

# Woods Restaurant

## Dinner Menu

### APPETIZERS

Gluten Free crackers available upon request

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**House Cured Beet Gravlax** **\$14.00**

Massey Fisheries Trout, Dill Crème Fraiche, Micro Arugula, Scarlet Beet, Vollkornbrot

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**Cured & Cultured Board** **\$19.00**

House Feature Of Michigan's Best Sausages, Cured Meats, Cheeses, Grain Mustard, Michigan Wildberry Jam, Assorted Breads & Crackers

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**Broiled King Crab** **\$23.00**

Miso-Yuzu Bruleed, Cilantro

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**Venison Tartare** **\$19.00**

Cured Egg, Slow Cooked Egg, Sorrel, Vollkornbrot

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**Jumbo Prawn Cocktail\*\*** **\$19.00**

Fresh Horseradish, Lemon

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**Beef Bone Marrow** **\$15.00**

Radish, Parsley, Pickled Red Onion, Chow Chow, Toastbrot

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**Chicken Liver Mousse** **\$13.00**

Apricot Mostarda, Herb Salad, Pretzel Bread

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**Blue Crab & Artichoke Dip** **\$13.00**

Spinach, Gruyere, Old Bay Dusted Sourdough

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**Burrata\*** **\$13.00**

Roasted Tomato Pesto, Artichoke Companata, Micro Arugula, Sourdough

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# SOUPS

## Steak Soup

Benton's Ham Crouton

Cup .....**\$10.00**  
Bowl .....**\$12.00**

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## Whitefish Bisque

Lemon, Parsley Crostini

Cup .....**\$8.00**  
Bowl .....**\$11.00**

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## Soup of the Day

Cup .....**\$7.00**  
Bowl .....**\$10.00**

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## SALADS

### **Fennel & Apple Salad\* \*\***

**\$13.00**

Arugula, Celery, Walnuts, Cherry Mustard  
Vinaigrette

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### **Lacinto Kale\***

**\$12.00**

Parmesan, Kalamata Olive, Sourdough Crumb,  
Lemon Citronette

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### **Beet, Carrot, & Quinoa\* \*\***

**\$14.00**

Spinach, Avocado, Pepita, Cider Honey Vinaigrette

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## ENTRÉES

**Pretzel Crusted Whitefish \$29.00**

Fingerling Potato, Fennel, Heirloom Tomato, Arugula, Whole Lemon Vinaigrette

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**Coriander Dusted Half Chicken \$25.00**

Farro, Wilted Spinach, Sweet Pepper Coulis

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**Roasted Pheasant Breast\*\* \$38.00**

Braised Kale, Pickled Cherry, Quinoa, Mushroom & Wine Sauce

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**Venison Strip\*\* \$48.00**

Whipped Parsnip, Broccolini, Charred Sweet Pepper, Iron Fish Gin Demi

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**Straits of Mackinac Trout \$34.00**

Farro, Arugula, Charred Cherry Tomato, Black Garlic Sauce

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**Gold Leaf Burger \$55.00**

Wagyu Beef, Foie Gras, Apricot Jam, Black Garlic Aioli, Heirloom Tomato, King Trumpet Mushroom, Arugula, Black Truffle Mornay

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**Lobster Claw Macaroni & Cheese \$38.00**

Parsnip, Sundried Tomato, White Cheddar Mornay

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**Wild Mushroom Bolognese\* \$24.00**

Rigatoni Gigante, Parmesan, Baby Basil

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**Honey Duck Breast\*\* \$36.00**

Michigan Honey, Roasted Sweet Potato, Spinach, Pearl Onions, Natural Jus

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**Elk Chops\*\* \$52.00**

Fingerling Potato, Shaved Asparagus, Juniper Pickled Onion, Roasted Garlic Butter

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**Beef Goulash \$36.00**

Thyme Butter Spatzle, Red Cabbage, Paprika Crème Fraiche

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**Beef Tournedos\*\* \$52.00**

Prime Beef, Whipped Parsnip, Broccolini, Arugula, Charred Sweet Peppers, Sauce Foyot

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## SIDES

\$8

**Herb Roasted Fingerling Potato\* \*\***

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**Chili & Garlic Broccolini\* \*\***

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**Braised Kale\* \*\***

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**Thyme Butter Spatzle\* \*\***

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**Whipped Parsnip\* \*\***

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**Mackinac Honey Roasted Sweet Potato\* \*\***

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**Red Cabbage\*\***

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*\*Many of our dishes can be adjusted to be vegetarian. \*\*Many of our dishes can be adjusted to be gluten free*

**disclaimer:** *pricing and availability subject to change.*

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