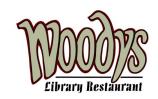


three-course value menu choice of \$22 or \$30 per guest



COURSE 1: SOUP, BREAD BASKET OR SALAD

SOUP CUP

Chef's Choice Cheeseburger

BREAD BASKET

⑤ substitute gluten-free mini rolls +\$2 baguette slices & red sea salt butter

© BLUE WEDGE

iceberg, onion, tomato, blue cheese crumbles & dressing

CAESAR SALAD

leaf lettuce, Parmesan, dried cranberries & oven baked croutons

COURSE 2: CHOICE OF ENTRÉE

\$30 per guest selections

BISON MEATLOAF

honey chipotle barbecue, cheddar, crispy onions, mashed potatoes & asparagus

© FILET MEDALLIONS

grilled 6 oz of beef tenderloins, creamy horseradish sauce, mashed potatoes & asparagus

\$22 per guest selections

KETTLE CHIP CHICKEN

creamy herb gravy, mashed potatoes & sautéed green beans

© BALSAMIC SALMON

seared 4 oz filet on a bed of citrus broccoli, carrots, sugar snap peas, asparagus & red bell pepper

POT ROAST

red wine herb gravy, crispy onions, mashed potatoes & sautéed green beans

GRILLED PORK RIBEYE

bourbon spiced marinade, steak sauce, mashed potatoes & buttered broccoli

COURSE 3: DESSERT BITE

a la mode +\$1

MISSISSIPPI MUD

dense brownie, almonds, caramel, chocolate & whipped cream

© CRÈME BRULÉE CUP

classic vanilla bean, strawberries & caramelized sugar crust

© © © COCONUT LIME PIE

blackberry puree drizzle & vegan whipped cream

BAKED PEACH CRUMBLE

butterscotch glaze, candied pecans & whipped cream

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