

Decidedly unrefined — The fanciest shed in the tri-counties

GOOD EATS

9632 Route 96 Trumansburg, New York 14886 | Open 7 days a week from 4-10pm ☎ 607-387-9101

Appetizers

- “Woodchips”**
Our homemade potato chips smothered with cheese, bacon & green onions
Small **\$2.95** Medium **\$3.95** Large **\$4.95***
**Basket of plain \$1.95 served with dill ranch*
- Veggie Pie** **\$6.95**
Flour tortilla with our homemade pesto, sauteed vegetables & cheese
- Tostado Nachos** **\$5.45***
Crisp corn tortillas topped with cheese & served with our homemade salsa
**Stack 'em with our Tri-Chili, sour cream and jalapenos for \$2.00*
- Chile Relleños** **\$6.45**
Fire-roasted peppers, jack and cheddar cheese wrapped and fried with black bean paste and ranchero sauce
- Quesadillas** **\$4.95***
Cheese with salsa and sour cream
**Add chicken, tequila beef or chopped pork for \$2.00*
- Crab Cake** **\$7.45**
A single large lump crab cake, sauteed and served with Cajun Rémoûlade
- Potato Skins** **\$5.45**
Bacon and cheddar or chili and cheddar with sour cream
- Chicken Fingers** **\$5.95**
Plain or served with your favorite wing sauce
- Sweet Potato French Fry Plate** **\$4.95**
With Cajun Rémoûlade

Wings

All Served with Blue Cheese & Celery Sauces: Hot, Medium, Mild, T-N-T, Jerk, Red-White-Blue, BBQ, Pesto Garlic, Honey Mustard BBQ

- Twelve Wings** **\$6.50**
Twenty-Four Wings **\$11.95**
Fifty Wings (on a trash can lid) **\$21.95**

Salads

- Grilled or Blackened Chicken Chef** **\$7.95**
Topped with shredded cheese
- Tequila Fajita Beef Salad** **\$7.95**
Topped with Tomato Relish and shredded cheese
- Buffalo Shrimp/Chicken Salad** **\$7.95**
Topped with crumbly blue cheese and celery
- Crabcake Salad** **\$7.95**
Deep fried and topped with slaw
- Marinated & Grilled Vegetable Chef** **\$7.95**
Topped with shredded cheese

Dressings

Red Cat Raspberry Vinaigrette, Dillweed Ranch, Honey Mustard, Cajun 1000, Blue Cheese, Roasted Garlic Vinaigrette, Green Goddess, Roadhouse Red (Add Crumbly Blue Cheese for \$.50)

Kids Menu

Recommended for children 10 and under. Served with one house side and a soft drink

- Corn Dog** **\$4.95**
Chicken Fingers **\$4.95**
Kids Calabash Shrimp **\$4.95**
Mini Ribs **\$4.95**
-or-
Two House Sides **\$4.95**

Smokin'

- Our blend of local hickory and apple wood smoking colors the meat pink. All our BBQ is well done and done well! All served with two house sides and corn bread*
- Carolina Style Pork** **\$9.95**
Just like Uncle Arnold taught us. Slow smoked for over 8 hours. Taste it before you sauce it
- St. Louis Ribs**
Dry rubbed and smoked with local hickory and apple wood & finished with our whiskey BBQ sauce
Half Order **\$11.95**
Full Order **\$21.95**
- Tequila Marinated Brisket** **\$11.95**
Marinated overnight with José Cuervo and a blend of fresh herbs, smoked over 20 hours and served with cherry tomato relish
(Served Medium)
- Cornell Chicken** **\$9.95**
A local favorite all year. A half-chicken in a vinegar marinade
- Trash Can Combo** (serves 3-4) **\$27.95**
Half-rack ribs, half-chicken, brisket or pork BBQ & cornbread with 3 house sides served on a trash can lid

