

WoodenAngel

RESTAURANT CAFE WINE - COCKTAIL BAR

American Cuisine - American Wines



Soup of the Day - Cup 3.50 Bowl 4.50

Roasted Five Onion Soup, provolone topped 5.75

Small Plates for Tasting 5.00 ea

- Chef's Stuffed Mushrooms (2)
- Traditional Bruschetta
- Bacon Wrapped Chicken Livers (3)
- Creamy Parmesan Risotto
- Teriyaki MeatBall (2)
- Steamed Mussels

Small Plates for Tasting 6.00 ea

- Lamb Stuffed Grape Leaves (3)
- Jumbo Oysters on the 1/2 shell (3)
- Marinated Beef Short Rib
- Gulf Shrimp Cocktail (3)
- Skewered Beef Tenderloin (2)
- Pork Dumplings (2) (steamed)

Small Plates for Tasting & Sharing 7.00 ea

Ginger Glazed Scallops Bacon Wrapped (3)

Our Imperial Crab Cake

Chilled Ahi Tuna

Cheese Plate of the Day

Goat Cheese Stuffed Artichokes

Fried Quail Wing

ThinCrust Skillet Breads Full 12. Half 7.

Grilled Chicken - brie, Bosc pears, candied red onions

Margarita- real tomatoes, fresh mozzarella fresh basil

Antipasti - sopressata, capicola, gardenere relish

Shrimp - bean spread, spinach, feta, garlic

Today's Chef Mike's Dinner Features 

Salads

Mixed Greens or Wedge of Iceberg 6.50 (your choice of any dressing)

Our Caesar style romaine 9.50

Alex's Summer Salad - garden lettuces, real tomatoes, fixed olives, shaved parmesan, lightly herbed lemon- red wine vinaigrette 10.75

Baby Spinach - hot bacon dressing, tomatoes, crumbled blue cheese, mushrooms 8.75

Hearts of Palm - DiParma prosciutto, kalamata & green olives, cherry peppers, sun roasted tomatoes, fresh mozzarella, white balsamic 13.50

Blu Pom Chicken* - grilled chicken breast with blueberry pomegranate vinaigrette, on romaine, fresh blueberries, mandarin oranges, goat cheese, cucumbers, toasted pecans 17.50

Pan Roasted Salmon on Watermelon Salad - feta, kalamata olives, green onion, asparagus, orange olive oil 19.50

Grilled Chicken Breast on our mixed greens salad * 17.50

Grilled Beef Filets on our mixed greens salad * 19.50

* includes hardboiled egg, tomato, cucumber, olives, aged cheddar, roasted red skin potatoes

Entrees

Boston Scrod* - baked or broiled English style 18.50

Sautéed Chicken Breast – Mission figs, molasses, peppercorns, goat cheese 19.50

Vegetarian Vegetable Lasagna- layers of eggplant, zucchini, squash, portobello's, asparagus, a top pasta; garlic olive oil, red pepper puree topped 19.50

Baked Seafood AuGratin* - sautéed shrimp, scallops, langoustinos, lump crab; tossed in lemon tomato basil butter 29.50

Broiled Canadian Lobster Tails (7oz) 45.50 (2) 25.50 (1)

Filet Mignon* center cut 8oz 29.50

Twin Lamb* Chops 24.50

Rack of Lamb* 'Our Specialty' 33.50

Pan Seared Prime Delmonico* (rib eye) 27.50

* Regarding the food safety of these items, written information is available at the host station

Wooden Angel

RESTAURANT CAFE BAR

American Cuisine - American Wines

308 Leopard La, Beaver, PA 15009 724.774.7880

WWW.WOODEN-ANGEL.COM

EMAIL-ALEX@WOODEN-ANGEL.COM

Mike Frashure, Food Deborah Rickard, Events Alex Sebastian, Host

Lunch: Tue – Fri SERVING ALL AFTERNOON Dinner: Tue - Sat

Private Party & Meeting Rooms – Anytime

We serve “a snack or a meal” **all afternoon** – Tuesday – Friday