

WOODLANDS

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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 | castelvetrano olives pickled mustard caviar | baguette

Fried Lobster Tail 26

wakame-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 6 | grilled scottish salmon 10 pan-seared grouper 11 | coastal shrimp 14 | grilled filet 15

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Yellow Sweet Corn Chowder cup 6 | bowl 10

potato & pork belly salad | scallions

Butternut Squash Soup cup 6 | bowl 10 V GF

butternut squash chutney | sunchoke chips | pumpkin seeds

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 chow-chow

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 brussels 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 & beverage orders.

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

WOODLANDS GRILL



BARNSLEY RESORT