

# THE WOODLANDS GRILL

FALL



MENU

## ••••• SMALL PLATES •••••

BUTTERMILK FRIED  
COLOSSAL ONION RINGS

Yellow Onions | The Woodlands Grill Steak Sauce

HUMMUS & PIMENTO CHEESE SPREAD

HOUSE MADE  
TATER TOTS

House Ketchup  
Malted Duke Mayo

Pine-Nut Tapenade | Marinated Garden Vegetables  
Grilled Naan | Broken Feta | Olive Oil

DEVILED EGG FLIGHT

Local Farm Eggs | Duck Confit & Summer Truffle  
Lobster & Chive | Blackened Georgia Shrimp & Cilantro

FARMSTEAD CHEESE BOARD

Assorted Farmstead Cheeses  
Bacon-Onion Jam Mostarda | Grilled Crostini

BRUSCHETTA

Red Wine Onion Jam  
Sweet Grass Dairy Goat Cheese  
Fried Sage

CHESAPEAKE BAY CRAB CAKES

Wilted Spinach | Sweet Corn Butter

WOODLANDS FRIED LOBSTER TAIL

Wakami and Cucumber Salad | Mesclun Greens  
Mae Ploy Dressing | Chinese Honey Mustard | Drawn Butter

## SOUP AND SALAD

FIVE ONION SOUP

Bourbon | Tobacco Onions

EXPRESS LUNCH

Half Chicken Salad | Tuna Salad or  
Egg Salad Sandwich  
Cup of Tomato Soup

SOUP OF THE DAY

Chef's Daily Inspiration

CLASSIC CAESAR

Romaine Hearts | Olive Oil Croutons | Reggiano  
Full | Half

WOODLANDS  
SALAD

Mixed Seasonal Greens | Tomato  
Cucumber | Radish | Carrot  
Red Wine Vinaigrette  
Full | Half

CHOP CHOP

Butter Herb Basted Chicken | Bacon | Peas | Egg  
Asher Blue | Red Onion | Cucumber | Carrot  
Green Goddess Dressing  
Full | Half

KALE & STRAWBERRY SALAD

Kale | Vinegared Strawberries | Pickled Onions & Tomatoes  
Cornbread Croutons | Duke's Mayonnaise Dressing  
Full 14 | Half 8

Enhancements: Joyce Farms Chicken | Hanger Steak  
Coastal Shrimp | Scottish Salmon

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BEEF & GOAT CHEESE SALAD

Roasted Beets | Seasonal Greens | Pistachio  
Goat Cheese Fritters | Sherry-Shallot Vinaigrette  
Full | Half

## SIGNATURE SANDWICHES

KNIFE & FORK MEATLOAF SANDWICH

Pimento Cheese | Tangy BBQ Sauce | Bacon | Fried Egg  
Coleslaw | Texas Toast

THE WOODLANDS GRILL BURGER

Onion Jam | Smoked Aged Cheddar | Pickled Tomatoes  
Horseradish Mayonnaise | Brioche Kaiser

TUNA MELT

Sourdough | Ventresca Tuna | Herb Roasted Tomatoes  
Pickled Red Onion | White Cheddar

Cheshire Bacon | Heirloom Tomatoes | Red Leaf Lettuce  
Herb Mayonnaise | Focaccia

ROASTED EGGPLANT

Peperonata | Arugula | Shaved Parmesan and Rosemary  
Ciabatta

JOYCE FARMS  
GRILLED CHICKEN SANDWICH

Gruyere Cheese | Cheshire Bacon | Apple Relish  
Griddled Vidalia Onion | Ciabatta

## LARGE PLATES

FILET MIGNON

Smashed Yukon Gold Potatoes  
Foraged Mushrooms

SIMPLY GRILLED BAY OF  
FUNDY SALMON

Seasonal Succotash  
Grain Mustard Crème Fraiche

STRIPED BASS ALA PLANXA

Roasted Root Vegetables | Barnsley Honey  
Bourbon

STEAK FRITES

Hanger Steak | Burgundy Sauce  
House Cut Frites

WILD BOAR BOLOGNESE

Pappardelle Pasta | House Ricotta  
Grilled Bread | Shaved Grana Padano

BUTTER-HERB BASTED  
GEORGIA CHICKEN

Caponata | Natural Jus

Clint Shade | Chef de Cuisine

Lola Tomas | Chef de Partie

Kevin Reid | Sous Chef

Denotes vegetarian options Denotes gluten free options

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.