Sandwiches

- Served on Ithaca Bakery bread, with one house side*
- Carolina Sliced Pork** **\$5.50**
Just like Uncle Arnold taught us. Fills you right up!
- Crabcake Po Boy** **\$6.50**
Deep fried, with Cajun Tartar sauce
- Cannonball** **\$6.50**
Our version of French dip. Slow smoked shaved Angus beef with au jus
- Chicken** **\$6.50**
Grilled or fried, blackened, or rolled in any wing sauce with lettuce tomato and onion
- Catfish Po Boy** **\$5.50**
With Cajun tartar sauce
- Burgers** **\$5.50**
One-half pound cooked to temperature. Topped with lettuce, tomato & onion
- T-Burger** **\$5.50**
One-half pound blackened burger topped with blue cheese slaw, lettuce & onion
- Toppers \$.50 each or 3 for \$1.00 (Mushrooms, bacon, cheese, grilled onions, blue cheese crumbles)*

Sides

- House Sides** **\$2.00**
- Yankee Slaw
 - T-N-T Chili
 - Onion Rings
 - Veg-O-the day
 - Black Beans
 - Curly Fries
 - Rough Cut Fries
 - Cornbread
 - Blue Cheese Slaw
 - Cup of Soup
 - Cinnamon Apples
 - Mac & Cheese
 - Seasonal Salad
 - Chef Starch
- Roadhouse Sides** **\$3.00**
- Loaded Baked Potato (butter, sour cream, chives, bacon and cheese)
 - Dinner Salad
 - Bowl of Soup
 - Sweet Potato French Fries

Don't forget our Sunday brunch: 9:00 a.m. - 2:00 p.m.

Entrees

- Served with house salad and loaded baked potato (Butter, sour cream, chives, cheese, bacon)
Free substitution for sides*
Add a crabcake for \$5.00
- | | |
|--------------------|-----------------------|
| Rare: cold red | Med well: slight pink |
| Med rare: warm red | Well: not responsible |
| Medium: hot pink | *blackened |
- Cornmeal Coated Catfish** **\$9.95**
With Cajun Tartar
- Salmon** **\$13.95**
Blackened or sauteed with honey glaze
- Slow Smoked Prime Rib**
A generous cut served with horseradish sauce and Au Jus *(Available Friday, Saturday, Sunday)*
Queen (10-12 oz) **\$15.95**
King (14-16oz) **\$18.95**
- New York Strip** **\$18.95**
A generous cut of Angus beef blackened or grilled to your liking, topped with onion crispies
- Lump Crab Cakes** **\$13.95**
Sauteed, with Cajun Rémoûlade
- “Everyday Fish Fry”** **\$11.95**
Not just on Friday.
12 oz. of beer-battered haddock
- Fried Calabash Shrimp** **\$9.95**
Calabash Shrimp are found just north of Myrtle Beach. Served with either Cajun tartar or cocktail sauce
- Grilled or Blackened Chicken with Jambalaya** **\$9.95**
- Marinated & Grilled Vegetable Plate** **\$9.95**
- These dishes are served with a dinner salad or a seasonal salad*
- Jambalaya** **\$8.95**
Made with chicken, andouille sausage and cornbread
- Woodland Burrito** **\$8.95**
Jambalaya, Chopped Pork or Chopped Beef, Black beans, rolled and tucked with ranchero sauce and cheese.
- Shrimp & Crab Quesadilla** **\$8.95**

Beverages

- Free Refills*
- Sweetened or Unsweetened fresh brewed iced tea** **\$1.75**
Lemonade **\$1.75**
Soft Drinks **\$1.75**
Coffee **\$1.00**
Hot Cocoa (no refills) **\$1.00**

We proudly use:

- All Angus beef
- Cornmeal from Newton, N.C. (Midstate Mills)
- Cayuga Creamery Ice Cream
- Hoffmire Produce
- Ithaca Bakery Bread
- Local Hardwood for Smokin'

- Catering Available
- Gift Certificates Available
- All prices subject to state sales tax
- An 18% Gratuity will be added to parties of 8 or more
- \$6.00 per bottle corkage
- Split order fee \$2.00

WOODLAND ROADHOUSE