

Starters

BRAISED BEEF & WILD MUSHROOM PIEROGIES 13

potato-parmesan pierogies, braised c.a.b.*, wild mushroom ragu, demi-glace, horseradish crème fraiche

AHI STACK ♦ 15

wakame, avocado, crispy potato, sriracha aioli, sweet soy

LEMON & GARLIC SCAMPIES 16

shaved garlic, lemon, chardonnay, grilled bread

JUMBO LUMP CRAB CAKES 13

lemon- caper aioli

CHEESE SLATE 15

beemster, moody blue, st. angel, aged manchego, grand cru gruyere, marcona almonds, fig preserves, toasted baguette

FRESH FRIES 6

fresh-cut, fines herbes, malt vinegar aioli

PAN SEARED MUSSELS 12.5

garlic, shallots, chorizo, grape tomatoes, basil, chardonnay

WARM WHIPPED BRIE & LOBSTER DIP 12

maine lobster, whipped brie, chives, tarragon, toasted baguette

Soup & Salad

LOBSTER BISQUE 9.5

lemon crème fraiche, chive oil

PEAR SALAD 11

brandy braised pear, moody blue cheese, radicchio, toasted walnuts, golden raisin, ohio maple vinaigrette

YOUNG CAESAR SALAD 10

baby romaine, shaved croutons, lemon, parmesan, cracked black pepper

BISTRO BEET SALAD 10

baby greens, candy stripe, golden & bulls blood beets, mackenzie creamery goat cheese, pickled red onions, marcona almonds, shaved fennel, goat cheese ranch dressing

OUR SEVEN ROOM INN HAS BEEN SELECTED AS ONE OF THE TOP PLACES TO DINE AND STAY IN THE COUNTRY BY THE COOKING CHANNEL'S UNIQUE EATS.



*These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.

♦ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

There will be a 20% service charge added to parties of 6 or more


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RESTAURANTS AND CATERING

THEDRIFTWOODGROUP.COM

Simply Grilled

C.A.B.* FILET MIGNON • [10 OZ] 43	SCAMPIES [9 OZ] 35
C.A.B.* PETITE FILET MIGNON • [8 OZ] 38	SWORDFISH [7 OZ] 27
C.A.B.* RIBEYE • [16 OZ] 42	BEELER'S TOMAHAWK PORK CHOP •
C.A.B.* NY STRIP • [14 OZ] 38	[14 OZ] 30

SAUCES

bearnaise | horseradish creme fraiche | WP steak sauce
blue cheese fondue | truffled demi glace | miso-soy vinaigrette | lemon-garlic sauce

OSCAR add asparagus, lump crab meat and béarnaise +10	SURF & EARTH pair any simply grilled item with a butter poached lobster tail +19
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Composed Entrées

GRILLED HANGER STEAK • 27

c.a.b.*, grilled medium rare, asparagus, blue cheese fondue, fresh fries, malt vinegar aioli

PAN SEARED VEAL MEDALLIONS • 27

panko, roasted artichoke hearts, pickled red onion, asparagus, tarragon hollandaise

MACK & CHEESE 21

mackenzie goat cheese, aged parmesan & manchego, chorizo, goat cheese strudel

BRAISED POT ROAST 25

c.a.b.*, baby carrots, pommes puree, big red reduction

WP BURGER • 13.5

c.a.b.*, local swiss, grilled red onion, roasted garlic aioli, artisan bun, fresh fries, malt vinegar aioli

OHIO CHICKEN 23

braised thigh, pan seared breast, shiitake & brussels sprouts "risotto", truffle

SCAMPI BUCATINI 36

shaved garlic, lemon, cherry tomatoes, manchego, chardonnay, parmesan

SEARED DAY BOAT SCALLOPS • 36

spiced sweet potato risotto, aged parmesan & manchego, pomegranate beurre rouge

SHRIMP & GRITS 26

low country cheesy grits, chorizo, cherry tomatoes, beer blanc, scallions

BAY OF FUNDY SALMON • 25

toasted orzo, shaved fennel, baby bok choy, asparagus, basil vinaigrette

BUTTER POACHED MAINE LOBSTER 39

bacon & scallion risotto, blood orange beurre blanc

CHILEAN SEA BASS 36

maine lobster pommes puree, fennel fries, garden chives, veal demi-glace

Simple Sides

MACK & CHEESE 7	ROASTED BRUSSELS SPROUTS 7
TRUFFLED POMMES PUREE 8	SHIITAKE & OYSTER MUSHROOM SAUTE 8
JUMBO ASPARAGUS & BEARNAISE 7	GLAZED BABY CARROTS 7
LOW COUNTRY CHEESY GRITS 7	MAINE LOBSTER POMMES PUREE 9