

Appetizers

- ONION RINGS** 6.95
- MINI TACOS** 6.95
- TOASTED RAVIOLI** 6.95
- GARLIC CHEESE BREAD** 4.95
- MOZZARELLA STICKS**
(Homemade) 6.95
- CHICKEN TENDERS** 5.95
- CHEESE CUBES** 7.95
- CALAMARI** 7.95
- CHEESE TEASERS** 5.95
- STUFFED MUSHROOMS** 6.95
- BREADED ZUCCHINI** 6.95
- JALAPEÑO POPPERS** 6.95
- SESAME CORAL**
- BACON BITES** 7.95
- MO'TATERS** 3.95
- HOT WINGS** 8.95
- PORK RINDS** 3.95



MOZZARELLA STICKS

Soups and Salads

Served with house Italian dressing and garlic bread sticks.

- SOUP OF THE DAY** 3.25
- SOUP, HOUSE SALAD AND BREADSTICKS** 7.50
- UNLIMITED GARDEN SALAD**
Garden fresh iceberg lettuce, mushrooms, zucchini, broccoli, red onions, tomatoes and black olives 7.50
- BLACKENED CHICKEN SALAD**
Spicy Cajun chicken served on our garden salad 9.50
- SMOKED TURKEY SALAD**
Smoked turkey breast served on our garden salad 9.50
- GRILLED CHICKEN SALAD**
Chicken grilled with Italian spices on our garden salad 9.50
- TORTELLINI SALAD**
Cheese stuffed pasta, sautéed in a garlic cream sauce, served on our garden salad 9.50 • Add chicken or seafood
- CLASSIC CAESAR SALAD**
Crisp romaine leaves, parmesan cheese and garlic herb croutons tossed in our Caesar dressing 8.50 • Add chicken or seafood
- SEAFOOD SALAD***
Shrimp, clams and crabmeat served on our garden salad 10.95

Sandwiches

Served with our house salad, garlic bread sticks and your choice of a baked potato (available after 4pm), one of our house pastas, or French fries.

- PRIME RIB***
Grilled prime rib served with a side of au jus 10.95
- BARBECUE CHICKEN**
Grilled chicken breast smothered in KC or cajun barbecue sauce 8.50
- BARBECUE BEEF**
Smoked low and slow to perfection and served with KC or cajun barbecue sauce 8.50
- WOODY'S STEAK BURGER** Flame broiled 6oz Certified Angus Beef® burger 7.25
- SMOKED TURKEY SUB**
Sliced turkey, smoked on premise, with lettuce, tomatoes, onions and dressing 8.50
- BLACKENED CHICKEN**
Chicken breast blackened with spicy Cajun seasoning 8.50
- BATTER DIPPED CHICKEN**
Chicken breast lightly battered and served with lettuce, onion, tomato and dressing 8.50
- MEATBALL SUB**
Sub covered with meatballs and topped with marinara sauce and melted mozzarella cheese 9.50
- TENDERLOIN**
Hand cut center pork loin lightly battered and breaded served with lettuce, onion, tomato, pickle and dressing 8.50
- ITALIAN CHICKEN**
Breaded chicken breast on garlic cheese bread 9.50
- BARBECUE SAUSAGE SUB**
Grilled kielbasa sausage smothered in KC or Cajun sauce 8.50

Ask your server about our full bar, draught beer and wine list • Contains (or many contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Specialties of the House

Served with our house salad and garlic bread sticks.

CHICKEN KREPS

Whole chicken breast stuffed with crabmeat, cheeses, and spices, topped with crab sauce, Served with your choice of a baked potato (*available after 4pm*), one of our house pastas, or French fries 14.95

BLACKENED CHICKEN FETTUCCINE OR TORTELLINI

Spicy strips of chicken blackened and tossed in fettuccine alfredo or tortellini to create its own unique sauce 13.95

EGGPLANT PARMIGIANA

Fresh eggplant lightly fried then topped with marinara sauce and mozzarella cheese and baked. Served with your choice of a baked potato (*available after 4pm*), one of our house pastas, or French fries 12.95

BAKED CHICKEN PESTO

Grilled chicken breast baked with pesto sauce, mozzarella cheese and topped with a fresh tomato. Served with your choice of a baked potato (*available after 4pm*), one of our house pastas, or French fries 13.95

Steaks

Blackened or broiled and served with our house salad, garlic bread sticks and your choice of a baked potato (*available after 4pm*), one of our house pastas, or French fries.

