

~\*The Inn at Woodstock Hill\*~  
~\*Luncheon Menu\*~

~\*Appetizers\*~

**Chilled Shrimp Cocktail**


6 Jumbo Shrimp served with Cocktail Sauce and  
Fresh Lemon 9.50

**French Onion Soup**

Topped with a Broiled Swiss and Parmesan  
Crouton 7.50

**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

**Grilled Asparagus**

Sweet and Salty with Fresh Melon, Prosciutto  
and Balsamic Glace 9.00

~\*Salads\*~

 **Oriental Salad**

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

 **Caesar Salad**

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

 **Garden Salad**

Mesclun Assortment topped  
with Shredded Carrots,  
Cucumber, and Tomatoes  
With your Choice of Dressing  
11.00

~\*Top off your Salad with any of the Following Suggestions\*~

**Grilled Chicken Breast 4.00**

**Crab Cake 5.00**

**Blackened Tuna 5.00**

**Grilled Carved Duck Breast 6.00**

**Garlic Shrimp (5) 5.00**

## ~\*Sandwiches and Wraps\*~

*(Accompanied by Fruits and Chips)*

### **Grilled Chicken Dijon Wrap**

*With Applewood Smoked  
Bacon, Cheddar, and Honey  
Mustard 12.00*

### **Panino Caprese**

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

### **Turkey and Brie-**

*On Marble Bread with Whole  
Grain Mustard and Cranberry  
Jam 13.00*

### **Hot Pastrami Reuben on Rye**

*With Sauerkraut, Melted Swiss, and Thousand  
Island Dressing 14.00*

### **Yellowfin Bruschetta**

*Served Rare with Cucumber and Wasabi Aioli on  
French Bread 14.00*

## ~\*Entrees\*~

*(Accompanied by your choice of Side Salad)*

### **Pecan-Panko Crusted Chicken Breast**

*Pan Fried and Topped with Cranberry-Mango  
Chutney 15.00*

### **Pork Tenderloin Medallions**

*Roasted and served with Caramelized Onions and  
Spiced Apples 15.00*

### **Filet Mignon (6 Oz.)**

*Flame Grilled and served with Madagascar Green  
Peppercorn Sauce 20.00*

### **Veal and Eggplant Parmesan**

*Lightly Breaded and Baked with Marinara and  
Buffalo Mozzarella 18.00*

### **Atlantic Salmon**

*Baked with Herbed Crumbs and Lemon Butter  
16.00*

### **Pasta Primavera**

*Sautéed Vegetables, Garlic and Olive Oil topped  
with Grilled Portobello and Parmesan 14.00*

### **Chicken a la King**

*Simmered with Vegetables in Curried Cream  
topped with Flaky Puff Pastry 14.00*

### **Ratatouille**

*Sautéed Eggplant, Yellow Onions, Green Bell  
Peppers and Zucchini layered with Red Tomatoes  
and Parsley 15.00*

### **Grilled Sirloin Steak**


*Atop Baby Spinach with Blue Cheese, Walnuts  
and Dried Cranberries 16.00*

### **Thai Seafood Stir Fry**

*Sea Scallops, Tiger Shrimp, and Vegetables with  
Red Curry and Coconut Milk 19.00\*  
Add Lobster for an Additional 5.00*

### **Fresh Caught Fish of the Day-**

*Market Priced Daily*

 \*Available as a Vegetarian Option without Seafood.

**Desserts 8.00**