A LA CARTE

Baked Idaho Russet Potato - with butter, sour cream and chives \$5

Baked Sweet Potato - with brown sugar-cinnamon butter \$5

Au Gratin Potatoes - sliced potatoes baked with cream & 2 cheeses \$7

Twice Baked Potato - Louis' recipe \$7

Oven Roasted Fresh Cauliflower - with smoked gouda mornay \$6

Broccoli - with hollandaise \$5

Garlic Yukon Gold Mashed - \$5