

The Inn at Woodstock Hill

Lunch Menu

Appetizers

Chilled Shrimp Cocktail

*Six Jumbo Shrimp served with Cocktail
Sauce and Fresh Lemon 9.50*

French Onion Soup

*Topped with a Broiled Swiss and
Parmesan Crouton 8.00*

New England Seafood Chowder

*House favorite with Clams, Scallops,
Shrimp, and Salmon 8.00*

Vegetarian Soup du Jour- Priced Daily

Lobster Bisque

*Flavored with Saffron, Cream and a
Splash of Brandy 9.50*

Wild Mushroom Ravioli

*Tossed in a Tomato-Vodka Cream Sauce and topped
with Pecorino Romano 9.00*

Salads

Oriental

*Crisp Greens tossed with Ginger Soy Dressing,
Mandarin Oranges, Almonds, Sunflower
Seeds and Toasted Noodles 11.00*

Caesar

*Romaine tossed with Garlic Croutons,
Creamy Dressing and Freshly Grated Parmesan
11.00*

Garden

*Mesculin Greens topped with Shredded Carrots,
Cucumber, and Tomatoes, with your
Choice of Dressing 11.00*

Top off your Salad with :

Grilled Chicken Breast 4.00

Crab Cake 5.00

Blackened Tuna 5.00

Grilled Duck Breast 6.00

Garlic Shrimp (5) 5.00

Sirloin Steak 8oz. 7.00

Menu Subject to Change Without Notice

Parties of 6 or more will have 18% gratuity added to bill

 *Vegetarian Selection*

Sandwiches and Wraps

(Accompanied by Fruits and Chips)

Grilled Chicken Dijon Wrap

With Applewood Smoked Bacon, Cheddar, and Honey Mustard 12.00

Turkey and Brie

On Marble Bread with Whole Grain Mustard and Cranberry Jam 12.00

🍅 Panini Caprese

Toasted Ciabatta filled with Tomato, Mozzarella, Avocado, and Basil 12.00

Hot Pastrami Reuben on Rye

With Sauerkraut, Melted Swiss, and Thousand Island Dressing 12.00

Maryland Crabcake Sandwich

On a grilled Ciabatta with Chipotle Aioli, Lettuce and Tomato 12.00

Entrees

(Accompanied by your choice of Side Salad)

Pecan Crusted Chicken Breast

Pan Fried and topped with Cranberry-Peach Chutney 14.00

Pork Tenderloin Medallions

Roasted and served with Caramelized Onions and Spiced Apples 14.00

Filet Mignon (6 oz.)

Flame Grilled and served with Smoky Chipotle and Gorgonzola Cream Sauce 18.00

Grilled Lamb Chops

Drizzled with a sweet and tangy Balsamic Reduction 18.00

Atlantic Salmon

Seared and topped with Tangy Honey Mustard and Pickled Ginger 16.00

🍅 Pasta Primavera

Sautéed Vegetables, Garlic and EVOO topped with grilled Portobello and Grated Parmesan 15.00

Chicken a la King

Simmered with Vegetables in Curried Cream topped with flaky Puff Pastry 14.00

New Boston Beef Stew in A Bread Bowl

Simmered in rich Gravy with Gold Potatoes, Diced Carrots and a splash of Bourbon 17.00

Sirloin Steak "Au Poivre"

(8 oz.) Paired with Rich Demi-Glace 16.00

🍅 Thai Seafood Stir Fry*

Sea Scallops, Tiger Shrimp, and Vegetables with Red Curry and Coconut Milk 18.00 Available without Seafood upon Request

Catch of the Day

Market Priced

Desserts 8.00

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