

G R I L L I N T H E W O O D S

APPETIZERS

HEIRLOOM TOMATO BISQUE 7/10
Cup/bowl, rustic croutons, basil emulsion

ELK CHILI 8/11
Cup/bowl, Durham Farms elk, chili beans, black beans, spices, blend of cheeses

CRISPY CALAMARI 12
Chili dusted, pickled pepper aioli, grilled lemon

CHICKEN WINGS (6/9) 13/16
Choice of garlic buffalo or sweet BBQ, celery salad, buttermilk ranch

SALADS & BOWLS

ADD A PROTEIN:

AVOCADO +3 GRILLED CHICKEN BREAST +5
GRILLED PRAWNS +8 SIRLOIN STEAK* +12
GRILLED SALMON* +10

GARDEN GREENS 9
Mixed Greens, baby tomato, English cucumber, rustic croutons, choice of dressing

THE WEDGE 11
Iceberg lettuce, baby tomatoes, scallions, thick cut peppered bacon, Great Lakes blue cheese dressing

CAESAR 10
Crisp romaine hearts, Druids soft pretzel croutons, grana parmesan crisp, grilled lemon

CHOP HOUSE 15
Field greens, grilled sweet corn, wild boar bacon, pecans, baby tomato, shaved asiago, choice of dressing

POWER GREENS & GRAINS 14
Cooked quinoa, baby spinach, toasted almond, English cucumber, avocado, green goddess dressing

TUNA POKE BOWL* 24
Sesame & citrus marinated yellowfin tuna, sweet calrose rice, pickled daikon & carrot, namasu, scallion, avocado, pepper aioli, pickled ginger

MAINS

LINGUINE BOLOGNESE 21
Classic angus beef & italian sausage meat sauce, buttered linguine, grana parmesan, shaved asiago, fresh herbs

19TH HOLE CHICKEN TENDERS & FRIES 17
Breaded and fried chicken breast tenders, steak fries, choice of dipping sauce

GRILLED SALMON* 26
Summer tomato coulis, basil pistou, quinoa, baby heirloom tomatoes, grilled corn and avocado salsa

SMOKED BRISKET NACHOS 13
Fresh corn tortilla chips, white cheddar, pico de gallo, spiced sour cream, avocado

CHICKEN POTSTICKERS 13
Steamed and pan fried in sesame, lemongrass, chili-soy dipping sauce

JUMBO ONION RINGS 9
Maple mustard dipping sauce

STREET TACOS 12
House pork carnitas, avocado crema, pico de gallo, blend of cheese, cilantro

SANDWICHES

YOUR CHOICE OF STEAK FRIES OR SWEET POTATO FRIES
SUB \$2.00 EXTRA: ONION RINGS, SIDE CAESAR OR HOUSE SALAD,
TOMATO BISQUE, ELK CHILI

SMOKED TURKEY CLUB 17
Toasted sourdough, smoked turkey breast, thick-cut peppered bacon, leaf lettuce, mayo, sweet tomato chutney

TUNA SALAD CROISSANT 16
House cucumber pickles, leaf lettuce, baby dill, toasted butter croissant

GRILLED CHEESE & HEIRLOOM TOMATO BISQUE 16
Griddled thick-cut sourdough, white cheddar, provolone, asiago, grana parmesan, charred tomato relish

THE CUBANO 17
Black forest ham, slow roasted pulled pork, crunchy dill pickle, swiss cheese, mustard aioli, garlic grilled baguette

AMERICAN ANGUS BURGER* 17
½ lb angus beef, mayo, choice of cheese, leaf lettuce, beefsteak tomato, shaved onion, brioche bun

DRUIDS STEAKHOUSE BURGER* 19
½ lb angus beef, wild boar bacon, steakhouse aioli, smoked gouda & sharp cheddar, beefsteak tomato, leaf lettuce, crispy fried sweet onion

PACIFIC COD & CHIPS (2pc/3pc) 19/22
Georgetown "Johnny Utah" pale ale battered, house spicy slaw, steak fries, caper remoulade, grilled lemon

STEAK FRITES* 28
8oz center cut sirloin steak, cilantro chimichurri, steak fries, steakhouse aioli

MARINATED PRAWN TACOS 19
Blended flour/corn tortillas, cilantro-lime slaw, avocado crema, grilled pineapple salsa, fresh fried corn tortilla chips

