

The Woods Jupiter

129 Soundings Ave 33477-5088 · +15613209627 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 12

Calamari	\$16.00
Flash Fried, Choice of Marinara Sauce or Mild Buffalo, Blue Cheese Crumbles	
Maryland Style Crab Cake	\$24.00
Lump Crab, Mayonnaise, Lemon Butter	
Tuna Tartar	\$21.00
Ahi Tuna, Avocado, Mango, Wakame, Roasted Pineapple Salsa, Ponzu Sauce	
Pork Belly Sliders	\$15.00
Braised Pork Belly, BBQ Sauce, Cider Cole Slaw, Garlic Cilantro Aioli	
Chicken Wings	\$15.00
Choice of Buffalo, BBQ or Spicy Agave	
Southwest Chicken Rolls	\$14.00
Avocado, Sour Crème, Guajillo Sauce	
New Zealand Lollipop Lamb Chops	\$22.00
New Zealand Rack of Lamb, Romesco Sauce, Balsamic Glaze	
Spinach and Artichoke Dip	\$14.00
Shrimp Cocktail	\$19.00
Cocktail Sauce, Garlic Parsley Aioli, Avocado Cream	
Buffalo Chicken Flatbread	\$15.00
Shredded Chicken, Blue Cheese, Arugula	
Margherita Flatbread	\$16.00
Mozzarella Burrata, Pomodoro, Basil	
Vegetable Bianca Flatbread	\$16.00
Artichoke, Spinach, Truffle Parmesan Cream	

SOUP 2

French Onion Soup	\$9.00
Lobster Bisque	\$12.00

SALADS 5

The Woods House Salad **\$12.00**

Arugula, Hearts of Romaine, Radicchio, Spinach, Smoked Bacon, Roasted Corn, Carrots, Diced Hard Boiled Eggs, Honey Balsamic Vinaigrette, Parmesan Crostinis

Burrata Salad **\$14.00**

Burrata Cheese, Heirloom Tomatoes, Arugula, Basil Vinaigrette

Jupiter Salad **\$14.00**

Artisan Lettuce, Cherries, Almonds, Baby Heirlooms, Turtle Creek Goat Cheese, Shallot Vinaigrette

Artesian Ceasar **\$12.00**

Hearts of Romaine, Lemon Zest Bread Crumbs, House Made Caesar Dressing

Lotus Baby Ice Berg **\$14.00**

Baby Ice Berg Filled with Baby Heirloom Tomatoes, Slivered Red Onion, Bacon, House-Made Rogue Farms Butter Milk Blue Cheese Dressing

SANDWICHES 8

The Woods Burger **\$20.00**

8oz Florida Wagyu, Brioche Bun, White Cheddar, Lettuce, Tomato, Red Onion, Pickle Spear

Bison Burger **\$21.00**

8oz Bison, Brioche Bun, White Cheddar, Lettuce, Tomato, Red Onion, Pickle Spear

Turkey Burger **\$19.00**

8oz Turkey, Brioche Bun, White Cheddar, Lettuce, Tomato, Red Onion, Pickle Spear

Grouper Sandwich **\$21.00**

Grilled or Blackened, Brioche Bun, Remoulade, Lettuce, Tomato, Red Onion, Pickle Spear

Chicken Caprese Panini **\$20.00**

Grilled Chicken, Mozzarella, Basil, Balsamic Emulsion

Local Catch Fish Tacos **\$18.00**

Grilled or Blackened, California Slaw

Braised Short Rib Tacos **\$18.00**

Short Rib, Diced Onions, Radishes, Cilantro, Roasted Tomatillo Sauce, Cotija Cheese, Garlic Cilantro Aioli

Ribeye Steak Sandwich **\$27.00**

8oz Ribeye, Balsamic Onions, Drunken Cheese, Heirloom Tomato

LAND 10

New Zealand Rack of Lamb **\$39.00**

Espresso Rub, Chocolate Cherry Gastrique

The Woods Rack of Ribs **AVAILABLE OPTIONS**

Half or Full Rack of Baby Back Ribs, House Made Dr. Pepper BBQ Sauce, Served with Coleslaw

