

The Woodlands Grill

Soup

Roasted corn, shrimp and crayfish chowder
\$9

Appetizers

Steamed mussels in a fennel-white wine sauce
with tomatoes and toasted ciabatta
\$12

Green beans tempura with Asian dipping sauce
\$8

Chilled jumbo shrimp cocktail with creole remoulade
\$14

Crispy fried Maine lobster tail with Chinese
honey mustard and drawn butter
\$16

Salads

Classic Caesar salad with Pecorino Romano, croutons,
and Caesar dressing in a parmesan crisp
\$9

Stilton and pear salad
with red grapes, spiced Georgia pecans,
Stilton crumbles and apple walnut vinaigrette
\$9

Wedge of iceberg and vine ripe tomatoes
capped with blue cheese dressing
\$8

Entrees

Seared Alaskan king salmon
over summer style succotash
\$25

Macadamia nut crusted White Marble Farms pork
chop with garlic whipped potatoes and honeygar
\$26

Grilled 10 oz black Angus filet with
sauce merlot and three cheese au gratin potatoes
\$32

Pan-seared diver scallops over spinach ravioli,
roasted red pepper sauce, boursin, and parmesan
\$24

14 oz black Angus New York strip steak
with sauce Madeira and roasted garlic potatoes
topped with Stilton butter
\$32

Veal Marsala sauté
chive whipped potatoes, asparagus in brown butter,
glazed carrots and wild mushroom demi glace
\$21.00

Spicy gulf grouper and shrimp, sausage, and Tasso ham
over creamy Falls Mill grits
\$25.00

Bbq'd breast of chicken
with roasted corn tortilla salad and roasted garlic
whipped potatoes
\$20.00

Grilled flat iron steak
sliced over a black bean cake
capped with a melon relish
\$17.50