

# WoodStone

## STEAKHOUSE

19502 Molalla Ave.  
Oregon City, OR 97045  
Phone: 503-742-2222  
Fax: 503-742-2420

Welcome to WoodStone Steakhouse!

We all know what it takes to grill a good steak, but here at WoodStone, we make it perfect. Our steaks come remarkably juicy and flavorful because they are fresh USDA choice aged cuts of beef, seasoned to perfection with a unique combination of spices, and flame-grilled over wood for a deep flavor that is impossible to imitate.

That's the WoodStone way.

### Serving Temperatures

Cooked to Order	Color	Temperature
Rare	Very Red Center	Cold
Medium Rare	Red Center	Warm
Medium	Pink Center	Hot
Medium Well	Light Pink Center	Hot
Well Done	Brown Throughout	Hot

We welcome special requests and substitutions with every order,  
and we have specials every day.

Enjoy!

# Salads & Soups

	<u>Small</u>	<u>Large</u>
<u>Caesar Salad</u>	7	10
<u>Chicken Caesar Salad</u>	11	14
<u>Spicy House Salad</u>	7	10
Diced cucumber, onion, and tomato in olive oil, lemon, spices, and garlic with a kick		
<u>The WoodStone Salad</u>	Steak 14	16
Mixed greens, crumbly bleu cheese, tomatoes, and onions, tossed in our signature bleu cheese dressing, with your choice of house cut steak or chicken	Chicken 12	14
<u>The Wedge Salad</u>	7	9
Iceberg lettuce topped with crumbly bleu cheese, tomatoes, garlic croutons and our signature bleu cheese dressing		
<u>Steak Soup</u>	7	10
A meal in itself - House Signature		
<u>Soup of the Day</u>	6	9

# Espresso & Beverages

<u>Espresso Drinks</u>	<u>Single</u>	<u>Double</u>	<u>Beverages</u>	<u>Refillable</u>
Espresso Classic	2.75	3.5	Coke, Diet, Sprite, Root Beer, Pibb Xtra, Lemonade, Cherry Coke, Coke Zero	2.65
or Americano	<u>10 oz.</u>	<u>16 oz.</u>	Flavored Iced Teas	2.65
Cappuccino/Latte	3.5	5	Hot Tea	2.5
Caffe Mocha	4	5.5	Coffee	2.5
(Latte with chocolate syrup)			Milk	2.5 (no refills)
Hot Chocolate	3	4	Juices	10oz. 3 16oz. 4

# Sandwiches

served with seasoned steak fries.

Choose two sauteed veggies to be put on your sandwich: Mushrooms, Onions, or Vegetables

Choose the main ingredient:

Small cut

WoodStone cut

4-5 oz.

7-8 oz.

Chicken Breast

11

13

House Cut

12

14

Smoked Brisket or Pulled Pork

12

14

Sirloin

12

14

Smoked Tri-Tip (Hot or Cold)

12

14

Philly

12

14

Ribeye

13

15

New York

13

15

Prime Rib Dip

13

15

# Signature Burgers

served with seasoned steak fries.

Available for take-out. Choose as much and as many toppings as necessary, that's the WoodStone way. As would be expected, our burgers are made from 100% USDA choice beef, grilled to order.

Third Pound

10

Half Pound

12

WoodStone Pound

15

Garden Burger

9

Available Toppings: Cheese, Bacon, Sauteed Mushrooms, Egg, Sauteed Onions, Lettuce, Tomatoes, Fresh Onions, and Pickles

# WoodStone Entrees

Let's not kid ourselves, you came for the steaks. That's why they are the last things placed on the table, hot off the grill. Have your steak grilled to order, or choose from our slow smoked ribs, brisket, or chicken cooked right here in our signature smoker.

## Choose two of the following sides:

Baked or Mashed Potatoes \* Creamed Spinach \* Sautéed Mushrooms \* Garden Salad  
Asparagus \* Sautéed Onions \* Sautéed Vegetable Medley \* Cup of Soup \* Steak Fries

Add an Additional Side for \$4.