Half: \$22.00

Full: \$28.00

Chicken Piccata	\$25.00
Free Range Chicken, Angel Hair Pasta, Lemon-Caper Butter Sauce, Parsley	
Bolognese	\$23.00
Slow Cooked Prime Beef, Tagliatelle Pasta, Cream, Grana Padano Cheese, Red Wine Tomato Sauce	
7 oz Prime Filet Mignon	\$45.00
10 oz Prime Filet Mignon	\$53.00
12 oz Prime New York Strip	\$47.00
16 oz Center Cut Prime Ribeye	\$55.00
10 oz Skirt Steak with Chimichurri	\$28.00
14 oz Center Cut Pork Chop	\$27.00

EXCEPTIONAL TOPPINGS ³

Blue Cheese Crust	\$6.00
Espresso Rub	\$5.00
Horseradish Crust	\$5.00

SEA ⁴

Salmon	\$29.00
Pan-Seared Salmon, Artichoke Hearts, Sun-Dried Tomatoes, Asparagus, Agave Vinaigrette	
Ahi Tuna	\$34.00
Espelette Dusted Ahi Tuna, Asian Slaw, Garlic Ginger Soy Vinaigrette	
Snapper	\$36.00
Pan-Seared Snapper, Angel Hair Pasta, Lemon Butter Sauce, Tomato Relish	
Shrimp Scampi	\$29.00
Sautèed Shrimp, Heirloom Tomatoes, Linguini, Parsley, Beurre Blanc	

A LA CARTE SIDES ⁶

Truffle Fries	\$7.00
Twice Baked Potato	\$10.00
Sautèed Mushrooms	\$8.00
Happy Rich Broccoli	\$9.00
The Woods Signature Mac and Cheese	\$9.00
Brussel Sprouts with Bacon, Onions, Brown Sugar	\$9.00

COCKTAILS 7

Cucumber Smash	\$12.00
nolet's gin, st germaine, fresh lime juice, simple syrup muddled with organic cucumbers	
Empress G&T	\$13.00
purple empress gin poured over fresh lime juice and tonic garnished with rosemary and lemon	
Lavender Martini	\$13.00
chopin vodka, mixed with fresh lavender syrup	
Strawberry and Basil Margarita	\$13.00
correlejo blanco tequila added to muddled strawberries and fresh basil then topped with house made sour mix and rimmed with sea salt	
Smoked Old Fashioned	\$13.00
buffalo trace bourbon, simple syrup, dash of black walnut bitters, and garnished with a zest of orange	
Maple Bourbon Smash	\$12.00
templeton rye, maple syrup, cranberry juice, orange juice garnished with an orange wheel	
The Pineapple Infusion	\$12.00
findlandia vodka infused with fresh pineapples shaken and garnished with a pineapple wedge	

DRAFT BEER 13

Angry Orchard	
Blue Moon	
Budlight	
Due South Caramel Cream	
Fat Tire	
Funky Buddha Floridian	
Laguinitas	
Yuengling	
Guinness	
Stella Artois	
Tequesta Chancellor	\$7.00
Civil Society Fresh	\$7.00
Twisted Trunk IPGA	\$7.00

BOTTLED BEER 10

Amstel Light

Bud Light

Budweiser

Corona

Corona Light

Heineken

Michelob Ultra

Miller Lite

Becks N/A

Peroni

BUBBLES 18

La Marca, Prosecco Italy

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$42.00

Moet & Chandon, Brut, France

\$17.00

Moet & Chandon, Rose, France

\$18.00

Nicholas Feuillatte, Rosé

\$16.00

Piper Heidsieck, Brut, France

\$34.00

Codorniu, Rose, Spain

\$30.00

Piper Sonoma, Brut, California

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$42.00

Schramsberg, Blanc de Blanc, Napa Valley

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$70.00

Piper Heidsieck, Brut, France

\$76.00

Taittinger, Brut La Francaise, France

\$99.00

Duval-Leroy, Brut, France

\$90.00

Moet & Chandon, Brut Imperial, France

\$129.00

Veuve Cliquot, Yellow Label, France

\$120.00

Veuve Cliquot, Rosé, France

\$146.00

Perrier Jouet, Belle Epoque Brut, France	\$305.00
Dom Perignon, Brut, France	\$379.00
Louis Roederer, Cristal, France	\$485.00
Armand de Brignac, Brut, France	\$749.00

PINOT GRIGIO / GRIS 5

Banfi, Le Rime, Italy	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$34.00
Santi Sortesele, Italy	\$36.00
King Estate Signature, Willamette Valley, Oregon	\$43.00
Lange, Willamette Valley	\$45.00
Santa Margherita, Italy	AVAILABLE OPTIONS
	Glass: \$15.00
	Half Bottle: \$29.00
	Bottle: \$58.00

