

Woodside's Grille

At Woodside Manor

Appetizers

Chicken Yakitori

Marinated chicken skewers topped with Teriyaki. 8

Fried Calamari

Dusted with seasoned flour and fried to perfection. Served with a sweet Thai chili sauce. 8

Fried Provolone

Provolone double breaded then fried. Served with a side sauce. 8

Tuna Sashimi*

Ahi tuna dusted with seven spice, pan-seared, then sliced razor thin. Served with Ponzu sauce and scallions. 10

Shrimp Cocktail

Tender jumbo shrimp served over crushed ice with our unique cocktail dipping sauce. 11

Stuffed Peppers

Banana peppers stuffed with beef and pork then baked with Pomodoro sauce and Provolone cheese. 9

Nate's Mussels

Prince Edward Island mussels steamed in sake, lemon, garlic and butter. 10

Sandwiches

All served with house made potato chips.

Baked Italian Hoagie

Soppressata, salami and Virginia baked ham topped with tomato, red onion and marinated romaine lettuce. 8

Fried Cod Sandwich

Lightly fried and served on a bun. 9

Reuben Sandwich

Tender corned beef, warm sauerkraut, Swiss cheese and topped with our Thousand Island dressing. 9

Pulled Pork Sandwich

Slow roasted pork shoulder topped with caramelized onions, cabbage and pickles. 9

Grilled Chicken

Grilled chicken on a roll with pancetta, spinach and sundried tomato mayo. 9

Country Meatloaf

Classic meatloaf grilled and topped with crispy onion straws. Served with pommes frites and smothered with homemade beef gravy. 12

Chicken Pot Pie

Homemade chicken pot pie topped with a flaky crust and baked to order. 13

Soups & Salads

French Onion Soup 4

Seasonal Soup Du Jour 4

Homemade Chili 4

Garden Salad with a meal 3

Caesar Salad with a meal 4

Pennsylvanian "Iceburgh" Wedge

Lettuce, red onion, crispy pancetta and homemade Gorgonzola dressing. 8

Caesar Salad

Crisp romaine lettuce and croutons tossed in a classic Caesar dressing and topped with shaved Asiago cheese. 8

Grilled Salmon Salad

Grilled Atlantic salmon on a bed of fresh spinach and scallions. 9

Pittsburgh Salad*

Grilled steak or chicken over a bed of mixed greens. Finished with pommes frites, vegetable fritter and a five cheese blend. 12

Insalata Violetta

Goat cheese and slow roasted beets, complimented with mixed greens then finished with a balsamic reduction. 10

Insalata Caprese

Mixed greens topped with fresh Mozzarella, sliced roma tomatoes and basil. Finished with our house made balsamic vinaigrette. 8

Add dry or creamy Gorgonzola for \$3

Burgers

All served with pommes frites.

Cheeseburger*

Half pound burger topped with Cheddar cheese. 8

Cajun Bleu Burger*

Cajun spices and broiled Bleu cheese. 9

BBQ Bacon Burger*

Crisp bacon with our own BBQ sauce, crispy onion straws and smoked Cheddar cheese. 9

Mushroom Swiss Burger*

Sautéed mushrooms and Swiss cheese. 9

Quinoa Burger

Quinoa, mushrooms, tofu and a hint of garlic. 8

Comfort Foods

Lobster Pot Pie

Lobster, shallots, potatoes, carrots and celery in a sherry cream with a traditional pot pie crust. 18

Beef On Weck

Slow roasted beef baked with horseradish on a toasted kummelweck roll. Served with pommes frites and a side of au jus. 13

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of six or more

Fish & Seafood

All selections served with vegetable and rice du jour

Salmon Teriyaki

Baked salmon encrusted with sesame seeds and finished with house made teriyaki sauce. 18

Tilapia Provencal

Pan seared tilapia filets finished with tomatoes, scallions, garlic, white wine, lemon and butter. 18

Shrimp Scampi

Jumbo shrimp sauteed in a lemon garlic butter. 22

Mediterranean Halibut

Baked atop a roasted tomato concasse with capers and kalamata olives. 23

Maryland Crab Cakes

Served with our house made whole grain mustard sauce. 25

Scallops

Salt and pepper seared scallops with a ginger beurre blanc. 25

Fried Shrimp

Lightly fried jumbo shrimp served with our house made cocktail sauce. 21

Maine Lobster Tail

Twin Maine lobster tails broiled and served with our house compound butter. Market Price

From the Grille

All selections served with potato and vegetable du jour

Filet Mignon*

7 oz filet grilled and served with a savory Wafu sauce. 25

New York Strip*

12 oz strip steak grilled and topped with onion straws. 24

Ginger Glazed Pork Tenderloin

Marinated then sautéed in a sake, plum and orange reduction. 21

Top Sirloin*

8 oz sirloin steak marinated then grilled to perfection. Topped with fried onion straws. 19

Filetto di Manzo ai Porcini*

Twin petite filets sautéed in a fresh porcini cream sauce. 27

Create your own
surf and turf with our add ons:
Fried Shrimp \$8
Jumbo Sea Scallops \$10
Maine Lobster Tail - Market Price \$

Chicken & Veal

All selections served with potato and vegetable du jour

Romano

Egg dipped and pan fried finished with a light lemon sauce. Chicken 14 Veal 18

Piccata

Sautéed mushrooms and capers in a light white wine garlic sauce. Chicken 14 Veal 18

