

THE WOODLANDS GRILL

WINTER



DINNER MENU

••••• FOR THE TABLE •••••

WOODLANDS FRIED LOBSTER TAIL

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

GA CHEESE & CHARCUTERIE BOARD

Local GA Cheeses | Cured Meats | Pepper Jelly
Traditional Accoutrements

FRIED MUSHROOM RAVIOLI

Chipotle Ranch | Parmesan Cheese

CAVIAR OF THE SOUTH

House Pimento Cheese | Sourdough Bread
Winter Crudités | Pepper Jelly

SOUP, SALAD & SANDWICHES

VENISON CHILI

Sour Cream | Tillamook Cheddar | Scallions

ICEBERG WEDGE SALAD

Baby Iceberg | Bacon Lardon | Cherry Tomato
Blue Cheese Crumbles | Ranch

HOUSE SALAD

Artisan Lettuce | Rainbow Carrots | Radishes | Butternut Squash
Roasted Cauliflower | Broken Egg Vinaigrette

THE WOODLANDS BURGER

Double Stacked Patties | American Cheese | Tomato | Dukes Mayo
House Pickles | Shredded Lettuce | Red Onion | French Fries

BUTTERNUT SQUASH SOUP

Fall Spiced Cream | Sorghum Drizzle

APPLE & KALE SALAD

Baby Kale | Apples | Cranberries | Candied Walnuts
Feta Cheese | Maple Cider Vinaigrette

TUCKER FARMS CAESAR

Baby Gem | Herb Croutons | Shaved Parmesan | Caesar Dressing

*Enhancements: Grilled Chicken | Grilled Tenderloin
Shrimp | Salmon*

"THE" REUBEN SANDWICH

Triple Stacked Corned Beef | Swiss Cheese | Sauerkraut
Russian Dressing | French Fries

FROM THE LAND

C.A.B. FILET

Heirloom Fingerling Potatoes
Roasted Rainbow Carrots | Thyme Demi
6 oz. | 10 oz.

BOURBON & COKE PORK CHOP

Bacon Brussels Sprouts | Mac & Cheese | Bourbon Glaze

COFFEE-RUBBED 12 OZ. NY STRIP STEAK

Sautéed Spinach | Roasted Mushroom
Whipped Potato | Peppercorn Demi

BBQ SPICE CHICKEN BREAST

Chicken Cassoulet | Collard Greens | Smoked BBQ Sauce

FROM THE EARTH

BUTTERNUT SQUASH RAVIOLI

Roasted Root Vegetables | Brown Butter | Parmesan Cheese

FROM THE SEA

PAN-SEARED SALMON

Roasted Cauliflower | Acorn Squash
Blood Orange Beurre Blanc

SHRIMP & GRITS

Tri Color Peppers
Smoked Andouille | Pickled Okra | Creole Sauce | Cheddar Grits

BLACKENED EAST COAST GROUPER

Sweet Potato | Swiss Chard | Scallions | Cajun Cream


FROM OUR FARMERS

We are proud to support these local farms.

Tucker Farms | Rome, Georgia
Sweet Grass Dairy Farms | Thomasville, Georgia
Springer Mountain Farms | Mt. Airy, Georgia
Logan Turnpike Grits | Blairsville, Georgia
Atlanta Harvest | Atlanta, Georgia
Poteet Seafood Company | Brunswick, Georgia
Classic City Bakeries | Athens, Georgia

Tony McAbee | 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.