

# Appetizers... Please, share with your friends!

## **French Onion Soup**

A hearty broth filled with sweet onions, topped with a crouton, Swiss cheese and baked to a golden brown.

## **Seafood Stuffed Mushroom Caps**

Filled with Parmesan crabmeat stuffing and baked to a golden brown.

## **Jumbo Shrimp Cocktail**

An array of fresh chilled jumbo shrimp served with cocktail sauce.

## **Blackened Duck Breast \***

One of Woody's favorites! Blackened, farm-raised duck breast served with barbeque béarnaise sauce.  
– If you don't like it...we'll buy it back from you!

## **Grilled Portabella Mushrooms**

Portabella mushrooms grilled with fresh herbs and garlic and served with Gorgonzola sauce.

## **Bang Bang Shrimp**

Deep fried shrimp tossed in a hot sriracha sauce and served with ranch or bleu cheese dressing.

## **Escargot**

A twist on a classic dish. Escargot baked in a puff pastry with garlic herb butter.

## **Spinach Artichoke Dip**

Creamy spinach and artichoke dip served with toasted pita chips.

## **Potato Skins**

Deep fried potato skins smothered with cheddar cheese, bacon bits, & fresh chives.  
Served with sour cream and salsa.

## **Onion Rings**

Deep fried to a golden brown and served with horseradish sauce.

## **Fried Mushrooms ~ also available Buffalo Style**

Fresh mushrooms deep fried to a golden brown and served with horseradish sauce.

## **Fried Cauliflower ~ also available Buffalo Style**

Fresh cauliflower hand-breaded and deep-fried. Served with horseradish sauce.

## **Flaming Saganaki**

Lightly breaded Kasseri cheese pan-fried and flamed tableside.

## **Deep-Fried Calamari**

Calamari deep-fried to a golden brown and served with Creole sauce.

# Steaks

All entrees include a garden salad with choice of dressing or house spinach salad with hot bacon dressing, vegetable, and choice of baked potato, steak fries, or wild rice. **Twice baked potato \$6 extra.**

**\*Due to circumstances beyond our control with beef prices, we must charge market prices until further notice.**

## **Woody's Marinated Ribeye**

18 oz. center cut marinated ribeye, charbroiled to perfection.

## **Grand Filet Mignon**

Simply the best...8 oz. charbroiled.

## **New York Strip**

14 oz. center cut strip steak, charbroiled

## **Steak Portabella**

Filet medallions smothered with sautéed onions and portabella mushrooms.

## **Steak Neptune**

Grilled filet medallions topped with crabmeat, asparagus, and bearnaise sauce. Served over wild rice.

## **Steak Aglio & Olio**

Grilled 8 oz. filet, sliced and tossed with fresh asparagus, parmesan cheese, olive oil, garlic butter, and angel hair pasta.

## **Surf & Turf**

8 oz. charbroiled filet with an 8 oz. to 10 oz. cold-water lobster tail, steamed and served with drawn butter.

## **Chopped Sirloin**

14 oz. charbroiled chopped sirloin aujus

## **Philadelphia Style Chopped Sirloin**

14 oz. charbroiled chopped sirloin served with sautéed onions, green peppers, mushrooms, and choice of cheese.

## **Grilled Boneless Center Cut Pork Chops**

Boneless, center-cut chargrilled or Cajun style pork chops

## **Roast Prime Rib of Beef Aujus ~ Available Saturday and Sunday**

16 oz. cut served with aujus and creamy horseradish sauce.

**Barbeque Ribs** ~ Tender baby back pork ribs with Woody's homemade barbeque sauce.

**Full Slab      Half Slab**

## **Blackened Duck Breast Dinner \***

Blackened, farm-raised duck breast served with barbeque béarnaise sauce...a must have!

## **Blackened Duck Hoagie**

Blackened, farm-raised duck breast sliced and served with portabella mushrooms, mozzarella cheese, and garlic sauce, **salad and potato.**

- All steaks are served with sautéed onions
  - All steaks are USDA choice or better
  - Not responsible for well-done steaks
  - Fresh sautéed mushrooms ~ add 5.00
  - Blackened Cajun or Cajun style ~ add 3.00
  - Bleu Cheese Crust ~ add 6.00
- \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Seafood

All entrees include a garden salad with choice of dressing or house spinach salad with hot bacon dressing, vegetable, and choice of baked potato, steak fries, or wild rice. **Twice baked potato \$6 extra. To have your entrée Cajun style or blackened, add \$3.**

### **Broiled Orange Roughy**

Tender whitefish topped with Parmesan crabmeat breading, baked to a golden brown.

### **Broiled Norwegian Salmon**

Fresh Norwegian salmon fillet broiled and served with white wine dill sauce.

### **Broiled Scallops**

Fresh jumbo sea scallops broiled and served with béarnaise sauce.

