



# WOODLANDS GRILL

## LUNCH STARTERS

**Pimento Cheese Beignets** 10  
red pepper-bacon jam

**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

**Crab Cake** 16  
jumbo lump crab | preserved lemon aioli | fried capers  
granny smith apple & fennel salad

**Deviled Eggs** 10  
deep fried organic eggs | smoked paprika filling  
cucumber ribbons | salsa verde

## 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 & crispy pancetta relish | scallions  
cup 6 | bowl 10

**Butternut Squash Soup** V GF  
butternut squash chutney | sunchoke chips  
pumpkin seed oil  
cup 6 | bowl 10

GF - Gluten Free V - Vegetarian

## BURGERS & ENTREÉS

all burgers & sandwiches 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

**Grouper Sliders** 12  
pickled tomatoes | granny smith apple & fennel salad  
spicy orange vinaigrette

**Smoked Chicken Wrap** 13  
beer garden smoked chicken | baby spinach  
tomato chutney | avocado crema | corn & kale salad  
bacon-lavender vinaigrette

**Adult Grilled Cheese** 15  
beer garden smoked chicken | caramelized onions  
chipotle pepper aioli | swiss & smoked gouda cheese  
rustic italian bread

**Brisket Philly** 15  
beer garden smoked brisket | smoked gouda cheese brûlée  
caramelized onions & bell peppers | horseradish mayonnaise  
hoagie bun

**Crab Salad Open-Faced BLT** 17  
jumbo lump crab salad | nueske's smoked pepper bacon  
bibb lettuce | tomato | spanish onion | fried egg  
preserved lemon aioli | rustic italian bread

**Roasted Squash Angel Hair "Pasta"** 20 V  
smoked tomato pomodoro | charred tomatoes  
assorted squash | micro basil

**Fried Chicken & Waffle** 15  
fried chicken breast | nueske's bacon waffle  
candied jalapeño honey drizzle | crispy brussels sprouts  
lemon-rosemary salt

**Southern Shrimp & Grits** 18  
jalapeno-wisconsin cheddar cheese grits  
smoked tomatillo chutney | woodlands grill tasso ham  
grilled baguette

A 20% service charge will be added automatically 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

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## GRILL

