

THE WOULD RESTAURANT

SOUPS

Soups Change Daily

Cup 6. - Bowl 7.

APPETIZERS

Half Rack Barbeque Ribs-12.

Braised Hepworth Farm Greens with White Beans & Goat Cheese Crostini-10

Nachos with Melted Monterey Jack Cheese, Black Beans, Tomatoes, Jalapenos & Sour Cream-10.

Mac & Cheese-7.

Wild Mushrooms & Fontina Ravioli with Roasted Tomatoes, Jalapenos & Sour Cream-10.

Bleu Cheese & Pear filled Wontons with Pecan Brown Butter Sauce-11.

Crispy Fried Calamari with a Sweet Chili Sauce-12.

Spring Rolls with Shrimp Vegetable served with a Pineapple-Cilantro Dipping Sauce-12.

Crab Cake with a Cucumber Salsa & Dill Remoulade-14.

Escargot Sautéed in Garlic Butter served in a Puff Pastry Shell-10.

SALADS

House Salad -7.

Hepworth Farm Baby Arugula, Pear, Pumpkin Seeds & Gorgonzola tossed with Olive Oil & Balsamic Reduction-12.

Caesar Salad-12.

Sowlaki: Mixed Greens with Grilled Chicken Crumbly Bleu Cheese & Vegetables tossed with Balsamic Vinaigrette-12.

Chop Salad: Romaine Lettuce, Bacon, Red Onions, Chopped Egg & Grape Tomatoes in Creamy Roquefort-12.

PASTA

Pan-Seared Shrimp with Tomato Vodka Cream over Penne Pasta-22.

Bowtie Pasta with Chicken, Petite Peas & Mushrooms in Shallot Cream-15.

Pan-Seared Shrimp, Fennel, Eggplant & Tomato tossed with Whole Wheat Spaghetti-22.

Penne with Bolognese-15.

Chicken-Garlic & Herb Sausage with Peppers, Onions & Spinach tossed with Linguine-22.

FISH

Mustard Glazed Salmon with a Dill-Horseradish Crème Fraiche-25.

Hoisin Glazed Mahi-Mahi with Ginger-Citrus Salsa-25.

Cashew Encrusted Sea Scallops with Cilantro Beurre Blanc-27.

VEGETARIAN

Mushroom & Eggplant Ragout over a Pan-Fried Polenta Cake-22.

BEEF, CHICKEN & PORK

Grilled Tenderloin of Beef with Bleu Cheese Compound Butter-28.

Grilled Rib-Eye Steak basted with Brett Sauce-27.

Chicken Breast Stuffed with Goat Cheese, Prosciutto, & Caramelized Onions topped with Cranberry-Apple Compote-21.

Peppercorn Encrusted Pork Tenderloin with a Red Wine Reduction-24.

Braised Beef Short-Rib over Creamy Polenta-26

Grilled Skirt Steak drizzled with a Rosemary & Garlic Infused Olive Oil-24

ALL ITEMS ARE MADE TO ORDER, SO PLEASE ALLOW TIME FOR PREPARATION.

PARTIES OF FIVE OR MORE: A 20% GRATUITY WILL BE ADDED.

FRED KORMANN, CHEF DE CUISINE