12OZ RIB EYE STEAK* 36
Yukon gold mashed potatoes, garlic green beans, roasted pearl onions, cabernet demi-glace

GRILL IN THE WOODS

APPETIZERS

HERB GARLIC BREAD 6

SALMON CHOWDER 8/11

Cup/bowl, peppered bacon, yukon potato, leeks

CHICKEN WINGS (6/9) 13/16

Choice of garlic buffalo or sweet BBQ, celery salad

CRISPY CALAMARI 12

Chili dusted, pickled pepper aioli, grilled lemon

STREET TACOS 12

House pork carnitas, avocado crema, pico de gallo, blend of cheese, cilantro

SMOKED BRISKET NACHOS 13

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

SALADS

ADD A PROTEIN;

AVOCADO +3, GRILLED CHICKEN BREAST +5,

GRILLED PRAWNS +8, SIRLOIN STEAK* +12,

GRILLED SALMON* +10,

GARDEN GREENS 9

Mixed Greens, baby tomato, English cucumber, rustic croutons, choice of dressing

THE WEDGE 11

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

CAESAR 10

Crisp romaine hearts, Druids soft pretzel croutons, grana parmesan crisp, grilled lemon

CHOP HOUSE 15

Field greens, shredded brussels sprouts, wild boar bacon, pecans, baby tomato, shaved asiago, green goddess dressing

BABY KALE & SPINACH 12

Golden raisins, sea salt pine nut crackers, chevre, ground mustard vinaigrette

CRISPY BRUSSELS SPROUTS 12

Wild boar pork belly, garlic, sweet dijon glaze, pickled scallions

JUMBO ONION RINGS 9

Maple mustard dipping sauce

SANDWICHES

YOUR CHOICE OF STEAK FRIES, SWEET POTATO FRIES, SUB \$2.00 EXTRA; CUP SALMON CHOWDER, ONION RINGS, SIDE CAESAR SALAD, SIDE HOUSE SALAD

GRILL IN THE WOODS BLT 15

Brioche bun, thick cut peppered bacon, beefsteak tomato, leaf lettuce, and mayo
Wild Boar Pork Belly+3

TUNA SALAD CROISSANT 15

House cucumber pickles, leaf lettuce, baby dill, toasted butter croissant

PASTRAMI REUBEN 18

Angus beef pastrami, marbled rye bread, grain mustard, sauerkraut, Reuben dressing, provolone

BUTTERMILK FRIED CHICKEN SANDWICH 18

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

THE CUBANO 17

Black forest ham, slow roasted pulled pork, crunchy dill pickle, swiss cheese, mustard aioli, garlic grilled baguette

AMERICAN ANGUS BURGER* 16

½ lb angus beef, mayo, choice of cheese, leaf lettuce, beefsteak tomato, shaved onion, brioche bun

DRUIDS STEAKHOUSE BURGER* 19

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

MAINS

PENNE "MAC & CHEESE" 16

White cheddar, asiago, grana parmesan, local leeks, herbed bread crumbs

*ADD GRILLED CHICKEN \$5

*ADD GRILLED PRAWNS \$8

ADD GRILLED SALMON \$10

ADD SIRLOIN STEAK \$12

19TH HOLE CHICKEN TENDERS & FRIES (2pc/3pc) 14/17

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

12OZ RIB EYE STEAK* 36

Yukon gold mashed potatoes, garlic green beans, roasted pearl onions, cabernet demi-glaze

PACIFIC COD & CHIPS (2pc/3pc) 19/22

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

STEAK FRITES* 28

8oz center cut sirloin steak, cilantro chimichurri, steak fries, signature steakhouse aioli

MARINATED PRAWN TACOS 19

Blended flour/corn tortillas, cilantro-lime slaw, avocado crema, grilled pineapple salsa, fresh fried corn tortilla chips

GRILLED SALMON* 26

Charred sweet potato, creamed local leeks, wilted winter greens, citrus butter

DRINK LIST

N/A BEVERAGES

Pepsi, Diet Pepsi, Starry, Mountain Dew, Mug Root Beer, Dr. Pepper, Lemonade, Iced Tea 3.5

Reeds Ginger Beer 5

DRAFT BEER

(ALCOHOL % / BITTERNESS RATING / PRICE PER PINT/MUG/PITCHER)

