

# SHAREABLES

THE MORE THE MERRIER

## SMOKED BRISKET NACHOS 12

Fresh corn tortilla chips, white cheddar, pico de gallo, spiced sour cream

## PORK CARNITAS QUESADILLA 10

Slow roasted spiced pork, white cheddar, cotija, tomato, avocado crema

## SPINACH AND ARTICHOKE DIP 10

Triple cream brie, grana parmesan, Blazin Bagel crostini

## CHICKEN WINGS (6/9) 13/16

Choice of garlic buffalo or sweet BBQ, celery salad

## BRUSSELS SPROUTS 11

Wild boar pork belly, sweet grain mustard, pickled shallots

## CRISPY CALAMARI 11

Semolina dusted, pickled pepper aioli, grilled lemon

## JUMBO ONION RINGS 8

Maple mustard dipping sauce

### DRESSINGS

CREAMY LEMON TARRAGON  
BLEU CHEESE  
MAPLE MUSTARD  
HERB CHAMPAGNE VINAIGRETTE  
BALSAMIC VINAIGRETTE

### SAUCES

MAPLE MUSTARD  
KETCHUP  
SWEET BBQ  
CAPER REMOULADE  
BUTTERMILK RANCH

# SALADS

FRESH AND WHOLESOME

## CHOP HOUSE 13

Field greens, brussels sprouts, boar bacon, pecans, tomato, aged asiago, lemon-tarragon dressing

## SPINACH & BABY KALE 10

Grilled red onion, cucumbers, roasted grapes, herb champagne vinaigrette

## SIMPLE GARDEN GREENS 8

Field greens, vine ripened tomatoes, rustic croutons, choice of dressing

## THE WEDGE 9

Iceberg, baby tomatoes, thick cut peppered bacon, Great Lakes blue cheese dressing

## CAESAR 9

Crisp romaine hearts, house pretzel croutons, grana parmesan crisp, grilled lemon

## ADD A PROTEIN

Avocado +3  
grilled chicken breast +5,  
garlic prawns +7, sirloin steak +12

## SANDWICHES - AND - BURGERS SIDES

GRILLED POTATO SALAD

STEAK FRIES

SWEET POTATO FRIES

ONION RINGS (+2)

SIDE CESAR SALAD(+2)

SIDE HOUSE SALAD (+2)

WE HUMBLY THANK YOU FOR JOINING US AT GRILL IN THE WOODS; OUR MENU ITEMS REPRESENT OUR IDEA THAT COMFORT FOOD CAN ALSO MEAN USING FRESH INGREDIENTS AND DISHES THAT ARE MADE IN-HOUSE. WHETHER YOU ARE JOINING US FROM THE GOLF COURSE OR MAKING THE TRIP FROM AFAR - WE WELCOME YOU TO THE DINNER TABLE. NOSTALGIC FOND MEMORIES ARE MET WITH BRIGHT AND NEW BEGINNINGS,

THANK YOU FOR BEING A PART OF THAT.

-GRILL IN THE WOODS TEAM

# SANDWICHES

ALL SANDWICHES COME WITH A SIDE, GLUTEN FREE BUN +\$2

## ITALIAN MUFFULETTA 16

Rustic Italian bread stuffed with speck ham, salami, roasted turkey, provolone, layered with artichoke hearts, roasted peppers, and olive tapenade

## GRILL IN THE WOODS BLT 14

Brioche bun, thick cut peppered bacon, beefsteak tomato, mixed lettuces, and mayo

Or... hop into a higher tax bracket with slow-cooked wild boar Billionaire's bacon +3

## PASTRAMI REUBEN WRAP 16

Housemade pumpernickel flatbread, shaved pastrami, aged Swiss cheese, spicy slaw

## BUTTERMILK FRIED CHICKEN

### SANDWICH 18

Dill pickle wedges, beefsteak tomato, crisp leaf lettuce, chili aioli, brioche roll

# MAINS

## WHITE CHEDDAR MAC AND CHEESE 15

Rotini pasta, roasted leeks, aged asiago, grana parmesan, herbed breadcrumbs

Add \*grilled chicken breast +4, \*garlic prawns +6, \*sirloin steak +12

## GRILLED FISH TACOS 18

Seasonal fin fish, blended corn/flour tortillas, Napa cabbage slaw, avocado crema, mango salsa, fresh fried corn tortilla chips

## HERB ROASTED CHICKEN BREAST 21

Wild mushroom risotto, sliced leeks, baby kale, sweet onion, Dijon chicken jus

## STEAK FRITES 25

Top sirloin steak with a Washington cabernet demi-glace, paired with crispy battered French fries.

