



WOODLANDS GRILL

STARTERS

Shrimp Ceviche 15 GF

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

Deviled Eggs 10 GF

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

Our Meat & Cheese Board 24

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

Fried Lobster Tail 26

wakame-cucumber salad | artisan greens
mae ploy dressing | dijon honey mustard | drawn butter

Jumbo Onion Rings 12 V

chipotle aioli | maldon sea salt

SOUPS & SALADS

Tuscan Kale Caesar Salad 13 GF

baby kale | romaine | shaved parmesan cheese
crispy capers | white anchovies | caesar dressing

Beet & Apple Carpaccio 14 GF

granny smith apple | red beets | candied walnuts
poached golden raisins | bacon-lavender vinaigrette

Barnsley Farmers Salad 15

artisan greens | shaved vegetables | pickled tomatoes
barnsley fresh basil | crispy pancetta | 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 | *coastal shrimp* 14 | *filet* 22
pan-seared grouper 11 | *pan-seared scottish salmon* 12

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Yellow Sweet Corn Chowder cup 6 | bowl 10 GF

potato & pancetta relish | scallions

Butternut Squash Soup cup 6 | bowl 10 V GF

butternut squash chutney | sunchoke chips | pumpkin seed oil

GF - Gluten Free V - Vegetarian

BURGERS

Served with choice of jerky fries, regular fries, sweet potato fries
or side salad

The Woodlands Burger 16

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

The Classic Grill Burger 15

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

Dugan's KO Burger 17

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

ENTREÉS

Roasted Squash Angel Hair "Pasta" 20 V

smoked tomato pomodoro | charred tomatoes
assorted squash | micro basil

Diver Scallops 37 GF

lobster-corn risotto | southern chow-chow

North Carolina Trout 26

heirloom hoppin' john | green garlic | collard greens
squash marmalade

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

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

12oz Bone-In Pork Chop 34

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

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

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



Executive Chef Nicolas Lebas

Chef de Cuisine James Morrow