21+

IPAs

Reuben's Crikey 6.8%/53/7/9.5/24

Racer 7 Hazy IPA 7.5%/50/7/9.5/24

Reuben's Hazelicious 6.0%/45/7/9.5/24

Georgetown Bodhizafa 6.9%/80/7/9.5/24

Georgetown Lucille 7.0%/85/7/9.5/24

Elysian Space Dust 8.2%/62/7/9.5/24

Ft. George Sherman IPA 7.2%/80/7/9.5/24

Pike Place Space Needle IPA 7.2%/58/7/9.5/24

Seapine Brewing Company IPA 6.9%/65/7/9.5/24

Ghostfish Grapefruit IPA 5.5%/85/8/10.5/25

Men's Room IPA 5.8%/55/7/9.5/24

PILSNERS/LAGERS/PORTER

Georgetown Roger's Pilsner 4.9%/34/7/9.5/24

Georgetown 9lb Porter 6.5%/40/7/9.5/24

Bitburger Pilsner 4.8%/38/7/9.5/24

Coors Light Lager 4.2%/10/6/8.5/23

Maui Brewing Coconut Hiwa Porter 6%/30/7/9.5/24

WHEATS/BLONDES/CIDERS

Cascade Lakes Blonde Bombshell 4.3%/14/7/9.5/24

Blue Moon Belgian White 5.4%/9/7/9.5/24

Dru Bru Bavarian Hefeweizen 5.1%/13/7/9.5/24

Incline White Peach Cider 6.9%/0/7/9.5/24

Seapine Hefeweizen 5.7%/14/7/9.5/24/

ALES/STOUTS

Iron Horse Irish Death 7.8%/12/7/9.5/24

Second Sight Scotch Ale 6.9%/32/7/9.5/24

Silver City Ridgetop Red 6.0%/15/7/9.5/24

Mac & Jacks Amber Ale 5.8%/30/7/9.5/24

Georgetown Manny's Pale Ale 5.4%/38/7/9.5/24

Ft. George City of Dreams Pale 5.5%/40/7/9.5/24

Johnny Utah Pale Ale 5.6%/30/7/9.5/24

Guinness 4.2%/40/7/9.5/24

WINE LIST (GLASS PRICE / BOTTLE PRICE)

WHITE/ROSÉ WINE

2023 Harvest Press Chardonnay 5

2020 Chehalem Chardonnay 10/40

2021 Ryan Patrick Chardonnay 13/52

2021 La Crema Chardonnay 13/52

2021 Renegade Rose 9/36

2021 Better Half Sauvignon Blanc 10/40

2020 Chemistry Pinot Gris 9/36

JfJ Brut Champagne 35

JfJ Champagne Split 10

RED WINE

2022 Powers Cabernet Sauvignon 5

2019 Six Prong Cab Sauvignon 9/36

2021 M100 Cabernet Sauvignon 14/56

Chemistry Cabernet Sauvignon 9/36

2019 Llama Malbec 9/36

2020 Portlandia Pinot Noir 12.5/42

2019 Revelry Reveler Red Wine 14/56

Monarcha Flight Pattern Red Wine 9/36

CRAFTED COCKTAILS

EMPRESS GIN & TONIC 11

Empress 1908 Indigo Gin served with tonic and fresh lime over ice

DG MARGARITA 13.5

Papa Bueno silver, fresh lime, agave, Grand Marnier.

Your choice of mild or spicy w/ fresh jalapeño

BLACKBERRY MULE 13

A fresh blackberry twist on a classic mule, crafted with Tito's vodka served over ice

AMARETTO SOUR 12

Amaretto, egg white, lemon juice, simple syrup

NOT YOUR CHILD'S MILKSHAKE 13

Bacardi coconut rum, kahlua, chocolate vodka, half & half, coconut cream

MINTY PEACH COOLER 10

Muddled mint leaves with Peach Deep Eddy Vodka, topped with sparkling water

THE GREENS MARGARITA 13

Papa Bueno tequila, lime juice, pineapple juice, midori

KEY LIME PIE MARTINI 11

A slice of key lime pie in a chilled martini glass

STRAW-BERRYDALE MOJITO 11

Bacardi rum, mint, lime juice, ginger beer, strawberry