## NEW YORK STRIPLOIN 28

Washington cabernet reduction, smashed yukon gold potatoes, seasonal vegetables, cippolini onions



# PUB FAVORITES



## \*½ LB ANGUS AMERICAN BURGER 15

Choice of cheese, leaf lettuce, beefsteak tomato, shaved onion, brioche bun

## \*BBQ BACON CHEESEBURGER 17

½ lb angus beef, sharp cheddar, thick cut peppered bacon, house spicy slaw, sweet BBQ sauce

## \*DRUIDS GLEN STEAKHOUSE BURGER 19

½ lb angus beef, billionaire's boar bacon, steakhouse aioli, smoked gouda & sharp cheddar, beefsteak tomato, leaf lettuce, crispy fried sweet onion

## PACIFIC COD & CHIPS (2pc/3pc) 18/21

Georgetown "Johnny Utah" pale ale battered, house spicy slaw, steak fries, caper remoulade, grilled lemon

## 19TH HOLE CHICKEN TENDERS & FRIES 17

Three breaded and fried chicken breast tenders, steak fries, choice of dipping sauce

# DESSERTS

## BLUEBERRY COBBLER CHEESECAKE 9

White chocolate, lemon blueberry compote

## MOLTEN CHOCOLATE GANACHE CAKE 9

Chocolate cake with a warm ooey-gooey center, fresh cream

## LEMON OLIVE OIL CAKE 9

Chantilly cream, fresh mixed berries

## PINEAPPLE UPSIDE DOWN CAKE 9

Brown sugar caramel, toasted pecans, maraschino cherry



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

\*\*SPLIT PLATE CHARGE \$2\*\*

# CANNED BEER

Coors Light 5

Miller Light 5

Rainier 3.5

Bud Light 5

Michelob Ultra 5

Budweiser 5

Modelo 6

Coors Light 5

Racer 5 6

Blue Moon 6

Hop Tropic 6

Elysian Space Dust 6

Bodhizafa 6

Lucille 6

Rambling Route 6

Dirtyface Amber 7

Mikes Lemonade 6

Guinness 6

White Claw 8

White Claw Surge 8



## GRILL <sup>IN</sup> THE WOODS

at Druids Glen Golf Club



## GRILL <sup>IN</sup> THE WOODS

at Druids Glen Golf Club

## DRAFT BEER

(Alcohol % / Bitterness rating / Price)

### WHEATS/BLONDES/CIDERS

- Cascade Lakes Blonde Bombshell 4.3%/14/6.5  
Widmer American Hefeweizen 4.9%/30/6.5  
Shock Top Belgian Wheat 5.2%/10/5  
D's Baked Apple Cider 6.9%/0/6.5  
Lost Coast Tangerine Wheat 5.2%/15/6.5

### ALES/STOUTS

- Johnny Utah 5.6%/53/6.5  
Iron Horse Irish Death 7.8%/12/6.5  
Pike Kilt Lifter 6.5%/27/6.5  
Jellyfish Sour Suzie 4.6%/20/6.5  
Mac & Jacks Amber Ale 5.8%/30/6.5  
Silver City Ridgetop Red 6.0%/15/6.5  
Georgetown Manny's Pale Ale 5.4%/38/6.5  
Ft. George City of Dreams Pale 5.5%/40/6.5  
Guinness 4.2%/40/6.5  
Black Raven Festivus 7.1%/45/6.5

### IPAs

- Reuben's Crikey 6.8%/53/6.5  
Airways Jumbo Juice 6.0%/50/6.5  
Reuben's Hazelicious 6.0%/45/6.5  
Bale Breaker Bottom Cutter 8.2%/100/6.5  
Georgetown Bodhizafa 6.9%/80/6.5  
Georgetown Lucille 7.0%/85/6.5  
Elysian Space Dust 8.2%/62/6.5  
Ft. George Suicide Squeeze 7.2%/80/6.5

### PILSNERS/LAGERS/PORTER

- Georgetown Roger's Pilsner 4.9%/34/6.5  
Black Butte Porter 5.5%/70/6.5  
Bitburger Pilsner 4.8%/38/6.5  
Coors Light Lager 4.2%/10/5  
Modelo Especial 4.4%/10/6.5  
Jellyfish Oatmeal Porter 6.2%/33/6.5

## WHITE/ROSE WINE

(Glass/Bottle)

- 2020 J. Bookwalter Scarlet Hexflame Rosé 7.5/29  
2020 The Better Half Sauvignon Blanc 7/27  
2018 King Estate Pinot Gris 8.5/34  
2020 Chehalem Inox Chardonnay 8.5/34  
2020 Cline Viognier 8.5/34

## RED WINE

(Glass/Bottle)

- 2018 Conundrum Red Blend 8/31  
(Petite Sirah, Zinfandel, Cabernet Sauvignon)  
2018 Alki Cabernet Sauvignon 8.5/34  
2018 Cambria Pinot Noir 13/49  
2017 Powers Merlot 6/25  
2019 House Cabernet, Powers 5

## CRAFTED COCKTAILS

### BLACKBERRY MULE 13

Tito's, ginger beer, muddled blackberry, splash of  
St. Germain

### DG MARGARITA 13.5

Papa Bueno silver, fresh lime, agave, Grand Marnier.  
Mild or spicy w/ fresh jalapeño

### ESPRESSO MARTINI 11

Van Gogh Vanilla Vodka, Van Gogh Espresso  
Vodka, Frangelico and ½ and ½

### KIWI MARTINI 13.5

Oola Citrus vodka, fresh kiwi purée

### HOT BUTTERED RUM 10.5

Housemade butter mix, Captain Morgan

### EMPRESS GIN + TONIC 11

Paired with small batch tonic and fresh lime.

### APPLE CIDER BOILERMAKER 10

D's Baked Apple Cider with a punchy twist of either  
caramel vodka or caramel whiskey

### KEY LIME PIE MARTINI 11

A slice of key lime pie in a glass.