FILET* (in peppercorn sauce)
8 oz. 38.95

TOP SIRLOIN*
Certified Angus Beef® Center Cut 10 oz. 17.95
Certified Angus Beef® House Cut 14 oz. 22.50

RIB EYE STEAK*
8 oz. 17.95
House Cut 14 oz. 23.50

Hickory Smoked Barbecue

Great barbecue comes from hours of slow cooking over a real hardwood fire. We use hickory to slowly smoke all of our meats on the premises. Our unique smoking process creates a pinkish color in our ribs, chicken, pork and turkey.

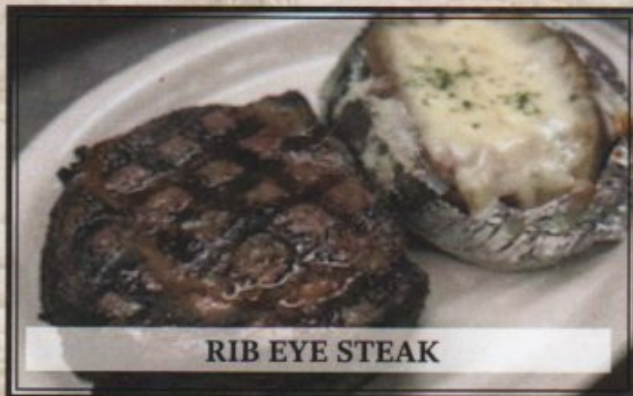
Served with our house salad, garlic bread sticks and your choice of a baked potato (*available after 4pm*), one of our house pastas, or French fries.
Kansas City or Cajun style barbecue sauce

BARBECUE RIB PLATE 13.95

BARBECUE BEEF BRISKET PLATE 13.95

BARBECUE KIELBASA SAUSAGE PLATE 13.95

BARBECUE COMBINATION PLATE 16.95



RIB EYE STEAK



BARBECUE BEEF BRISKET PLATE

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BLACKENED CHICKEN FETTUCCINI



SALMON WITH PESTO SAUCE

Italian Combos

Served with our house salad and garlic bread sticks

SOUTHERN ITALIAN

Veal parmigiana, fettuccine alfredo and manicotti 14.95

NORTHERN ITALIAN

Spaghetti and meatballs in marinara sauce, fettuccine alfredo and manicotti 13.95

TOUR OF ITALY

Chicken parmigiana, fettuccine alfredo and angel hair pasta in marinara sauce 13.95

PASTA SAN LUIGI

A combination of toasted ravioli and pasta con broccoli 11.95

Seafood Pasta

Served with our house salad and garlic bread sticks.

LINGUINE WITH CLAM SAUCE

Linguine gently tossed with clams, zucchini and tomatoes in a garlic herb sauce 11.95

SEAFOOD LINGUINE

A combination of shrimp, clams, crabmeat, broccoli, mushrooms and zucchini in a garlic cream Marsala sauce 12.95

SPAGHETTI SEAFOOD MARINARA

A combination of shrimp, clams, crabmeat, broccoli, mushrooms and zucchini in a spicy marinara sauce 12.95

CALAMARI ROSSI

Squid sautéed in garlic butter with capers and spicy marinara sauce over angel hair pasta 12.95

Seafood

Served with our house salad, garlic bread sticks and your choice of a baked potato (available after 4pm), one of our house pastas, or French fries

SHRIMP SCAMPI*

Large shrimp sautéed in butter, white wine, mushrooms, tomatoes and zucchini 15.95

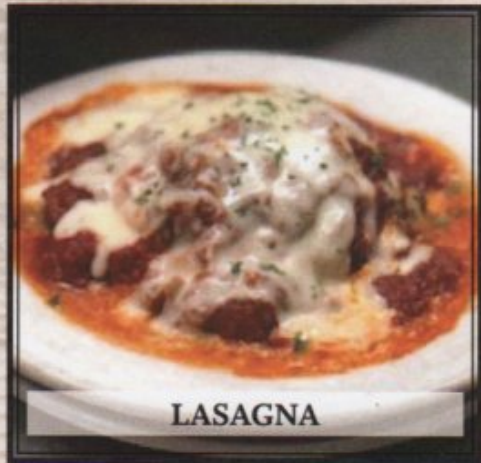
MAHI MAHI*

8 oz. filet grilled to perfection with your choice of Marsala, pesto or crab sauce 15.95

