

SERVED DINNER

STARTER | select one

Choose Two Starters | **ADD additional per person charge**

Chef's Choice Seasonal Soup

Lemoncello with Romaine, Roasted Red Pepper, Green Onion, Gorgonzola, Spiced Pine Nuts & Lemon-Honey Vinaigrette

Wedge Tomato Carpaccio, Gorgonzola Cheese, Apple Wood Smoked Bacon & Buttermilk Ranch Dressing

Winter Greens with Cranberry Goat Cheese, Spiced Almonds, Apples & Orange Vanilla Vinaigrette

Classic Caesar with Romaine, Pecorino Romano & Caesar Dressing

Greengrocer's with Romaine, Spinach & Spring Greens, Carrot, Cucumber, Cherry Tomato, Croutons & White Balsamic

Greek with Romaine, Cucumbers, Peppers, Onions, Olives, Tomato, Feta, Banana Peppers and Oregano Vinaigrette

ENHANCEMENTS | *priced per item*

Warm Bruschetta with Tomatoes, Basil & Asiago Cheese

Artichoke Bruschetta Creamy Artichokes and Parmesan Topped with Arugula

Coconut Shrimp (3) with Mango Sauce

Sliced Seasonal Melon & Prosciutto

Mushroom Strudel with Red Grapes and Leeks

Pastilla Slow-Roasted Chicken, Almonds, Spices in Phyllo Dough with Coriander Sauce

Caprese Salad with Roma Tomatoes, Mozzarella, Fresh Basil, Sea Salt & Balsamic Drizzle

Jumbo Lump Crab Cake with Chive Aioli

Lobster Bisque

Classic Gulf Shrimp Cocktail (5) Served with House-Made Cocktail Sauce & Lemon

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity and 8% sales tax



SERVED DINNER CONTINUED

ENTRÉES | select two | *priced per item*

Choose Three Meat Entrees | **ADD *additional per person charge***

Chicken Roulade with Prosciutto, Smoked Gouda and Spinach with Red Pepper Sauce

Spinach Artichoke Chicken Roasted with Artichoke, Spinach and Parmesan with Lemon-Parsley Sauce

Stuffed Chicken Breast in Marsala Sauce with Mushrooms, Herbs and Roasted Potatoes

Grilled Prime Pork Chop with Whiskey Glaze and Pineapple Chutney and Mashed Sweet Potatoes

Pork Saltimbocca Pork Tenderloin Topped with Prosciutto, Sage and Mozzarella with Marsala Sauce

Cranberry and Apple Stuffed Pork Loin Fig, Port Wine Jus

Seared Salmon Fillet with Horseradish Sour Cream & Cucumber-Dill Relish and Rice Pilaf

Chilean Sea Bass with Panko Herb Crust, Saffron Butter Sauce and Lobster Mashed Potatoes

Filet of Beef Sirloin with Cabernet Demi Glace

Pan-fried North Carolina Trout with Golden Raisins, Lemon Caper Butter Sauce and Wild Rice

Filet Mignon and Lump Crab Cake Filet of Beef with Red Wine Demi Glace, Jumbo Lump Crab Cake with Chive Aioli

Maryland-Style Haddock Topped with Creamy Jumbo Lump Crab and Oven Dried Tomatoes with Sherry Cream Sauce

Filet Mignon with Choice of Béarnaise, Red Wine Jus or Cabernet Demi Glace and Yukon Gold Mashed Potatoes

All Entrees Served with Seasonal Vegetable and Chef Selected Starch (if not noted)

Woodcliff Vegetarian and Vegan Feature with Chef's Signature Offering of the Day

DESSERT | select one

SERVED WITH FRESHLY BREWED COFFEE, TAZO TEAS, HOT CHOCOLATE

Apple Streusel Cake

A La Mode additional per person charge

Caramel Glazed Carrot Cake

Classic Vanilla Cheesecake with fresh berries

Traditional Tiramisu

Meyer Lemon Meringue Pie

Peanut Butter Brownie Torte

Grand Marnier Chocolate Mousse (gluten free)

Caramel Macchiato Torte

Milk Chocolate Hazelnut Tart

Flourless Chocolate Fudge Cake (gluten free)

Selection of Pittsford Dairy Ice Creams And Sorbets

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