WOODS LANDING CAFE

Appetizers (serveд any time)

| Fries or Tie Fries A mound of homemade crispy fries piled high. Tie fries are specially seasoned. | \$4.50 |
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| Sweet Potato Fries A mound of crispy sweet potato fries. | \$5.50 |
| Chili Cheese Fries A mound of crispy homemade fries smothered with green chili and melted cheese. | \$10.50 |
| Poutine An order of our house-made fries, topped with our brown gravy and cheese curds. | \$7 |
| Onion Rings Onion slices dipped in beer batter, served crispy and golden brown. | \$7 |
| Chips and Salsa Crisp tortilla chips served with homemade salsa. | \$5.50 |
| Nachos Corn tortilla chips piled high with choice of seasoned beef and/or refried beans; topped with melted cheese, tomatoes, onions, lettuce, and olives. | \$11 |
| Fried Pork Rinds Fresh fried pork skins seasoned and served with our house jalapeno ranch dressing | \$5 |
| Cheese Sticks Fresh mozzarella sticks battered and fried, served with ranch dressing. | \$8 |
| Battered Mushrooms Fresh mushrooms battered and deep-fried to a golden brown, | |
| served with ranch dressing | \$8 |
| Grilled Hot Wings A pound of bone-in chicken wings marinated in house Portuguese inspired | \$9 |
| hot sauce. Baked and finished over an open flame. Served with your choice of dipping sauce. | |
| Bull Fries Deep fried Rocky Mountain oysters served with cocktail sauce. | \$13 |
| Soups and Salads (served any time) | |
| Garden Salad Fresh seasonal green salad with your choice of dressing. | \$7 |
| Add: 6 oz. grilled chicken for \$3.50 | |
| Homemade Soup du Jour Cup: \$4 | <i>Bowl:</i> \$6 |
| Homemade Green Chili The best pork green chili in the State of Wyoming! Cup: \$6 | <i>Bowl:</i> \$9 |
| Soup and Salad Cup of soup and garden salad. | \$9 |
| Chicken Caesar Salad Tender strips of grilled chicken on a bed of romaine, topped with | \$11 |
| tomatoes, olives, parmesan cheese and our house Caesar dressing. | |
| Chef Salad Fresh green salad served with sliced turkey, ham, and cheese with your choice of dressing. | \$9.50 |
| Fajita Salad Romaine lettuce piled high with tomatoes, onions, olives, jack cheese, and a mix of fried | \$13.50 |
| onions and jalapenos. Served with choice of southwest chicken or steak and jalapeno ranch dressing. | |
| Kið's Menu (Only for kiðs under 12 and over 65) | |
| | \$6.00 |
| Cheese Quesadilla Served with chips and salsa. Add ground beef for \$1.00 | \$6.00 |
| Cheeseburger Our 1/4 lb. house burger served with kid-sized portion of fries. | \$6.50 |
| Small Nacho Plate A kid-sized portion of our nachos served with beans or seasoned beef and cheese. | \$6.50 |
| Chicken Tenders A three piece order of chicken tenders and fries. Add a cup of our house white gravy for \$1.50 | \$6.50 |
| Grilled Cheese Sandwich Grilled cheese sandwich served with fries. | \$6.50 |
| Add ham for $$1.50$ | |

Burgers, Burritos, and Other Hot Food (served any time)

All burgers and sandwiches served with fries or seasoned tie fries Add \$2.00 for substitution of sweet potato fries, onion rings, or side salad