SALMON*

8 oz. filet grilled to perfection with your choice of Marsala, pesto or crab sauce 15.95

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LASAGNA

Filled Pastas

Served with our house salad and garlic bread sticks

LASAGNA

Homemade lasagna layered with cheese, marinara meat sauce, and mozzarella cheese 10.95

STUFFED RAVIOLI

Choose either cheese filled or toasted beef ravioli topped with your choice of marinara or garlic cream sauce and mozzarella cheese and then baked 10.95

MANICOTTI

Three large pasta tubes filled with creamy ricotta cheese, topped with marinara sauce and mozzarella cheese and then baked 11.50

TORTELLINI

Stuffed with ricotta cheese and served with mushrooms in your choice of marinara or garlic cream sauce 12.50

Noodles

Served with our house salad and garlic breadsticks

SPAGHETTI MARINARA

Marinara sauce over thin spaghetti pasta 8.50
Add meatballs for 2.00

FETTUCCINI ALFREDO

Fettuccini in our own classic parmesan white sauce 10.95

VEGETABLE CAVATELLI

Cavatelli noodles with broccoli, mushrooms, zucchini, and mozzarella cheese in marinara sauce 10.95

CHICKEN CAVATELLI

Cavatelli noodles with grilled chicken, broccoli, mushrooms, zucchini, and mozzarella cheese in marinara sauce 12.95

PASTA CON BROCCOLI

Cavatelli pasta, broccoli and mushrooms in a garlic cream Marsala sauce 11.50

PESTO CHICKEN

Strips of chicken sautéed in basil and garlic cream sauce tossed in cavatelli pasta with broccoli 11.95

PASTA PRIMAVERA

Linguini tossed with olive oil, white wine, broccoli, tomatoes, mushrooms, and zucchini 10.95

Italian Specialties

Served with our house salad, garlic bread sticks and your choice of a baked potato (*available after 4pm*), one of our house pastas, or French fries

VEAL PARMIGIANA

Tender breaded leg cutlet lightly fried then topped with marinara sauce and mozzarella cheese and baked 16.95

CHICKEN MARSALA

Grilled chicken sautéed with mushrooms and tomatoes in marsala garlic sauce 13.95

CHICKEN PARMIGIANA

Breaded chicken breast lightly fried then topped with marinara sauce and mozzarella cheese and baked 13.95



BLACKENED CHICKEN TORTELLINI



CHOCOLATE VOLCANO CAKE

Beverages

SOFT DRINKS 2.00

Coke • Diet Coke • Cherry Coke
Mellow Yellow • Sprite • Pibb Xtra

ICED TEA

Sweet or Unsweet 2.00

HOT TEA 2.00

COFFEE OR DECAF COFFEE 2.00

LEMONADE 2.00

MILK 1.50

HOT CHOCOLATE 1.50



COFFEE

Sides

HOUSE PASTAS

Choice of spaghetti, fettuccine, linguine, or angel hair in either marinara or garlic cream sauce 3.95
Substitute tortellini for an additional 2.00
Add grilled chicken or seafood to any pasta for an additional 2.00

BAKED POTATO

(available after 4pm) • Served with butter and sour cream 2.00

LOADED BAKED POTATO

(available after 4pm) • Bacon, cheese, and onions 4.00

STEAMED VEGETABLES 4.00

SIDE HOUSE SALAD 2.00

SAUTÉED ONIONS OR MUSHROOMS

2.00 • 3.00 for both

SEASONED FRENCH FRIES

2.00 • Onion rings are a 1.00 up charge

Gourmet Desserts

BANANAS FOSTER

Banana sautéed in butter, brown sugar and cinnamon then flamed with spiced rum served over two scoops of premium vanilla ice cream 6.95

CHOCOLATE VOLCANO CAKE 6.95

ASSORTED CHEESECAKE AND GOURMET CAKES 5.95

SPUMONI OR VANILLA ICE CREAM 2.75

Wooden Wickel