

THE WOODLANDS GRILL

SUMMER



MENU

••••• SMALL PLATES •••••

BUTTERMILK FRIED
COLOSSAL ONION RINGS

Yellow Onions | The Woodlands Grill Steak Sauce

DEVILED EGG FLIGHT

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

JUMBO LUMP CRAB CAKES

Crispy Potato | Macerated Arugula | Lemon Aioli

HOUSE MADE
TATER TOTS

House Ketchup
Malted Duke Mayo

LEFT COAST
BRUSCHETTA

Humbolt Fog Goat Cheese
Roasted Red Pepper Confit
Griddled Artisan Bread

HUMMUS & PIMENTO CHEESE SPREAD

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

FARMSTEAD CHEESE BOARD

Assorted Farmstead Cheeses
Bacon-Onion Jam Mostarda | Grilled Crostini

WOODLANDS FRIED LOBSTER TAIL

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

SOUP AND SALAD

MATZO BALL SOUP

Chicken | Thyme | House Noodles

CLASSIC CAESAR

Romaine Hearts | Olive Oil Croutons | Reggiano
Full | Half

ARUGULA SALAD

Pickled Strawberries | Grilled Asparagus
Marcona Almonds | Crumbled Chevre
Sherry-shallot Vinaigrette
Full | Half

Enhancements: Joyce Farms Chicken | Wagyu Tri-tip Steak
Coastal Shrimp | Scottish Salmon

WOODLANDS SUMMER
SALAD

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

Enhancements: Joyce Farms Chicken
Wagyu Tri-tip Steak
Coastal Shrimp | Scottish Salmon

TOMATO SOUP

San Marzano Tomatoes | Fried Basil
Balsamic Whipped Cream

CHOP CHOP

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

BURRATA CAPRESE

Heirloom Tomato | Avocado Mousse Sea Salt
Extra Virgin Olive Oil
Full | Half

SIGNATURE SANDWICHES

KNIFE & FORK MEATLOAF SANDWICH

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

TUNA MELT

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

ROASTED EGGPLANT

Peperonata | Arugula | Shaved Parmesan and Rosemary
Ciabatta

THE WOODLANDS GRILL BURGER

Peach-Pepper Marmalade | Lamb Bacon | Fontina Cheese
H&F Brioche Bun

HEIRLOOM BLT

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

JOYCE FARMS

GRILLED CHICKEN SANDWICH

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

LARGE PLATES

FILET MIGNON

Fork Smashed Fingerling Potatoes
Béarnaise | Market Vegetables

SIMPLY GRILLED BAY OF
FUNDY SALMON

Haricot Vert | Lemon-herb Butter

STRIPED BASS ALA PLANXA

Cherry Tomatoes | Basil | Coriander
Extra Virgin Olive Oil

STEAK FRITES

Wagyu Tri-tip | 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

Joseph Elliott | Executive 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.