

Woodside's Grille

at

Woodside Manor

Lunch Features

Week of November 30, 2009

Pasta Primavera

Penne pasta with sautéed vegetables in a Marsala wine sauce, pignoli, and shaved Romano cheese. \$8

Fettuccini Zucchini e Gambri

Fettuccine sautéed in white wine with shrimp, zucchini, tomatoes, garlic, and cream. \$11

Spaghetti Bolognese

Spaghetti tossed with our traditional slow cooked Bolognese sauce finished with a touch of cream and grated parmesan. \$9

Entrees below include: Vegetable, Starch & Bread

Veal Romano

Egg dipped and Pan fried finished with a light lemon sauce. \$10

Salmon Teriyaki

Baked salmon encrusted with Sesame seeds and finished with house made teriyaki sauce. \$11

Maryland Crab Cakes

With house made whole grain mustard aioli. \$13

Ginger Glazed Pork

Marinated then sautéed in a sake, plum, and orange reduction. \$12

Chicken Parmigian

Lightly fried then broiled with marinara sauce and provolone cheese. \$8

Thank you for choosing Woodside's!

We welcome your feedback; please let us know what we can do to make your experience better.