## Choose your meat:

<u>House Cut</u>	8 oz.	18	12 oz.	22	16 oz.	26
<u>Sirloin</u>	8 oz.	19	12 oz.	23	16 oz.	27
<u>Tri-Tip</u>	8 oz.	19	12 oz.	23	16 oz.	27
<u>Porterhouse</u>	16 oz.	29	20 oz.	35	27 oz.	39
<u>Ribeye</u>	11 oz.	25	16 oz.	29	22 oz.	37
<u>New York</u>	11 oz.	25	16 oz.	29	22 oz.	37
<u>Filet Mignon</u>	8 oz.	25	12 oz.	29	16 oz.	39
<u>Rack of Lamb</u>	---		Half Rack	23	Full Rack	35
<u>Pork Chop</u>	10 oz.	18	16 oz.	22	20 oz.	26
<u>Chicken Breast</u>	10 oz.	16	12 oz.	20	16 oz.	26
<u>Salmon</u>	8 oz.	23	12 oz.	27	16 oz.	33
<u>Halibut</u>	8 oz.	25	12 oz.	29	16 oz.	35

## From the Smoker

(All cut sizes are approximate)

<u>Prime Rib</u>	11 oz.	25	16 oz.	29	22 oz.	37
<u>St. Louis Style Pork Ribs</u>	---		Half Rack	23	Full Rack	33
<u>Brisket</u>	11 oz.	18	16 oz.	23	22 oz.	29
<u>Smoked Pork</u>	11 oz.	18	16 oz.	23	22 oz.	29

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.

---

# Cocktails

(All cocktails are \$8)

## the Classics

---

### WoodStone Cosmopolitan

Stolichnaya Vodka, Cointreau, muddled lime juice, simple syrup, and cranberry juice shaken to ice cold perfection and served up with a lime.

### The Original Old Fashioned

An orange slice, cherry, bitters, sugar, muddled well, served over ice, and topped with bourbon.

### Gin Lime Rickey

Tanqueray Gin, fresh lime juice, club soda, and a splash of grenadine served on the rocks with a cherry and a lime.

### Classic Manhattan

One of the oldest known cocktails, the Manhattan combines whiskey and sweet vermouth with a dash of bitters, shaken with ice, and served up with a cherry.

### Spanish Coffee

Rum, Kahlua, and Grand Marnier mixed with coffee and spices, served in a sugar rimmed mug with whipped cream.

## the Gemstone Collection

---

### Ruby

Stolichnaya Razberi Vodka, fresh raspberry puree, lemon juice and simple syrup shaken until cold and served straight up. A champagne float makes it sparkle.

### Jade

A tropical temptation made with Midori, Malibu Rum, and pineapple juice.

### Black Opal

A potent mix of vodka, rum, gin, triple sec, Chambord, and fresh sour mix. This twist on the Long Island Iced Tea packs the same punch with a fruit flavor.

### Sapphire

Fresh blueberry puree, lemon juice, simple syrup, and Stolichnaya Blueberi Vodka shaken, and served with a champagne float.

---

# Beer & Spirits

## On Draft

## Bottles

Bud Light	3.75	Miller Lite, Bud, Rolling Rock, Mich Ultra, Coors Light	3.75
Widmer Bros. Hefeweizen	4.75	Heineken	4.75
Widmer Bros. Drop Top	4.75	Pilsner Urquell	4.75
Deschutes Mirror Pond Pale Ale	4.75	Stella Artois	4.75
Deschutes Black Butte Porter	4.75	Dos Equis Lager	4.75
Bridgeport IPA	4.75	Newcastle Brown Ale	4.75
		New Belgium Fat Tire	4.75
Mike's Hard Lemonade	4	Corona	4.75
Kaliber	4	Broken Halo IPA	4.75
Red Bull/Sugar Free	4	Guinness/Blue Moon	4.75

## Vodka

## Gin

## Whiskey & Bourbon

Absolut, Citron	8	Beefeater	7	Bushmill's	8	Knob Creek	9
Belvedere	8	Bombay	7	Canadian Club	7	Makers' Mark	9
Grey Goose	9	Bombay Sapphire	9	Crown Royal	8	Pendleton	8
Ketel One	9	Hendrick's	8	Jack Daniel's	7	Seagram's 7 Crown	7
Monopolowa	7	Tanqueray	7	Jameson	8	Southern Comfort	7
Stolichnaya, Blueberi, Razberi, Vanil	7			J&B	7		
Three Olives Apple, Pomegranate	7	<b>Rum</b>				<b>Single Malt Scotch</b>	
		Bacardi 151	8	<b>Well Liqueur</b>			
<b>Tequila</b>		Captain Morgan's	7	Vodka	6	Glenfiddich	10
Don Julio Anejo	9	Malibu	7	Gin	6	Glenlivet	10
Herradura/Hornitos Reposado	9	Myer's Dark	7	Rum	6	JW Black	9
Patron Anejo	10	Kraken	8	Tequila	6	JW Red	8
Patron Silver	9	<b>Cognac &amp; Brandy</b>		Brandy	6	Macallan 12yr	11
Sauza Gold	8	Courvoisier	9	Whiskey	6		
1800	7	Hennessy	9				
Cuervo Gold	7	Remy Martin	10	Sambuca	6		

We have an assortment of Liqueurs available. Just ask your server!

We offer a large selection of **Fine Wines** to accompany your lunch or dinner!