SAUVIGNON BLANC 8

Whitehaven, Marlborough	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$34.00
St. Supery, Napa Valley	\$32.00
Kim Crawford, Marlborough	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Hill Family Estate, Napa Valley	\$44.00
Craggy Range, New Zealand	\$52.00
Cloudy Bay, Marlborough	\$59.00
Cakebread, Napa Valley	\$69.00
Le Simple Sancerre, Loire, France	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$62.00

CHARDONNAY 15

Hess Collection, Napa Valley**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$44.00

Jackson Estate, Santa Maria Valley**\$42.00****Beckon, Central Coast****\$32.00****Estancia, Monterey****\$34.00****Sonoma Cutrer, Russian River Ranches****\$40.00****Chalk Hill, Sonoma County****AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$48.00

La Crema, Monterey**\$46.00****Mer Soleil Silver (Unoaked) Central Coast****\$44.00****Hill Family Estate Carley's Cuvee, Napa Valley****AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$62.00

Stag's Leap Wine Cellars Karia, Napa Valley**\$62.00****Ramey, Russian River Valley****\$66.00****Rombauer, Carneros****\$72.00****Cakebread, Napa Valley****AVAILABLE OPTIONS**

Glass: \$20.00

Half Bottle: \$39.00

Bottle: \$78.00

Plumpjack, Napa Valley**\$88.00****Chateau Montelena, Napa Valley****\$89.00****INTERESTING WHITES ¹¹****Wente, Riesling, Monterey****AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$34.00

Darioush, Viognier, Napa Valley**\$73.00****Four Graces, Pinot Blanc, Willamette Valley****\$38.00****Trimbach, Riesling, Alsace, France****\$37.00****Trimbach, Gewurtztraminer, Alsace, France****\$52.00****Therry & Pascal Matrot, Burgundy, Meursault****\$86.00**

Louis Jadot, Burgundy, Puligny-Montrachet	\$114.00
Schloss Vollrads, Riesling, Rheingau, Germany	\$40.00
Pazo de Barrantes, Albarino Rias Baixas, Spain	\$35.00
Candoni, Moscato, Italy	\$10.00
La Scola, Gavi di Gavi, Italy	\$46.00

ROSE ³

Meiomi, California	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
David Arthur, Napa Valley	\$71.00
Chateau Miraval, Provence, France	\$44.00

PINOT NOIR ¹⁴

La Crema, Monterey County	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Macmurray, Russian River Valley	\$42.00
Chalk Hill, Sonoma County	\$46.00
Four Graces, Willamette Valley, Oregon	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$56.00
ZD Carneros	\$87.00
King Estate Signature, Oregon	\$59.00
Belle Glos Las Alturas, Santa Lucia Highlands	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$70.00
David Bruce, Russian River Valley	\$67.00
Lange, Willamette Valley, Oregon	\$58.00
Hartford Court, Russian River Valley	\$72.00
Twomey by Silver Oak, Russian River Valley	\$94.00
Flowers, Sonoma Coast	\$83.00
Maggy Hawk, Anderson Valley	\$99.00

Belle Glos Clark & Telephone, Santa Maria Valley

\$80.00

MERLOT 6

Frei Brothers, Sonoma

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$40.00

Burgess, Napa Valley

\$39.00

Markham, Napa Valley

\$43.00

Duckhorn, Napa Valley

\$93.00

Pride Mountain, Napa / Sonoma

\$104.00

Twomey By Silver Oak, Napa Valley

\$115.00

INTERESTING REDS 25

Four Sisters, Shiraz, Australia

\$32.00

Penfolds 389 Baby Grange, Cabernet Shiraz, Australia

\$95.00

Edmeades, Zinfandel, Mendocino

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

Earthquake, Zinfandel, Sonoma

\$42.00

Luigi Bosca Doc, Malbec, Mendoza

\$48.00

Terrazas Reserve, Malbec, Mendoza

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

Estancia, Meritage, Paso Robles

\$47.00

Ramey Claret, Meritage, Napa Valley

\$60.00

Kuleto Frog Prince, Meritage, Napa Valley

\$52.00

Stags Leap, Petite Syrah, Napa Valley

\$67.00

Orin Swift Abstract, Grenache, Syrah, Petite Syrah, California

\$72.00

BV Tapestry Reserve, Bordeaux Blend, Napa Valley

\$96.00

Opus One Overture, Bordeaux Blend, Napa Valley

\$199.00

Opus One, Bordeaux Blend, Napa Valley

\$345.00

Chateau Lassegue, Bordeaux, St. Emilion

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Cuigal Crozes-Hermitage, Rhone