| Our Famous Burgers House-made 8 oz. burger served on a toasted brioche bun with choice of cheese. | \$11.50 |
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| Served with tomato, lettuce, pickles, and onions. 1/4 pounder | \$9.50 |
| Add Sauteed mushrooms or grilled onions \$1.25 Add Bacon \$1.75 | \$9.50 |
| Chili Burger Two 1/4 pound patties smothered with our homemade green chile, onions, shredded cheese. | \$13.50 |
| Small order with one 1/4 pound pattie | \$10.50 |
| Southwestern Burger 8 oz. burger smothered in BBQ sauce or salsa, pepperjack cheese, deep-fried | \$12 |
| onions and jalapeno peppers. | |
| 1/4 pounder | \$10 |
| Grilled Black & Blue Chicken 6 oz. chicken breast dusted with our house blackened seasoning and | \$12 |
| grilled. Served on a brioche bun topped with house blue cheese dressing. | |
| Garden Burger A southwestern mix of brown rice, sunflower seeds, black beans, onions, garlic, peppers, and spices. Served with choice of cheese and all the trimmings. | \$10 |
| Fish & Chips Deep fried cod fillets served with fries. | \$10.50 |
| Chicken Tender Basket Chicken tenders served with fries. | \$10 |
| Add a cup of our house white gravy for \$1.50 | 7 |
| Philly Steak Sandwich Shaved roast beef with sauteed onions, green peppers, mushrooms, and | \$12 |
| Swiss cheese. Served on a ciabatta hoagie. | |
| Wildfire Burger Our house burger served with our house BBQ sauce, jalapenos, grilled onions and bacon topped with hickory smoked cheddar cheese. | \$12.25 |
| Smothered Burrito Beef and/or bean burrito smothered in our house green chili and shredded cheese. | \$12 |
| Served with lettuce, tomato, salsa, and sour cream | |
| Small Burrito | \$9 |
| Lunch | |
| (Served from 11 a.m. to 5 p.m.) | |
| Club Sandwich Layers of turkey, ham, and bacon on two pieces of toasted bread with lettuce, tomato, onion, and cheese of your choice. | \$10.50 |
| Hot Ham and Tomato Sandwich Sliced ham layered between your choice of cheese and melted | \$9 |
| between Texas toast. Add soup of the day for \$1.50. | |
| BLT Bacon, lettuce, and tomato with mayo on your choice of bread. | \$10 |
| Reuben Grilled corned beef topped with sauerkraut, swiss cheese, and thousand island on grilled rye. | \$10 |
| French Dip Sliced roast beef piled on a toasted ciabatta hoagie topped with your choice of cheese and served with au jus. | \$11 |
| Steak Sandwich 8 oz. sirloin steak on Texas toast. Served with lettuce, tomato, onion, and cheese. | \$16 |
| Bacon Blue Jalapeno Steak Wrap 4 oz. blackened char-grilled steak, roasted jalapeno, tomato, and | \$12 |

*Consumption of raw or undercooked meat may increase the risk of food-borne illness
*18% gratuity may be added for parties of 8 or more persons
Add \$1.50 for split meals and \$.50 for to-go orders

Dinner (Served only after 5 p.m.)

All dinners served with choice of baked, mashed, or french fried potatoes or buttered wild grain pilaf seasonal veggie, toasted garlic crostini, and choice of soup or salad (unless otherwise noted)

