

APPETIZERS

★ Popuar Dish

- Flash Fried Calamari** Lightly Breaded, Served with Banana Pepper Rings & a Side of Mama Rosa Sauce 13.5
- Firecracker Shrimp** Sautéed Shrimp Dusted with a Cajun Spice Blend and Served with Smoky Creole Yum Yum Sauce 12
- Hand Battered Onion Rings** Sliced Fresh and Fried To Order 12 Add a Side of Seasoned Sour Cream 3
- ★ **Smoked Gouda Mac & Cheese Bites** Plenty to Share, Served with a Side of Bacon Ranch 9.5
- Waffle Fries** Platter of Seasoned Waffle Fries 6 Add Cajun Spice 1 Seasoned Sour Cream 3 Load 'Em Up with Cheese & Bacon 3
- ★ **Pretzel Sampler** Large Soft Pretzel and Petite Bites, Served with Dijon Butter, Honey Mustard, and Beer Cheese Dip 8.25
- Cry Baby Chicken Strips** Spicy Boneless Grilled Chicken Served with Celery and a Side of Homemade Ranch or Blue Cheese Dressing 8.9
- ★ **Loaded Queso** Our Own Special Recipe with Tri-Colored Tortilla Chips | Fresh Jalapeños | Red & Green Onion | Elote | Cotija Cheese Seasoned Sour Cream | Fresh Salsa | Queso Drizzle 12.25 Add Chicken or Beef Brisket 4
- ★ **Build Your Own Bruschetta (BYOB)** Grilled Ciabatta Bread | Basil Pesto | Fresh Mozzarella | Roasted Bell Pepper | Roasted Garlic Caramelized Onion | Sun Dried Tomato Jam | Portobello Mushroom | Smoked Tomato Coulis | Fresh Tomatoes | EVOO | Balsamic Drizzle 17 Add an Extra Basket of Bread for 5 or Half Basket for 2.5 Sub Gluten-Free Bread for 3

SOUP & SALAD

- ★ **Jon's Famous Lobster Bisque** A Classic Rich and Creamy Presentation, with a Coat of Cognac and Robust Lobster Flavor Cup 7.5 Bowl 9 Quart To Go 29.99
- Blue Ribbon Chili** A Savory Mix of Prime Rib & Hollister Family Farm Grassfed Beef Cup 6 Bowl 7.75 Add Cheese | Onion | Sour Cream for 2
- Classic Caesar** Crisp Romaine With Fresh Parmesan and Crutons Tossed in Casesar Dressing 8 Add Crispy or Grilled Chicken 4
- ★ **Baby Spinach** Shaved Red Onion with Fresh Parmesan Tossed in a Warm Pancetta Dressing 10 Add Crispy or Grilled Chicken 4 Add Coconut or Firecracker Shrimp 8
- Side Salad** Mixed Greens | Croutons | Tomatoes | Sliced Red Onions With Choice of Ranch, Bacon Ranch, Balsamic Vinaigrette, Bleu Cheese, or French 4.5 Add Crispy or Grilled Chicken 4 Add Coconut or Firecracker Shrimp 8

SMOKEHOUSE SPECIALS

- ★ **Pit Boss Wings** One pound of Smoked Drummies and Flats, Brined 48 Hours, Fried Crispy, and Sauced, Served with Celery and a Side of Homemade Ranch or Blue Cheese Dressing 14.95 Plain • Buffalo • Agave Whiskey • Maple Bourbon BBQ • Jack Daniels • Habanero Garlic
- ★ **Smoked Spare Ribs** Marinated in Loon Juice Cider Beer and Served with BBQ or Mustard Sauce, Slaw, and Waffle Fries Half Rack 19 Full Rack 32
- ★ **Smoked Beef Brisket** Made with 1919 Root Beer, Slow Roasted and Served with Slaw and Waffle Fries 21

SANDWICHES & BURGERS

Comes with Choice of Waffle Fries or Kettle Chips • Sub Rings, Side Salad, or Soup 3 • Any burger can be substituted with grilled chicken

- ★ **Turkey Melt** Pepper Jack Cheese | Spinach | Bacon | Chipotle Cranberry Mayo | On 9 Grain Bread 13.25
- Iven's Blackened Chicken Sandwich** Grilled Chicken Breast | Smoky Bacon Aioli | Lettuce | Tomato | Onion 13.25
- ★ **Walleye Po Boy** Fresh Walleye Soaked in Our House Ale, Breaded and Fried on a Hoagie Bun with Lettuce | Tomato | Onion | Tartar 17
- Steak of The Woods Sandwich** Grilled Center Cut 6oz. Top Sirloin Topped with Mushrooms, Served Over Texas Grilled Toast 17
- ★ **Brie Merri Burger** 1/2 Pound Brisket Chuck Burger | Bacon Jam | Brie | Smoky Bacon Aioli 15
- Old Faithful Burger** 1/2 Pound Brisket Chuck Burger Lettuce | Tomato | Onion | Pickles 12.25 Add Cheese 1 Add Bacon 2
- Shroom & Swiss Burger** 1/2 Pound Brisket Chuck Burger | Swiss Cheese | Roasted Portobello 14.25
- Black & Blue Burger** Blackened 1/2 Pound Brisket Chuck Burger | Swiss Cheese | Gorgonzola Crumbles 14
- ★ **The Sparky Burger** 1/2 Pound Brisket Chuck Burger | Pepper Jack Cheese | Sautéed Onion | Fresh Jalapeño | Bacon Jam Cry Baby Craig's Sauce 16.25