\$62.00

Louis Jadot, Burgundy, Pommard

\$105.00

Bouchard, Burgundy, Gevrey-Chambertin

\$109.00

Nozzole, Chianti Classico, Reserva, Tuscany

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$58.00

Banfi, Baby Brunello, Rosso di Montalcino

\$49.00

Banfi Belnero, Super Tuscan, Tuscany

\$61.00

Banfi Summus, Super Tuscan, Tuscany

\$118.00

Antinori Tignanello, Super Tuscan, Tuscany

\$177.00

Frescobaldi, Brunello di Montalcino, Tuscany

\$138.00

Masi, Amarone, Veneto

\$82.00

CABERNET SAUVIGNON 33

J Lohr, Seven Oaks, Paso Robles

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$40.00

Louis Martini, Sonoma County

\$37.00

Jackson Estate, Alexander Valley

\$44.00

Benziger, Sonoma County

\$46.00

Beringer Knights Valley, Sonoma County

\$52.00

Marques de Casa Concha, Chile

\$52.00

Justin, Paso Robles

\$56.00

Roth, Alexander Valley

AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$62.00

Hill Family Estate, Napa Valley

AVAILABLE OPTIONS

Glass: \$19.00

Bottle: \$72.00

Sequoia Grove, Rutherford

\$80.00

Honig, Napa Valley	\$74.00
ZD, Napa Valley	\$102.00
Ferrari-Carano, Sonoma County	\$79.00
Silverado, Napa Valley	\$85.00
Chateau Montelena, Napa Valley	\$95.00
Rombauer, Napa Valley	\$108.00
Silver Oak, Alexander Valley	\$118.00
Cakebread, Napa Valley	AVAILABLE OPTIONS Bottle: \$122.00 Magnum: \$240.00
Stag's Leap Wine Cellars Artemis, Napa Valley	\$115.00
Groth, Oakville	AVAILABLE OPTIONS Glass: \$26.00 Bottle: \$102.00
Jordan, Alexander Valley	\$105.00
Hess Collection, Mt. Veeder	\$127.00
Pride Mountain, Napa / Sonoma	\$132.00
Joseph Phelps, Napa Valley	\$136.00
Cade, Howell Mountain	AVAILABLE OPTIONS Half Bottle: \$72.00 Bottle: \$139.00
Chimney Rock, Napa Valley	\$152.00
Nickel & Nickel, Napa Valley	\$161.00
Hollywood & Vine 2480, Napa Valley	\$166.00
Caymus, Napa Valley	\$175.00
Darioush, Napa Valley	\$187.00
Plumpjack, Oakville	\$212.00
Silver Oak, Napa Valley	AVAILABLE OPTIONS Bottle: \$219.00 Magnum: \$425.00
Far Niente, Napa Valley	\$229.00

Turley Old Vines, Zinfandel, California	\$69.00
Orin Swift 8 Years In The Dessert, Zinfandel, Napa Valley, California	\$199.00
Tenuta di Nozzole Il Pareto, Cabernet Sauvignon, Tuscany, Italy	\$115.00
Anakota, Cabernet Sauvignon, Knights Valley, California	\$145.00
Four Winds, Cabernet Sauvignon, Stag's Leap District, California	\$225.00
Odette Estate, Cabernet Sauvignon, Stag's Leap District, California	\$189.00
Stormy Weather, Cabernet Sauvignon, Napa Valley, California	\$185.00
Orin Swift Mercury Head, Cabernet Sauvignon, Napa Valley, California	\$199.00
Sebastiani Cherry Block, Cabernet Sauvignon, Sonoma Valley, California	\$199.00
Hill Family Estate Red Door, Red Blend, Napa Valley, California	\$189.00
BV Georges De Latour Private Reserve, Cabernet Sauvignon, Napa Valley, California	\$170.00
Spring Mountain, Cabernet Sauvignon, Napa Valley, California	\$179.00
Caymus Special Selection, Cabernet Sauvignon, Napa Valley, California	AVAILABLE OPTIONS
	Bottle: \$315.00
	Magnum: \$615.00
Inglenook Rubicon, Cabernet Sauvignon, Rutherford, California	\$320.00
Dominus, Cabernet Sauvignon, Napa Valley, California	\$395.00
Darioush Darius II, Cabernet Sauvignon, Mount Veeder, California	\$419.00
Cardinale, Cabernet Sauvignon, Napa Valley, California	\$405.00
Tenuta San Guido Sassicaia, Super Tuscan, Italy	\$395.00
Quintessa, Meritage, Rutherford, California	\$385.00
Joseph Phelps Insignia, Bordeaux Blend, Napa Valley, California	\$415.00
Shafer TD-9, Red Blend, Napa Valley, California	\$120.00
Terlato Episode, Bordeaux Blend, Rutherford, California	\$325.00
Merryvale Profile, Bordeaux Blend, Saint Helena, California	\$335.00
Lokoya Mount Veeder, Cabernet Sauvignon, California	\$585.00
Lokoya Diamond Mountain, Cabernet Sauvignon, California	\$585.00
Shafer Hillside Select, Cabernet Sauvignon, Stag's Leap District, California	\$445.00
Verite La Joie, Cabernet Sauvignon, Sonoma County, California	\$655.00

