

# The Woodlands Grill

## Soups & Starters

CHEF'S SPECIAL SOUP OF THE DAY  
6.00

CRISPY FRIED TORTELLINI  
with marinara sauce  
8.00

BRUSCHETTA  
with red and gold tomatoes, herbs and  
olive oil topped with balsamic glaze  
8.50

HOT SPINACH & ARTICHOKE DIP  
with tri-color tortilla chips  
8.00

FRIED DILL PICKLES  
with buttermilk ranch  
6.95

CHILLED JUMBO GULF SHRIMP  
with spicy remoulade sauce  
14.00

PIMENTO CHEESE  
with grilled French bread and pickles  
8.50

## Salads

### side

BABY GREEN SALAD  
baby lettuces, apples, red onions, spicy pecans  
and blue  
cheese crumbles served with honey balsamic vin-  
aigrette  
7.95

WOODLANDS CAESAR  
romaine lettuce with house made croutons and  
parmesan  
7.95  
with grilled chicken  
11.00  
with grilled shrimp  
14.95

### entree

CHOPPED SALAD  
iceberg and red leaf lettuces topped with chicken  
breast, avocado, green beans, Applewood  
smoked bacon, tomatoes, blue cheese crumbles  
and eggs served with your choice of dressing  
11.00

MIXED GREEN SALAD  
mixed greens tossed with fried chicken, tobacco  
onions, cherry tomatoes, and cucumbers served  
with peach Dijon vinaigrette  
12.00

THE GENERAL  
crisp romaine, blackberries, raspberries, apple  
slices, haricots verts, toasted almonds and grated  
eggs tossed with balsamic vinaigrette, topped  
with grilled chicken breast and sprinkled with  
Pecorino Romano  
12.95

FRESH FRUIT PLATTER  
melon, pineapple and berries with cottage cheese  
and walnut fig bread  
11.00  
add chicken or tuna salad  
4.00

## Sandwiches

WOODLANDS BURGER  
with lettuce, tomato, red onion and choice of cheese  
your choice of sides  
8.25

SMOTHERED BURGER  
with sautéed onions, mushrooms and Swiss cheese  
your choice of sides  
8.75

SOUTHERN BURGER  
with our fresh pimiento cheese, bacon and fried pickles  
9.75

BUFFALO BURGER  
grilled 8 oz buffalo burger with lettuce, tomato and choice  
cheeses  
your choice of sides  
10.50

GRILLED CHICKEN CLUB  
Grilled breast of chicken with applewood bacon, sliced ham  
lettuce, tomato and mayo  
your choice of sides  
9.50

VEGGIE "PHILLY"  
thin sliced sauteed vegetables on a hoagie roll topped with mozzarella  
9.00

GRILLED PIMENTO CHEESE SANDWICH  
on Texas toast with bacon and cup of tomato soup  
10.00

BRONZED COD SANDWICH  
served on ciabatta with shredded iceberg lettuce, tomatoes and tartar sauce  
your choice of sides  
11.00

CRAB MELT  
blue crab salad on English muffin halves capped with  
Tillamook cheddar  
your choice of sides  
12.00

## Entrees

FISH TACOS  
blackened tilapia, nappa cabbage and tomatoes rolled in flour tortillas  
served with guacamole, salsa, sour cream and spicy slaw  
10.00

LINGUINI WITH GRILLED CHICKEN BREAST  
served with a blush tomato sauce, capers, red onions and olives  
12.95

FISH & CHIPS  
beer battered Alaskan cod fingers fried golden brown with  
crispy French fries, malt vinegar and spicy tartar sauce  
10.50

SHRIMP & GRITS  
Grilled barbequed gulf shrimp and spicy Falls Mill grits served with applewood bacon and  
scallions  
17.00

## Sides

FRENCH FRIES  
3.95

MACARONI & THREE CHEESES  
4.75

MELONS & BERRIES  
4.95

SAUTEED VEGETABLE MEDLEY  
4.95

Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.