



# WOODLANDS GRILL

## DINNER STARTERS

### *Shrimp Ceviche* 15

shrimp salad ceviche | boiled salted peanuts  
creamy smoked ricotta cheese | charred salsa  
fingerling potato chips

### *Deviled Eggs* 10

deep fried organic eggs | smoked paprika filling  
cucumber ribbons | salsa verde

### *Charcuterie Board* 24

assorted cheeses | cured meats | castelvetro olives  
pickled mustard caviar | baguette

### *Fried Lobster Tail* 26

wakami-cucumber salad | artisan greens | sweet chili sauce  
dijon honey mustard | drawn butter

### *Jumbo Onion Rings* 12 V

chipotle aioli | maldon sea salt

### *Pimento Cheese Beignets* 10

red pepper-bacon jam

## SOUPS & SALADS

### *Tuscan Kale & Romaine Caesar Salad* 13 GF

shaved parmesan cheese | crispy capers  
white anchovies | house-made caesar dressing

### *Woodlands Farmers Salad* 15

artisan greens | shaved vegetables | oven-dried tomatoes  
barnsley farm basil | pancetta lardons  
spicy orange vinaigrette

### *Mixed Artisan Greens* 10 V

artisan greens | heirloom tomatoes | pecans  
red wine vinaigrette

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### *Salad Enhancements*

grilled chicken breast 6 | grilled scottish salmon 10

pan-seared grouper 11 | coastal shrimp 14 | grilled filet 22

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### *Yellow Sweet Corn Chowder*

potato and pork belly salad | scallions  
cup 6 | bowl 10

### *Butternut Squash Soup* V GF

butternut squash chutney | sunchoke chips | pumpkin seed  
cup 6 | bowl 10

GF - Gluten Free V - Vegetarian

## BURGERS

all burgers served with a choice of french fries,  
sweet potato fries or side salad

### *Woodlands Burger* 16

prime beef 8oz burger | pimento cheese | crispy onions  
bibb lettuce | tomato | nueske's smoked pepper bacon spicy  
dill pickle | brioche bun

### *Classic Grill Burger* 15

prime beef 8oz burger | your choice of cheese | tomato  
onion | bibb lettuce | spicy dill pickle | brioche bun

### *Dugan's KO Burger* 17

prime beef 8oz burger | melted cambozola cheese  
bibb lettuce | tomato | nueske's smoked pepper bacon  
spicy dill pickle | brioche bun

## ENTREÉS

### *Roasted Squash Angel Hair "Pasta"* 20 V

smoked tomato pomodoro | charred tomatoes  
assorted squash | micro basil

### *Diver Scallops* 37

lobster-corn risotto | southern chowchow

### *Scottish Salmon* 26 GF

citrus & capers risotto | celery-tomato-olive relish  
extra virgin olive oil

### *Herb-Brined Chicken* 26 GF

8oz airline chicken breast | herb roasted fingerling potatoes  
crispy brussel sprouts | georgia mustard glaze

### *8oz Prime Beef Filet* 48

roasted garlic & potato purée | broccolini almandine relish  
bone marrow-black garlic butter

### *12oz Prime NY Strip* 40 GF

parsnip purée | asparagus medley | glazed cipollini onions  
smoked beer bordelaise reduction

### *12oz Smoked Bone-in Pork Chop* 34 GF

butternut squash purée | apple-lemon mostarda  
fingerling potato chips | alabama white barbeque sauce

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

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

Executive Chef



Nicolas Lebas



BARNLEY RESORT

# WOODLANDS

## GRILL

