

SOUPS & SALADS

All soups and salads are served with French bread.

Dressing Choices: Balsamic Vinaigrette, Bleu Cheese, Italian, Thousand Island, Ranch, Oil & Vinegar and Special House Dressing

Chef Salad

Strips of ham, turkey, American and Jack cheese on baby greens and romaine lettuce with tomatoes, sliced eggs, beets and beans with your choice of dressing

12.95

Lettuce Wedge

Crisp iceberg lettuce topped with bleu cheese dressing, then garnished with fresh blue cheese crumbles and diced tomatoes

7.25

Caesar Salad

Fresh romaine lettuce tossed in our Caesar dressing, topped with grated parmesan cheese and crisp seasoned croutons. Regular Caesar Salad - 9.25 Chicken Caesar Salad - 11.25 Blackened Chicken Caesar Salad or Shrimp Caesar Salad - 12.25

8.25

Oriental Chicken Salad

Mixed greens, mandarin oranges, water chestnuts, crispy rice noodles and strips of charbroiled chicken breast with toasted sesame seed dressing

13.25

Louie's

Mixed greens with hard-boiled eggs, tomatoes, beets, & beans. Choice of crab meat, bay shrimp or a combination. Served with Thousand Island dressing. Comes with a cup of soup

Shrimp - 11.95 Crab
13.95 Combo - 13.95

Garden Fresh Salad

Crisp mixed greens, garnished with garbanzo and kidney beans, beets, and a crisp crouton

6.25

Homemade Soup du Jour
Cup - 2.95 Bowl -

4.95

WOODBRIIDGE CROSSING ENTRÉES

Entrées are served with French bread, homemade soup or garden fresh salad with a choice of Bleu Cheese, Italian, Thousand Island, Ranch, Oil and Vinegar or Special House Dressing. Choice of baked potato or rice pilaf, with seasonal vegetables.

HOUSE FAVORITES

Prime Rib Au Jus

'Choice' aged beef roasted slowly to perfection

Market Price

Blackened Prime Rib Au Jus

Seasoned with Cajun Spices seared on a cast iron grill to seal in flavor and juices

Market Price

MAIN ENTRÉES

Ground Round

Grilled to your liking with sautéed mushrooms

12.95

Eggplant Parmesan

Slices of eggplant sautéed 'til tender, topped with marinara sauce, mozzarella and Parmesan cheese, then baked

17.25

Veal Oscar

Tender breaded Veal topped with asparagus, crab meat and hollandaise sauce

24.25

New York Steak

A New York Steak char broiled to perfection, topped with sautéed mushrooms

24.25

Lamb Chops

Three Lamb Chops marinated in our own special seasonings, grilled to perfection. Served with a mint jelly

23.25

Grilled Pork Chops

Two tender Bone-in Pork Chops grilled and served with a savory sauce

14.95

Ribeye Steak

'Choice' Ribeye, seasoned with our own blend of spices and broiled over an open flame, topped with sautéed mushrooms

24.25

Teriyaki New York Steak

A New York Steak, marinated in a teriyaki glaze, then char broiled to your liking

24.25

Filet Mignon

Tender Filet Mignon broiled, then topped with sautéed mushrooms

26.25

SEAFOOD SELECTIONS

Salmon

Salmon filet, broiled to perfection

20.25

Sautéed Seafood Combo

Jumbo Prawns, Calamari and Scallops, sautéed in butter with mushrooms, garlic and white wine

23.25

Prawns Fettuccini

Jumbo Prawns sautéed in garlic and special seasoning, served over Fettuccini Alfredo, topped with Parmesan cheese

21.25

Sole Almondine

Petrale Sole dipped in egg wash and pan fried in lemon butter and white wine, crowned with toasted almonds

19.25

Deep Fried Scallops

Lightly breaded and deep fried 'til golden and crisp

20.25

Deep Fried Prawns

Jumbo prawns, lightly breaded and deep fried 'til golden and crisp

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