

# 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

Tomahawk Ribeye 40oz 75\*

Porterhouse 40oz 85\*

NY Strip Loin 12oz 35\*

Bone-In Cowgirl Ribeye 16oz 58\*

Lamb Chops 14oz 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

Jason Stames | Executive Chef



vegetarian options



gluten free options

Dexter Myles | Chef de Cuisine

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.