

G R I L L I N T H E W O O D S

Starters

- HERB GARLIC BREAD 8**
rustic baguette toasted with garlic butter
- ELK CHILI 12**
Durham Farms elk, white cheddar, scallions
- CHEF’S INSPIRED SOUP 11**
ask your server for today’s selection
- JUMBO ONION RINGS 11**
maple mustard dipping sauce
- CHICKEN POTSTICKERS 13**
steamed and pan fried in sesame, lemongrass,
pickled vegetables, chili-soy dipping sauce

Salads & bowls

ADD A PROTEIN:

- AVOCADO +3 GRILLED CHICKEN BREAST +6
GRILLED PRAWNS +9 SIRLOIN STEAK* +16
GRILLED SALMON* +14

- GARDEN GREENS 11**
mixed greens, baby tomato, English cucumber,
rustic croutons, choice of dressing
- THE WEDGE 13**
iceberg lettuce, baby vine ripened tomatoes,
thick cut peppered bacon, shaved scallion,
Great Lakes blue cheese dressing
- CAESAR 13**
romaine hearts, Druids soft pretzel croutons,
grana parmesan crisp, asiago, grilled lemon,
house caesar dressing
- CHOP HOUSE 17**
field greens, shredded brussels sprout, pecan,
baby tomato, wild boar bacon, shaved asiago,
house green goddess dressing
- THAI CHICKEN BOWL 23**
chilled & marinated buckwheat soba noodles,
shaved cabbage, bean sprouts, scallions, carrot,
sweet sesame dressing, toasted peanuts,
grilled ginger chicken breast

Mains

- DRUIDS “MAC-N-CHEESE” 18**
campanelle pasta, tillamook white cheddar,
aged asiago, local leeks, grana parmesan,
olive oil & herb breadcrumbs
- CHICKEN BREAST+6 GRILLED PRAWNS+9
GRILLED SALMON**+14 8OZ SIRLOIN STEAK* +16**
- 19TH HOLE CHICKEN & FRIES 18**
breaded and fried chicken breast tenders,
herb steak fries, choice of dipping sauce
- GRILLED SALMON* 28**
local leeks, brussels sprouts, forest mushrooms,
roasted sweet potato, valencia orange butter
- CRISPY SKIN CHICKEN BREAST 25**
herb & lemon marinated, forest mushroom,
pearl onion, creamy dijon demi-glace,
creme fraiche mashed potatoes

- CRISPY BRUSSELS SPROUTS 14**
wild boar pork belly, garlic, pickled onion,
sweet grain mustard glaze
- STREET TACOS 13**
house pork carnitas, avocado crema,
pico de gallo, blend of cheese, cotija, lime
- SMOKED BRISKET NACHOS 14**
fresh corn tortilla chips, white cheddar,
pico de gallo, spiced sour cream, avocado
- CHICKEN WINGS (6/9) 13/17**
choice of garlic buffalo or northwest BBQ,
celery salad, buttermilk ranch

Sandwiches

- CHOICE OF STEAK FRIES OR SWEET POTATO FRIES**
SUB FOR FRIES \$2 EXTRA: ONION RINGS,
ELK CHILI, SOUP CROCK, SIDE CAESAR OR HOUSE SALAD

- SMOKED TURKEY CLUB 18**
toasted sourdough, smoked turkey breast,
thick-cut peppered bacon, leaf lettuce,
mayo, sweet tomato chutney
- FRIED SHRIMP PO’ BOY 20**
beer battered jumbo prawns, garlic baguette,
house spicy slaw, 1000 island dressing,
grilled lemon, classic cocktail sauce
- THE CUBANO 19**
black forest ham, slow roasted pulled pork,
swiss cheese, dill pickle wedges, cuban mustard
aioli, toasted ciabatta roll
- BUTTERMILK FRIED CHICKEN 18**
brioche bun, chili aioli, crisp dill pickle,
leaf lettuce, beefsteak tomato
- AMERICAN ANGUS BURGER* 18**
½ lb angus beef, mayo, choice of cheese,
leaf lettuce, beefsteak tomato, shaved onion,
brioche bun
- DRUIDS STEAKHOUSE BURGER* 20**
½ lb angus beef, wild boar bacon, steakhouse
aioli, smoked gouda & sharp cheddar,
beefsteak tomato, leaf lettuce,
crispy fried sweet onion

- PACIFIC COD & CHIPS (2pc/3pc) 20/24**
Georgetown “Johnny Utah” pale ale battered,
house spicy slaw, steak fries, caper remoulade,
grilled lemon
- MARINATED PRAWN TACOS 23**
blended flour/corn tortillas, cilantro-lime
slaw, avocado crema, grilled pineapple salsa,
fresh fried corn tortilla chips
- STEAK FRITES* 32**
8oz center cut sirloin steak, herb steak fries,
cilantro chimichurri, steakhouse aioli,
cabernet demi-glace
- 12OZ RIB EYE STEAK* 39**
yukon gold mashed potatoes, garlic green beans,
caramelized pearl onions, cabernet demi-glace

****Split plate charge \$2****

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Automatic Gratuity Charge of 20% for Parties of 8 or More, No Split Checks*

10/09/2025