



START

FRUIT & CHEESE PLATE

chef’s selection of imported cheese/fresh fruit/preserve spread/parmesan croutons

WOODLANDS NOSH

smoked salmon and trout mousse/roasted red pepper hummus/parmesan croutons/grilled pita

GRILLED CHICKEN FLATBREAD

olive oil/garlic/pesto béchamel mozzarella/parmesan/fresh basil/sundried tomato

CALAMARI

cajun spiced/feta aioli/cocktail sauce

DOUBLE CRÈME BRIE

double crème baby brie/japanese panko/almonds/parmesan croutons/honey/raspberry coulis/fresh berries

18

17.5

12

11

15

HOT ARTICHOKE & SPINACH DIP

artichoke hearts/spinach/parmesan/cream cheese/garlic/japanese panko/herbed lavosh crisps

AHI TUNA TOWER

soy ginger marinade (our soy sauce is gluten free)/mixed greens/tomato/avocado/sesame seeds/chives/chipotle aioli/herbed lavosh crisps

BRISKET SLIDERS

three slow roasted brisket sliders/BBQ demi glaze/caramelized onions/caper remoulade

AHI TUNA NACHOS

sesame encrusted seared ahi–tuna/wonton crisps/avocado–corn–tomato relish/molasses soy ginger glaze/seaweed/pickled ginger/red pepper honey

10

16

14

17.5

SOUP CUP/7 BOWL/8

CREAMY MUSHROOM

braised mushrooms/goat cheese crostini

SOUP OF THE DAY

chef’s selection of the day

CRISP

GRILLED CHICKEN SALAD

marinated chicken breast/romaine/spring mix/baby spinach/marinated artichokes/roasted red peppers/cherry tomato/parmesan cheese/parmesan crostini/dijon vinaigrette

THE WEDGE

iceberg lettuce/bleu cheese/tomato/green onion/bacon croutons/pickled ginger/bleu cheese–ginger cream with steak 19 with shrimp 19.5 with chicken 17

CHOPPED GREENS

chopped mixed greens/carrot/tomato/avocado/mixed olives/red onion/red pepper/feta cheese/balsamic vinaigrette with shrimp 19.5 with chicken 17

CEDAR PLANK SALMON SALAD

macadamia nut–citrus crusted salmon/roasted red bell peppers/fried capers/pine nuts/parmesan/sherry vinaigrette

17

11.5

9.5

19

GRANT & PACIFIC AHI TUNA SALAD

sesame encrusted ahi–tuna/mixed greens/chilled noodles/cherry tomato/avocado/roasted red peppers/onions/wonton crisps/sesame–thai chili vinaigrette

WESTCOTT STEAK SALAD

flat iron steak/baby spinach/mixed greens/julienne apples/pears/dried cranberries/bleu cheese/sherry vinaigrette/orange balsamic glaze

MAPLE SMOKED TROUT SALAD

smoked trout/mixed greens/asparagus/avocado/dried cranberries/candied pecans/orange/grapefruit/orange balsamic glaze/feta–oregano vinaigrette

CHICKEN MILANESE SALAD

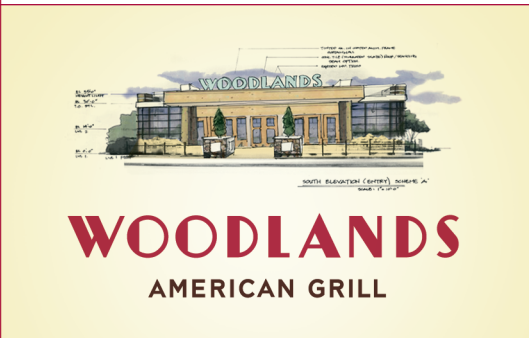
baby greens/seasoned panko chicken breast/fresh seasoned mozzarella/parmesan cheese/tomato/cucumber/artichoke hearts/feta–oregano vinaigrette

19

19

19

18.5



SANDWICH

PORTABELLA STACK

grilled portabella/zucchini/yellow squash/roasted red peppers/sprouts/lettuce/tomato/mozzarella/serrano aioli/balsamic glaze/pumpernickel bun/fresh fruit cup

C.O.B.A.L.T.

grilled chicken/onion/bacon aioli/avocado/lettuce/tomato/focaccia/sweet potato fries