Loaded baked or mashed potato (Bacon, onions and cheese) Add \$3.00

| Sirloin Steak A 14 oz. hand cut, aged sirloin steak cooked to your specification. | \$24.50 |
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| 8 oz. steak portion | \$21 |
| Chicken Fried Steak A lightly breaded 8 oz. portion of choice tenderized beef fried golden | \$15.50 |
| and smothered with homemade country gravy. | |
| Chicken Fried Chicken A lightly breaded 5 oz. portion of chicken breast fried golden and | \$14.50 |
| smothered with homemade country gravy. | ¢1 <i>F</i> |
| Boneless Pork Loin A 10 oz. center-cut boneless pork chop marinated in a blend of spices and balsamic vinegar, grilled over an open flame and finished with a peppery Redd's apple ale and zinfandel reduction. | \$15 |
| House Manicotti A 12 oz. portion of house made manicotti stuffed with three cheeses, spinach, | \$14.50 |
| tomatoes and topped off with a basil marinara. Served with our seasonal veggie and garlic toast. | Ψ1 1.00 |
| Seasonal Fish Plate Ask server for details on how our current wild caught fish is prepared. | Market |
| Ask Your Server About Aaron's Specials! | |
| Beverages | |
| Coffee and Hot Tea free refills. | \$2.50 |
| Hot Chocolate per cup. | \$3.00 |
| Lemonade and Iced Tea One free refill. | \$2.50 |
| Old Fashioned Soda Bottle. | \$3.25 |
| Coke, Diet Coke, Cherry Coke, Dr. Pepper, Sprite One free refill. | \$2.75 |
| Milk Per glass. | \$2.50 |
| Chocolate Milk Per glass. | \$3.00 |
| Desserts | |
| Fresh Homemade Pie Ask your server for available flavors. alamode $A\partial\partial$ \$1.00 | \$5.00 |
| Whole Pie By special order only. | \$25.00 |
| Kladdkaka A gooey Swedish brownie baked fresh in-house and served with whipped cream. Add a scoop of ice cream for \$1.00 | \$4.50 |
| Sody Pop Floats Your choice of old fashioned soda in a frosty mug poured over a heaping scoop of ice cream. Ask you server for available soda flavors. | \$4.50 |

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History

Woods Landing was founded by Colonel Samuel Wood in 1883. Because he didn't have significant acreage to begin a ranch, Wood chose to open a saloon instead. In 1927 the property was sold to a couple from Indiana, Clarence and Mayme Lewellen who came up with the idea for a resort where people could stay and relax in the mountains. In 1932 the Lewellens hired a Norwegian by the name of Hokum Lestum to build a dancehall and a few cabins for vacationers. Clarence Lewellen died in 1936 and two years later Mayme married Hokum. Mayme continued to operate the business until her death in 1987. The resort went through several owners until Bill Sheehan and Sue Spencer bought it in 1996.

The Woods Landing Dance Hall, which was placed on the National Register of Historic Places in 1986 was a central gathering place for large numbers of Scandinavian immigrants in the area during the "tie back" industry of the early twentieth century. Tie backs were loggers who specialized in hewing logs into railroad ties. These immigrants came to the area in response to the railroad's large demand for the lumber available in southern Albany County. Much of the Union Pacific Railroad in Wyoming crosses through high plains and deserts where trees are rare. Spur lines from the main track in Laramie into the forests of southern Albany County provided much needed timber for rail ties and other types of construction. The Woods Landing Dance Hall served not only for dances, but also as a lodge and restaurant, as well as a place for blood drives, smorgasbords, weddings, and other occasions. Architecturally, the dance hall exhibits traditional Scandinavian design and craftsmanship. The logs were hand-hewn so that they fit tightly together, eliminating the need for chinking. In addition, the dance floor rests on twenty-four boxcar springs, and is the only "floating" dance floor known to be supported in this manner in Wyoming. Features such as the large stone chimney and knotty lodge-pole pine porch suggest the influence of the rustic Craftsman style architecture common to recreational buildings constructed in the Rocky Mountains during this time.

Accommodations

In addition to the historic dancehall, which houses the bar and cafe, the Woods Landing Resort also includes a general store, gas station, post office and cabins. Our cabins include:

- *The River Guest House* 3 bedroom log house with full kitchen, bath, and laundry.
- The Aspen North and South Cabins A new log cabin duplex with a great front porch. The North side of the duplex includes a king bed, double futon, kitchenette, and full bath. The South side includes two queen beds, kitchenette, and bath. Either side can be rented separately or both sides can be rented as one large cabin.
- *Rustic Cabins* These cabins do not have running water so you have to use a separate bathhouse for showers and toilets. Each of the four cabins has a small refrigerator, hot plate, outdoor picnic table, and grill. Bedding and towels are supplied.
- *RV Camping* We have five RV spots, each with a 30 amp hookup and water. There is a remote dump.

Please check out our website: **woodslanding.com** for more detailed descriptions of our lodging and current prices. Check at the store for cabin availability, either in person or call 307-745-9638.

bar and cafe wifi: Guest Password: ask your server cabin wifi: woods landing Password: yogibear