Add Ons

Bacon 2 | Swiss 1 | American 1 | Cheddar 1 | Pepper Jack 1 | Mushrooms 1 | Caramelized Onions .50 | Jalapeños .50
Substitute a Veggie Patty for 1

PASTAS

Substitute Gluten-Free Noodles on Any Pasta. Add a piece of Toased Ciabatta Bread 1 Gluten Free Bread 1

- ★ **Renatas House Pasta** Sautéed Shrimp & Portobello Mushrooms Tossed in a Savory Lobster Newberg, Served Over Fettuccine 21
- Angel Hair Pasta** Onion | Roasted Garlic | Bell Pepper | Spinach | Basil | Chives | Cherry Tomatoes in a Smoky Tomato Sauce 12 Add Shrimp 6 Add Chicken 4
- ★ **Beer Cheese Mac** Made with Jack Pine Vengeance and a Creamy Five Cheese Blend 15 Add Grilled or Crispy Chicken 4 Add a Kick with Buffalo Sauce .50 Add Shrimp 6 Add Lobster Claw Meat 6
- ★ **Chicken & Sausage Penne** Often Imitated, Never Duplicated. Caramelized Onion | Smoked Bacon | Parmesan 17

ENTREES

Our Steaks are Hand Selected, USDA Certified Angus Beef. Naturally Aged 28 days for Tenderness, and Seasoned to Enhance the Flavor.

- ★ **New York Strip Steak** 10 oz. Even Marbled Texture, Served with Chef's Vegetables and Choice of Potato 29 Make it a Surf & Turf Add Shrimp or Grilled Scallops 8 Add Sautéed Portobello Mushrooms 2 Caramelized Onions 1 Peppercorn Cream 3
- ★ **Center Cut Sirloin** Caramelized in our 1700 Degree Broiler, Served with Chef's Vegetables and Choice of Potato 6oz. 17 10oz. 22 Make it a Surf & Turf Add Shrimp or Grilled Scallops 8 Add Sautéed Portobello Mushrooms 2 Caramelized Onions 1 Peppercorn Cream 3
- Canadian Walleye** Broiled, Served with Lemon Butter Caper Sauce, Chef's Vegetables and Choice of Potato 21
- ★ **Blackened Jumbo Sea Scallops** Sautéed and Served with Mango Cilantro Sauce and Toasted Basmati Rice 29
- ★ **Minnesota Fish & Chips** Beer Battered Walleye with House Fries, Malt Vinegar, and Tartar 21
- Coconut Shrimp** Crispy Deep Fried Jumbo Shrimp Served with Pineapple Coulis and Toasted Basmati Rice 21

Potato Choices

Baked Potato | Loaded Baked Potato 2.0 | Hash Browns | Loaded Hashbrowns 2.0 | Waffle Fries

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourne illness.

DINE IN MENU 6 WINTER 2021



19624 County Road 3
Brainerd, MN 56401
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(218) 829-7507

★ Weekly Specials ★

- Monday**
Curry Night ~ 3 Featured Curry Dishes
- Tuesday**
Sushi Platters & Seafood Raffle
- Wednesday**
WILD WING WEDNESDAY!
- Thursday**
BBQ Night ~ Family Style Meal
- Friday**
Fish Fry or PRIME RIB & Meat Raffle
- Saturday**
Half Chicken Dinner or PRIME RIB
- Sunday**
Better Than Broasted Chicken
Family Style Dinner

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~ OPEN 7 DAYS A WEEK ~

Sunday 11am - 8pm
Monday - Thurs 4pm - 8pm
Friday 4pm - 9pm
Saturday 11am - 9pm



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GIFT CARDS AVAILABLE

SWEETS

- Creme Brulee** 5
Cool Custard, Sugar Crackle Shell
- Messy Brownie Sundae** 8.5
Hot Fudge Sauce, Ice Cream, Whip
- Mamas Key Lime Pie** 5
Homemade recipe straight from the Florida Keys

★ Build Your Own Donut Platter 9 ★

(Some Assembly Required)
Freshly Fried Mini Donuts with a Fun Platter of Toppings
Hot Fudge | Salted Caramel
Cinnamon Sugar | Powdered Sugar
Bailey's Sauce | Candied Bacon
Raspberry | 5 Spice | Nuts