### **Lobster Tail**

An 8oz. to 10 oz. cold-water lobster tail steamed and served with drawn butter. Can also be char grilled.

### **Jumbo Broiled Shrimp**

Jumbo shrimp seasoned and broiled, served with cocktail sauce.

### **Jumbo Fried Shrimp**

Jumbo shrimp beer battered and deep-fried, served with cocktail sauce.

### **Cod Oscar**

Fillet of cod, deep fried or broiled, topped with crabmeat, asparagus, and béarnaise sauce. Served over wild rice.

### **Broiled Cod**

A generous portion of Icelandic cod lightly seasoned and broiled to perfection.

### **Deep Fried Cod**

Fillet of cod, deep fried with Japanese breadcrumbs, and served with tartar sauce.

## **Pizza**

Includes a garden salad with your choice of dressing.

### **Blackened Duck and Portabella Mushroom Pizza**

### **Sausage and Portabella Mushroom Pizza**

## **Sides**

Twice Baked Potato ~ \$6.00    Loaded Baked Potato ~ \$5.00  
Sauteed Mushrooms ~ \$5.00    Bearnaise Sauce ~ \$5.00

Asparagus ~ \$7.00  
Alfredo Sauce ~ \$6.00

\*The Illinois Department of Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

## **Chicken & Pasta**

All entrees include a garden salad with choice of dressing or house spinach salad with hot bacon dressing and vegetable. Choice of baked potato, steak fries, or wild rice is provided for dishes not served with pasta. **Twice baked potato \$6 extra.**

### **Fettuccine Alfredo**

A generous portion of fettuccine noodles with garlic and Parmesan cream sauce.

### **Seafood Alfredo**

Sautéed shrimp and scallops tossed with fettuccine alfredo.

### **Chicken Alfredo**

A fresh chicken breast, lightly crusted with Japanese breadcrumbs, pan fried, and tossed with fettuccine alfredo.

### **Chicken Prosciutto**

Breast of chicken lightly floured and sautéed with fresh basil and prosciutto ham in a garlic butter cream sauce, topped with mozzarella cheese, and served over fettuccine noodles.

### **Chicken Piccata**

Breast of chicken baked with Parmesan cheese and lemon caper butter, served with fettuccine alfredo.

### **Chicken Oscar**

Breast of chicken lightly breaded and sautéed, topped with crabmeat, asparagus, and béarnaise sauce. Served over wild rice.

### **Woody's Chicken**

A pan-fried chicken breast, lightly dusted with Japanese breadcrumbs. Served with wild mushroom ravioli in a white wine and mushroom cream sauce.

### **Sicilian Chicken**

Breast of chicken sautéed with chef style tomatoes, artichokes, peppers, mushrooms, black olives, garlic, herbs, and Parmesan cheese. Served over fettuccine noodles.

### **Chicken Creole**

Grilled chicken breast smothered with spicy tomato sauce and mozzarella cheese. Baked to a golden brown and served over angel hair pasta.

### **Chicken Parmesan**

Fresh Parmesan breaded chicken breast served with spaghetti and topped with Woody's homemade marinara sauce and mozzarella cheese.

### **Italian Meatball Marinara with Spaghetti**

16 oz. Italian meatball served with Woody's homemade marinara sauce, mozzarella cheese and spaghetti.

### **Chicken Florentine with Artichokes**

Chicken breast lightly crusted in Japanese breadcrumbs and pan-fried. Served with a creamy spinach and artichoke sauce over angel hair pasta.

### **Deep Fried Chicken** ~ Tender chicken fried in our special batter

Quarter Light ~ Quarter Dark ~ Half Light ~ Half Dark ~ Half Mixed

# **Sandwiches & Salads**

### **Belt Busting Woody Burger**

Fresh ½ pound ground round, char grilled to your liking. Served with your choice of cheese: American, cheddar, mozzarella, bleu, or Swiss, **salad and potato.**

### **Prime Rib French Dip Sandwich**

Thinly sliced, tender prime rib piled high on a French roll. Served hot with aujus and choice of cheese: American, cheddar, mozzarella, bleu, or Swiss, **salad and potato.**

### **Philadelphia Roast Beef Sandwich**

Thinly sliced, tender prime rib piled high on a French roll. Topped with sautéed green peppers, onions, Swiss cheese, and horseradish sauce, **salad and potato.**

### **Italian Style Chicken Parmesan Sandwich**

Deep fried parmesan chicken breast topped with marinara sauce and mozzarella cheese on a toasted hoagie bun, **salad and potato.**

### **Deep Fried or Grilled Chicken Breast Sandwich**

A fresh 8 oz. chicken breast deep-fried to a golden brown or char grilled. For an extra zip of flavor, add barbeque or Buffalo sauce to your sandwich. Served with your choice of cheese, **salad and potato.**

### **Char grilled Cajun Chicken Breast Sandwich**

A fresh 8 oz. char grilled chicken breast, served with mozzarella cheese, **salad and potato.**

### **The Whaler**

Deep fried Icelandic fillet of cod, served with your choice of cheese, tartar sauce, **salad and potato.**

### **Italian Meatball Marinara**

Italian meatball with marinara sauce and mozzarella cheese on a toasted roll, served with **salad and potato.**

### **Char grilled Chicken & Spinach Salad**

A fresh 8 oz. char grilled chicken breast, served with our signature hot bacon dressing, hard-boiled eggs, and tomato on a bed of fresh spinach.