Verite La Desir, Red Blend, Sonoma County, California	\$645.00
Hundred Acre Kayli Morgan Vineyard, Cabernet Sauvignon, California	\$835.00
ZD Abacus, Cabernet Sauvignon, Napa Valley, California	\$1,075.00
Harlan Estate, Bordeaux Blend, Oakville, California	\$1,995.00
Chateau Margaux, Bordeaux, France	\$2,815.00
Screaming Eagle, Cabernet Sauvignon, California	\$3,995.00

DESSERT WINES ⁶

Taylor Fladgate Ten Year Old Tawny Porto, Portugal	\$14.00
Taylor Fladgate Twenty Year Old Tawny Porto, Portugal	\$22.00
Taylor Fladgate LBV Porto, Portugal	\$10.00
Taylor Fladgate Fine Ruby Porto, Portugal	\$8.00
Chateau D'Quem, Sauternes, Bordeaux, France	\$295.00
Far Niente Dolce, Late-Harvest Wine, Napa Valley, California	\$129.00

ESPRESSO MARTINI SELECTIONS ⁴

Espresso Martini	\$11.00
Van Gogh Vanilla Vodka, Borghetti Coffee Liqueur	
Cream Espresso	\$10.00
Stoli Vanilla, Baileys, Espresso with a Dash of Kahlua	
Real Espresso	\$9.00
Van Gogh Vanilla, Espresso, and Simple Syrup	
Chocolate Espresso	\$9.00
Van Gogh Vanilla, Chocolate Godiva Liqueur, and Espresso	

AFTER DINNER DRINKS ⁴

Irish Coffee	\$8.00
Teeling's Irish Whiskey, Creme de Menthe, Coffee and Whipped Cream	
Toasty Almond Cheese	\$8.00
Tia Maria, Amaretto, Cream, Coffee	
Banana Split Coffee	\$8.00
Chocolate Godiva, Banana Liqueur, Cream, Coffee and Whipped Cream	

Nuts and Berries Martini**\$8.00**

Chambord, Frangelico and Cream

PORTS 4**Taylor Fine Ruby Porto****\$8.00****Taylor Fladgate LBV****\$10.00****Taylor Fladgate 10 Yr****\$14.00****Taylor Fladgate 20 Yr****\$22.00****DESSERT WINE** 2**Far Niente Dolce 375ml VTG****Chateau D'yquem 375ml VTG****DESSERTS** 7**Creme Brulee****\$9.00**

Caramelized Sugar over a Creamy Custard topped with a Berry Garnish

Berries & Cream**\$8.00**

Bailey's Infused Cream Anglaise with Fresh Local Berries

S'mores Casserole**\$12.00**

The Wood's Twist on a Traditional Hot S'more

Key Lime Pie**\$10.00**

Traditional Key Lime Pie with a Graham Cracker Crust, Topped with Whipped Cream

Ice Cream**\$7.00**

Chocolate and Vanilla

The Wood's Cotton Candy**\$7.00**

Handspun Cotton Candy

Homemade Brownie Sundae**\$10.00**

Traditional Chocolate Brownie Paired with Vanilla Ice Cream, Topped with Whipped Cream and Chocolate Sauce

COFFEES 6**Coffee****\$3.00****Espresso****\$4.00****Double Espresso****\$6.00****Cappuccino****\$5.00**

Macchiato

\$4.00

Latte

\$5.00

HOT TEA 4

Earl Grey

Chamomile

Toureg

English Breakfast