



SERVED DINNER

STARTER | *Select One*

Chef's Choice Seasonal Soup

Seasonal Fruit and Berries

Lemoncello Salad

Crisp Chopped Romaine, Roasted Red Pepper, Green Onions, Crumbled Gorgonzola, Spiced Pine Nuts, Lemon-Honey Vinaigrette

Iceberg Wedge

Blue Cheese Dressing, Toasted Almonds, Grape Tomatoes, Bacon

Red & Green Leaf Lettuce Salad

Sun Dried Cherries, Apples, Pears, Gorgonzola, Toasted Pumpkin Seeds, Orange Vanilla Vinaigrette

Classic Caesar Salad

Tossed Romaine, Pecorino Romano, Croutons, Caesar Dressing

Greengrocer's Salad

Romaine, Spinach & Mesclun Greens, Carrots, Cucumber, Tomatoes, Croutons, Roasted Shallot Vinaigrette



ENHANCEMENTS | *Priced Per Item*

Warm Bruschetta | \$5.00 Per Person

With Tomatoes, Basil and Asiago Cheese

Coconut Shrimp Trio with Apricot Mustard Dipping Sauce | \$7.00 Per Person

Sliced Seasonal Melon and Prosciutto | \$8.00 Per Person

Crab & Corn Fritter with Chili Lime Drizzle | \$8.00 Per Person

Beet Bruschetta | \$9.00 Per Person

With Macadamia Roasted Garlic Spread & Midnight Moon Goat Cheese

Eggplant Roulade | \$9.00 Per Person

Fresh Mozzarella with Roasted Peppers, Basil, Fontina Cheese Sauce

Seared Pepper-Crusted Tuna | \$10.00 Per Person

With Sweet Chili, Sweet & Sour Cucumbers

Jumbo Blue Crab Cake with Chive Aioli | \$10.00 Per Person

Goat Cheese and Jicama Ravioli | \$10.00 Per Person

With Avocado Purée, Asparagus Salad, Fresh Citrus

Classic Gulf Shrimp Cocktail | \$13.50 Per Person

5 Large Shrimp Served with House-Made Cocktail Sauce and Lemon

Swordfish Kebobs | \$13.50 Per Person

With Honey Lime Glaze, Quinoa Roasted Corn Salad & Black Eyed Peas





SERVED DINNER

ENTREES | *Select Two*

Peach BBQ Glazed Chicken | \$29.00 Per Person

Topped with Peach Salsa

Woodcliff Vegetarian Feature | \$29-32.00 Per Person

Chef's Signature Offering of the Day

Apple-Fennel Stuffed Pork Loin | \$30.00 Per Person

Drizzled with Fig-Port Wine Jus

Chicken Tuscany | \$30.00 Per Person

Stuffed with Roasted Red Peppers, Artichokes, Sage & Fontina Cheese, Chicken Veloute Sauce

Miso-Cod | \$31.00 Per Person

Baked with Miso Glaze

Baked Salmon Fillet | \$32.00 Per Person

Baked with Chef's Famous Candied BBQ Glaze & Pineapple Chutney

Hoisin Chicken & Shrimp Duo | \$32.00 Per Person

Brandied Hoisin Glazed Chicken, Grilled Tiger Shrimp, Napa Cabbage & Edamame Slaw, Citrus Miso Sauce

Filet of Beef Sirloin (6 oz.) | \$34.00 Per Person

Select One: Tarragon Bordelaise, Red Wine Jus, Cabernet Demi Glace, Au Poivre

Macadamia Mahi-Mahi | \$34.00 Per Person

Drizzled with Blackberry Gastrique

Sirloin & Salmon Duo | \$38.00 Per Person

*Medallion of Sirloin Filet of Beef with Cabernet Demi-Glace, Avocado-Glazed Salmon Fillet**

**CHICKEN FRENCH MAY BE SUBSTITUTED FOR THE SALMON FILLET*

The Perfect Pair | \$42.00 Per Person

Medallion of Sirloin Filet of Beef with Cabernet Demi-Glace, Jumbo Blue Crab Cake with Chive Aioli

Filet of Beef Tenderloin (8 oz.) | \$45.00 Per Person

Select One: Tarragon Bordelaise, Red Wine Jus, Cabernet Demi Glace, Au Poivre

DESSERT | *Select One*

SERVED WITH MELITTA® COFFEE, TAZO TEAS AND HOT CHOCOLATE

Apple Crumble Cake á la Mode, Carrot Cake, Marble Cheesecake, Traditional Tiramisu

Angel Food Cake & Strawberry Sauce, Apple-Almond Tart, Key Lime Meringue Pie

Peanut Butter Brownie Torte, Blackberry Brownie Fudge Torte

Whipped Mousse (*Chocolate Grand Marnier, Raspberry or Lemon Mascarpone*)

ENHANCED DESSERT | *\$3.50 Per Person*

Snickers Torte, Chocolate Mudslide Cheesecake Bomb

Apple Cherry Strudel, Milk Chocolate Hazelnut Tart