Marsala

Sautéed mushrooms in a marsala wine sauce. Chicken 14 Veal 18

Veal Saltimbocca

Topped with prosciutto di parma and sage. Sautéed in white wine then finished with butter. 21

Pasta & Risotto

Pasta Primavera

Penne pasta with sautéed vegetables in a marsala wine sauce, pignolis and shaved Romano cheese. 15

Spaghetti Bolognese

Spaghetti tossed with our traditional slow cooked Bolognese sauce then finished with a touch of cream and grated Parmesan. 16

Spaghetti & Meatballs

Spaghetti tossed in Pomodoro sauce then topped with our homemade meatballs. 15

Fettuccine Zucchini e Gamberi

Fettuccine sautéed in white wine with shrimp, zucchini, tomatoes, garlic and cream. 19

Fettuccine Alla Carbonara

Fettuccine tossed with sautéed pancetta in a garlic, cream and egg sauce. 18

Risotto Ai Frutti Di Mare

Risotto with mussels, shrimp and scallops, sautéed in a spicy tomato sauce. 18

Risotto Ai Porcini

Risotto with fresh porcini mushrooms, cream and Parmesan. Finished with white truffle infused oil. 23

Pizza

Five Cheese Pizza

Mozzarella, Cheddar, Provolone, Gouda and Fontina cheeses. 10

Soppressata Pizza

Topped with soppressata. 9

Three Meats Pizza

Sausage, pancetta and soppressata. 10

Spinach and Feta Pizza

Garlic butter topped with spinach, tomato and Feta cheese. 9

Caprese Pizza

Basil infused olive oil topped with fresh Mozzarella, bruschetta tomatoes, basil and arugula. 10

Parma Pizza

Basil infused olive oil topped with Mozzarella, bruschetta tomatoes, prosciutto di Parma and arugula. 11

Margherita Pizza

Cheese pizza topped with fresh basil. 10

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Woodside's Grille Presents 30 Wines under 30 Dollars

SPARKLING WINES

	Year	Bottle
Asti Spumante, Martini & Rossi,	NV	27.00
Cielo Deor Prosecco,	NV	24.00

CABERNET SAUVIGNON

California		
Blackstone,	2007	30.00
Napa Valley		
Beaulieu Vineyard, Signet Collection,	2005	30.00
Louis Martini,	2007	27.00
Alamos,	2007	23.00

MERITAGE

California		
Sterling Vintner's Collection,	2007	27.00
Napa Valley		
Solaris, Special Reserve,	2003	28.00

MERLOT

California		
Montevina	2007	23.00
San Joaquin Valley		
Red Rock,	2006	24.00
Rosemount, Shiraz,	2006	27.00
Italy		
Apulia		
Salice Salentino Riserva, Le Baccanti,	2000	27.00
French		
Rhone		
Chateau de Domazan,	2006	26.00

OTHER REDS

Argentina		
Don Miguel Gascon Malbec,	2008	29.00
Staccato, 60% Malbec & 40% Cabernet,	2005	26.00
Chile		
Montes Malbec Classic Series,	2006	27.00
D.O. Colchagua Valley		

CHARDONNAY

	Year	Bottle
California		
Kendall Jackson	2007	30.00
Monterey		
Samantha Star, Reserve Cuvee,	2007	26.00
Bridlewood Estate Winery,	2006	23.00
Washington State		
Pine & Post,	2005	24.00
Australia		
Yellow Tail, Reserve,	2007	28.00
South Africa		
Sebeka,	2007	23.00
Lake County		
Pomelo,	2008	27.00
Brancott,	2008	25.00
Germany		
Piesporter Michelsberg,	2007	21.00
Riesling - Spatlese, Carl Reh		
Argentina		
Graffinga, Pinot Grigio,	2007	29.00
California		
Sutter Home, White Zinfandel,	2007	14.00
Italy		
Orvieto		
Venezia Giulia		
Cielo, Pinot Grigio,	2008	23.00
Lumina Ruffino, Pinot Grigio,	2007	26.00

See our Captain's Wine List for an extensive selection of wines by the bottle and glass.

White Wines By The Glass

Salmon Creek Chardonay	2004	6.00
Dragani Pino Grigio	2005	6.00
Nahe Riesling	2007	6.50
Mondavi Sauvignon Blanc	2005	6.00

Red Wines By The Glass

Salmon Creek Cabernet Sauvignon	2003	7.00
Salmon creek Merlot	2004	7.00
Mondavi Pino Noir	2007	7.00
Yellowtail Shiraz	2006	6.50

Bottle Beer List

Amstel Light	Hoegarden
Bass Ale	I.C. Light
Blue Moon	Michelob Ultra
Budweiser	Miller Light
Clausthaler N/A	New Castle
Corona	O'Douls N/A
Corona Light	Sierra Nevada Pale Ale
Coors Light	Stella
	Yuengling

Beers on Tap

Dogfish
Miller Light
Guinness Stout
Sam Adams Seasonal

Thank you for joining us at Woodside's

Are you planning a private event? Woodside Manor is the perfect place for business functions, holiday parties, weddings, rehearsal dinners or whatever the occasion may be. Groups can be accommodated in one of our many private rooms ranging from 8 to 375 people.

1600 Stone Mansion Drive, Franklin Park, PA 15143 ~ 724-934-3000

Sunday - Monday 11:30am Sunday 9:00, Monday - Thursday 10:00, Friday & Saturday 11:00