

The Woodlands Grill

Soup

Cream of corn soup with a blue crab cake and parmesan cheese straw
\$9.00

Appetizers

Steamed mussels in fennel white wine sauce and tomatoes with toasted ciabatta
\$12.00

Green beans tempura with Asian dipping sauce
\$8.50

Crispy fried Maine lobster tail with Chinese honey mustard and drawn butter
\$16.00

Chilled jumbo gulf shrimp cocktail with Creole remoulade
\$14.00

Salads

Classic Caesar salad with Pecorino Romano, croutons
and Caesar dressing in a parmesan crisp
\$9.00

Goat cheese with artisan greens, walnuts, roasted red and yellow peppers,
and red grapes with apple walnut vinaigrette
\$9.00

Wedge of iceberg lettuce and vine ripe tomatoes
capped with blue cheese dressing
\$8.00

Entrees

Grilled 10 oz Black Angus filet with three cheese au gratin potatoes
and sauce Merlot
\$35.00

Six ounce filet
\$28.00

Pan seared diver scallops over spinach ravioli with roasted red pepper sauce,
Boursin and parmesan
\$26.00

Blackened red fish over Southern creamed rice,
Haricots verts sauté and cherry tomatoes with crayfish butter
\$28.00

Smoked sea salt and black pepper crusted bone-in cab Ribeye
with creamed spinach, roasted garlic potatoes and wild mushroom sauté
with our own Woodlands Grill signature steak sauce
\$37.00

Chicken saltimbocca
Serrano ham, provolone and sage filled supreme of chicken
over mushroom and asparagus risotto, haricots verts and chardonnay cream
\$23.00

Orange chipotle glazed char-broiled king salmon
over roasted fingerling potatoes, grilled asparagus and blistered cherry tomatoes
\$28.00

Spiced dusted Marble Farms pork chop with raisin and leek chutney,
roasted garlic whipped potatoes, maple glazed carrots and asparagus in brown butter
\$24.00

Shrimp and grits
char-broiled barbequed jumbo gulf shrimp over creamy Tasso grits cake and spinach sauté
\$24.00