

Welcome

The Woodstock Inn opened during Christmas of 1982.

The Main House is over 100 years old and was occupied by the Clement Family-after whom this dining room was named-for most of its 100 years. After being empty for approximately 20 years, the house was restored and finished as closely as possible to its original décor. To meet the demand for more seating, the wraparound porch was enclosed in the summer of 1984.

Over the years it has been the mission of the Rice Family to provide the patrons of the Clement Room Grille a traditional North Country dining experience, with a Worldly flair. Many of the products featured on today's menu are delivered to us directly by the farmer. This is to ensure not just freshness and quality, but also to share the sense of how the North Country operated years ago.

Beef- PT Farm, North Haverhill, NH

Veal and Cheeses- Robie Farm, Piermont, NH

Venison- Bonnie Brae Farms, Plymouth, NH

Fish and Shell Fish- Meehan Fish, Center Tuftonboro, New Hampshire

A sampling of local cheeses is recommended by the chef. Cheeses are best enjoyed as the first selection before dinner or as the final course after dessert.

Artisan Cheese Plate 16

Gruyere, Piermont Cheddar, Gorgonzola, Brie, Crackers, Fruit, Cured Meat

We hope you enjoy this experience as much as we have enjoyed providing it! Bon Appétit!



Clement House circa 1908

Beginning

Onion Soup 7

Gruyere, Puff Pastry

Smoked Shark Seafood Chowder 12

Roasted Corn, Haddock, Scallops, Bay Shrimp, Potato

Lobster Bisque 9

Cilantro Citrus Cream

U-10 Shrimp Cocktail 3

Weasel Wheat, Tomato-Chile Horseradish Sauce

Escargot 11

Puff Pastry, Gorgonzola Garlic Butter, Field Greens

Chevre Puffs 8

Mango Chutney, Fig Vinegar Reduction, Puff Pastry, Field Greens

Ahi Poke Tuna Nachos 11

Sesame, Cilantro Citrus Cream, Avocado, Wonton Crisps

Lobster Egg Rolls 12

Gorgonzola, Neufchatel Cheese, Sesame Sweet Chile Sauce

Flatbread Pizza 13

White Truffle Oil, Roasted Garlic, Mascarpone, Parmesan

Stuffed Mushrooms Florentine 10

Crab, Gorgonzola, Parmesan

Seafood Cake Sliders 11

Sweet Chile Tartar Sauce, Sweet Red Pepper Coulis

Savory Sampling 15

Chevre Puffs, Lobster Bisque, Seafood Sliders

Tableside Caesar for 2 11

Garlic infused Olive Oil, Lemon, Mustard, Anchovy, Egg Yolk

Caprese Salad for 2 11

Roasted Garlic, Black Truffle Salt, Balsamic Reduction

Farm

Free Range Duck Breast Salad 21

Wilted Spinach, Bacon, Shallot, Almonds, Mango Chutney, Scallions

Mediterranean Rotisserie Chicken 18

Country Olives, Artichoke, Asparagus, Basil, Sun-Dried Tomato Risotto Cake

Chicken Roulade 19

Prosciutto, Sun-Dried Tomato, Chevre, Demi Glaze, Daily Vegetable, Whipped Potato

Viennese Roasted Duck 18

Orange Marmalade Demi Glaze, Purple Cabbage, Whipped Potato

Pork Shank 17

Oatmeal Stout Maple Demi, Roasted Corn, Whipped Potato

Thai Duck Breast 24

Red Curry, Coconut Milk, Cilantro Risotto Cake, Wild Mushrooms

Ocean

Prosciutto Wrapped Tuna 24

Sweet Chile Remoulade, Jasmine Rice, Roasted Root Vegetables

Seafood Pie 22

Scallops, Crab, Lobster, U-10 Shrimp, Puff Pastry, Lobster Mash, Root Vegetables

Pan Seared Halibut 24

Lobster Sauce, Risotto Cake, Root Vegetables

Maple Plank Salmon 21

Daily Vegetable, Wild Rice, Maple Dill Butter

Cioppino 24

Baby Clams, Haddock, Crab, Scallops, Shrimp, Garlic Crostini

Emerald Sea 24

Shrimp, Lobster, Scallops, Broken Pesto, Angel Hair

Lobster Mac and Cheese 23

Cavatappi, Piermont Cheddar, Mascarpone, Sweet Chile, White Truffle Oil

Ranch

New Zealand Lamb Lollipops 23

Mustard Seed Vinaigrette, Roasted Garlic Mashed, Daily Vegetable

NH Farm Burger 15

Seasoned Veal and Beef, Piermont Cheddar or Gruyere, Tomato Chutney, Truffle Scented Pommes Frites, Homemade Pickle, Spent Grain Roll

Filet Mignon Steak and Cheese Sandwich 16

Gorgonzola, Piermont Cheddar, Shallots, Roasted Red Pepper, Garlic Roll, Truffle Scented Pommes Frites, Homemade Pickle

9 oz. Center Cut Filet Mignon 23

22 oz. Porterhouse 24

12 oz. NY Sirloin 18

Meat is Grilled and Seasoned. Served with daily vegetable and your choice of Whipped Potato, Baked Potato or Wild Rice.

Enjoy one of these options if you like:

Barcelona 7

Scallops, Crab, Hollandaise

Diane – Served Tableside 5

Scallions, Mustard, Shallot, Demi Glaze

Old Man of the Mountain 4

Roasted Garlic, Mushrooms, Oatmeal Stout-Maple Demi Glaze

Classic 5

Crab, Asparagus, Hollandaise

Wellington 4

Pâté, Puff Pastry, Burgundy Demi Glaze

Lobster 6

Claw and Cream Sauce

À la carte

Lobster Mashed 4

Garden Salad 5

Spinach Salad 5

Lobster Mac and Cheese, Side 7

Soup du Jour 6

Truffle Scented Pommes Frites 8

Four Cheese Sauce