### **Deep Fried or Grilled Chicken Breast Salad**

A fresh 8 oz. chicken breast deep-fried to a golden brown or char grilled. Served with a blend of fresh Romaine and Iceberg lettuce and your choice of dressing.

#### **Additional Sandwich Toppings (add \$3 each):**

Mushrooms	Bacon	Sautéed or Fried Onions	Fried Egg	Extra Cheese
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## **Kids Meals**

\*For children 10 and under

**Cheese or Sausage Pizza** ~ Served with applesauce

**Hamburger or Cheeseburger** ~ Served with applesauce and French fries

**Chicken Strips** ~ Served with applesauce and French fries

**Fried Shrimp** ~ Served with applesauce and French fries

**Spaghetti with Meatballs and Marinara Sauce** ~ Served with applesauce

### **Choice of Dressings:**

Raspberry Vinaigrette	Thousand Island	French	Bleu Cheese	Ranch	Honey Mustard
Hot Bacon Dressing	Oil & Vinegar	Garlic	Italian	Balsamic Vinaigrette	

## **Beer Selections:**

Bud Light	Guinness	Coors Light	Fat Tire
Budweiser	Michelob Ultra	O'Doul's	Stella Artois
Miller Lite	Heineken	Corona	Angry Orchard - Crisp Apple
Miller Genuine Draft	Samuel Adams	Corona Light	Craft Beers (on table tent)
MGD Light 64	Killian's Red	Blue Moon	Modelo

## **Hard Seltzer:**

White Claw Mango Seltzer  
White Claw Black Cherry Seltzer

**All major credit cards  
accepted.**

**A 3.5% fee will be  
added to all credit  
card purchases.**

## **Soft Drink Selections:**

Coke	Lemonade
Diet Coke	Iced Tea
Sprite	Bottled Root Beer
Squirt	

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**Visit our website: [woodyssteakhouseottawa.com](http://woodyssteakhouseottawa.com)**

**\*A 18% gratuity will be added to parties of 8 or more**

**There is a \$6 plate fee for split items.**

\*The Illinois Department of Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.



**Appetizer Tray ~** (serves 8-10 people)

Fried cauliflower, fried mushrooms, onion rings, pizza rolls, and rumaki. Served with horseradish sauce and sweet and sour sauce.

**Hor D'oeuvres for parties of 25 or more**

**Selection A~ cost is per person**

- Cheese & Vegetable Display with Dip
- Onion Rings
- Breaded Mushrooms
- Breaded Cauliflower
- Miniature Pizza Rolls
- Rumaki with Sweet & Sour Sauce
- Hot Crab Dip with Crackers
- Swedish Meatballs

**Selection B ~ cost is per person**

- Cheese & Vegetable Display with Dip
- Onion Rings
- Breaded Mushrooms
- Breaded Cauliflower
- Miniature Pizza Rolls
- Rumaki with Sweet & Sour Sauce
- Hot Crab Dip with Crackers
- Swedish Meatballs
- Crab Rangoon
- Seafood Stuffed Mushroom Caps

Shrimp Cocktail available for an additional charge

**Dinner Selections:**

**Selection A ~ cost is per person**

Guests are served the following:

- Fried Chicken
- Beef Ravioli with marinara sauce
- Spaghetti with marinara sauce
- Garden salad with Italian dressing
- Dinner rolls
- American fries, steak fries, or baked potato (choice of one type of potato for the group)

**Selection B ~ cost is per person**

Guests may choose from any of the selection entrees.

- Grilled or Deep-Fried Pork Chops
- Chicken Piccata Breast of chicken baked with parmesan cheese and lemon caper butter served with fettuccine alfredo
- Chicken or Cod Oscar Breast of chicken or fillet of cod, lightly breaded and sautéed, topped with crabmeat, asparagus, & béarnaise sauce with wild rice
- Broiled Orange Roughy with crabmeat and parmesan stuffing
- Broiled or Fried Shrimp with zesty cocktail sauce
- Woody's Chicken A pan-fried chicken breast, lightly dusted with Japanese bread crumbs. Served with wild mushroom ravioli in a white wine and mushroom cream sauce.

Above selection includes a garden salad, vegetable, and potato (for meals not served with rice or pasta). Spinach salad with hot bacon dressing, add \$2.50 per person. Twice baked potato, add \$6.00 per person.

\*Call for selection prices that include steaks.