

WOODLANDS GRILL

Dinner Menu

Starters

Buttermilk Fried Colossal Onion Rings

yellow onions | comeback sauce 13

Goat Cheese Fritters

honey | cracked pepper 10

Deviled Egg Flight

local farm eggs | duck confit + fig jam
lobster + chive | classic deviled egg 14 *

Seafood Platter

king crab | oysters | shrimp | caviar
mignonette | cocktail | lemon 75 *

Farmstead Meat + Cheese Board

assorted farmstead cheeses | cured meats
classic accoutrements | grilled crostini 24

Woodlands Fried Lobster Tail

wakami + cucumber salad | mesclun greens
mae ploy dressing | chinese honey mustard | drawn butter 26*

East Coast Oysters

on the half shell | lemon | mignonette 3 ea *

Shrimp Cocktail

house cocktail sauce | lemon 2 ea *

Soups + Salads

Classic Wedge Salad

baby gems | bacon crumble | heirloom tomato
blue cheese dressing
12

Woodlands Salad

mixed local greens | seasonal vegetables
roasted shallot vinaigrette
14

*salad enhancements: grilled chicken-4
coastal shrimp-6 | scottish salmon-12*

Soup Of The Moment

5 cup | 9 bowl

She Crab Soup

crab salad | chives | sherry
6 cup | 10 bowl

Classic Caesar

romaine hearts | cornbread croutons | grana padano
13

Large Plates

Steak Toppings + Sauces

Sautéed Mushrooms 4

Jumbo Lump Crab Meat 4

Lobster Knuckle + Claw Meat 3

Crab Oscar 8

Blue Cheese

Boursin Crusted

Grilled Onions

Hollandaise

Béarnaise

Bordelaise

Chimichurri

House Steak Sauce

Land + Sea

NY Strip Loin 12oz 35*

Bone-In Cowgirl Ribeye 16oz 58*

Bone-In Pork Chop 11oz 30*

Filet Mignon 7oz 48*

Lobster Tail 8oz 30*

Hanger Steak 8oz 32*

Chef's Plates

Pan-Seared Half Chicken

chicken jus | swiss chard | creamed
mushroom ragout 28

Southern Grilled Salmon

appalachia kimchi | quinoa
orange-sorghum vinegar 26*

Pan-Seared Sea Scallops

herbed risotto | parmesan 34*

Fresh Handmade Pappardelle

seasonal vegetables | olive oil | garlic 22

Red Wine Braise Short Rib

local grits | sofrito | shoshito pepper
bordelaise 36

Sides

Loaded Mashed Potatoes

bacon crumble | cheddar cheese | scallion 6

Creamed Spinach

classic mornay | baby spinach | garlic 6

Creamy Southern Corn Pudding

fresh corn | chives 6

Macaroni + Cheese

cheddar | gruyere 7

enhancements:

crab-2 | bacon-3 | lobster-3

Tasso Ham + Cheese Grits

white cheddar | chive | cream 8


Truffle Fries

parmesan | parsley | truffle oil 8

Asparagus

lemon | chili flake 6

Vegetable Of The Day 6

 vegetarian options

Jason Starnes | Executive Chef

 gluten free options

A 20% service charge will be automatically added to all food and beverage orders.

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