WOODLAND HILLS COUNTRY CLUB

DINNER MENU

STARTERS

SOUP OF THE DAY

cup 5, bowl 8

GARLIC BREAD AND MARINARA 10

FRESH CHIPS AND GUACAMOLE 14

CHARCUTERIE 16

chef's selection of meats and cheeses house made fig jam, dried apricots grilled ciabatta

STREET TACOS 10, 12, 14

choice of cauliflower al pastor chicken tinga, or carne asada

SALADS

House 8

mixed greens, cucumbers, heirloom cherry tomatoes, house-made croutons

CAESAR 8

chopped romaine, shaved parmesan house made croutons, white anchovy

WEDGE 10

iceberg wedge, cherry tomatoes bacon, gorganzola, blue cheese dressing

ROASTED BEET 11

mixed greens, white wine honey vinaigrette fried brie, crushed almonds

ENTREES

PIZZA - BUILD YOUR OWN 15

choice of cheese and 3 toppings house made dough

WHCC 1/2 LB BURGER 17

house made 1,000, lettuce, tomato red onions, pickles tillamook cheddar choice of side

PASTA BOLOGNESE 20

ground beef and chorizo, mirepoix tomatoes, basil, parmesan

FILET MIGNON 34

mushroom blue cheese risotto cake, asparagus, bordelaise

MISO GLAZED SALMON 26

wasabi mashed potatoes, pickled ginger sesame ginger broccolini

WAGYU SALISBURY STEAK 24

garlic mashed potatoes, green beans mushroom demi

PORK TENDERLOIN 25

mashed potatoes, green beans, sofrito

CIOPPINO 30

roasted garlic tomato broth, fish, shrimp citrus fennel salad

PASTA AGLIO E OLIO 17

shaved garlic, chili flakes, parsley, fresh lemon



CHICKEN CHERMOULA 25

Israeli cous cous, olives, raita harissa carrots

1/2 ROASTED CITRUS CHICKEN 28

mashed potatoes, baby carrots citrus sauce