PRIME RIB FRENCH DIP

prime rib/toasted french roll/mozzarella/caramelized onions/au jus/creamy horseradish/rosemary–lemon natural fries

WOODLANDS BURGER

seasoned ground beef/cheddar cheese/lettuce/tomato/red onion/toasted brioche bun/sweet horseradish pickles/sweet potato fries

FISH TACOS

flash fried cod/soft chipotle tortillas/cilantro pesto/chipotle aioli/jalapeno–lime slaw/avocado/confetti orzo

14.5

13.5

16.5

13.5

15

RACHAEL

smoked turkey breast/sauerkraut/swiss/horseradish pickle relish/russian dressing/toasted marble rye/red and white quinoa salad

REUBEN

corned beef/sauerkraut/swiss/horseradish pickle relish/russian dressing/toasted marble rye/red and white quinoa salad

PRESTON BURGER

seasoned ground beef/smoked baby gouda/tomato/lettuce/black pepper bacon/caramelized onions/avocado/toasted brioche bun/grilled serrano aioli/stone ground BBQ sauce/rosemary–lemon natural fries

FRESH FISH SANDWICH

today’s fresh catch/blackened/toasted brioche bun/chipotle aioli/lettuce/tomato/red onion/avocado/jalapeno–lime slaw/rosemary–lemon natural fries

CAPRESE CHICKEN SANDWICH

grilled chicken breast/mozzarella/fresh basil/pesto aioli/lettuce/tomato/focaccia/balsamic glaze/sweet potato fries

14

14

16

16

14.5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food–borne illness. Please let us know if you have any allergies or concerns.



MAIN

AUBERGINE STEW

eggplant/olive medley/capers/zucchini/squash/pine nuts/artichokes/basil tomato sauce  
with shrimp 25    with chicken 22

JUMBO LUMP CRAB CAKE

blue and lump crab/asian greens/sriracha mash/wonton crisps/roasted shallot remoulade

AHI TUNA

sesame encrusted or shiner bock battered ahi tuna steak/asian greens/sriracha mash/sweet soy and thai chili glaze

RUBY RED TROUT

trout/polenta cake/stuffed artichoke/sautéed spinach/sautéed tomatoes/lemon caper sauce

FILET MIGNON

center cut filet/citrus broccolini/parmesan mash/roasted mushrooms/black bean demi glaze

HORSERADISH CRUSTED SALMON

salmon/horseradish panko crust/polenta cake/honey braised cabbage/dill cream sauce

HOLLYHOCK PORK CHOP

french cut/apple chutney/honey braised cabbage/garlic mash/fried onion strings/black bean demi glaze

MEDITERRANEAN PASTA

sautéed shrimp/marinara/olive mix/tomato/red pepper/spinach/mushroom/feta/toasted pine nuts/lavosh crisps  
with chicken 22

18

WOODLANDS CHIMICHURRI STEAK

26.5

certified angus skirt/white truffle parmesan potato wedges/sautéed spinach and tomato/woodlands chimichurri sauce

29

CAMPANELLE PASTA WITH CHICKEN

21

grilled chicken breast/spinach basil pesto cream/fresh spinach/cherry tomatoes/mushrooms/shaved parmesan/toasted pecan  
with shrimp 24

28

MAHOGANY CHICKEN

24

chipotle marinated/slow-roasted half chicken/garlic mash/citrus broccolini and tomato/sweet maple glaze

28

BACON WRAPPED CORDON BLEU

26

chicken breast/smoked ham/peppered bacon/swiss/bacon citrus brussel sprouts/chef's maple glaze

39.5

FISH-N-CHIPS

21

shiner bock battered atlantic cod/caper remoulade/cocktail sauce/rosemary-lemon natural fries

29

GRILLED SEABASS

MP

seabass/pesto garlic mash/fresh tomato bruschetta/grilled zucchini/fried mozzarella croutons/balsamic glaze

28

SIMPLE CATCH FISH OF THE DAY

MP

grilled or blackened/garlic mash/citrus broccolini/lemon-lime wedges

24

FEATURE OF THE DAY

MP

chef's latest creation



SIDE

CHILLED CONFETTI ORZO

spinach/tomato/onion/feta/sherry vinaigrette

7

ROASTED VEGETABLE MEDLEY

8

olive oil/rosemary/oregano/white wine

BACON CITRUS BRUSSEL SPROUTS

olive oil/garlic/white wine

9

SWEET POTATO FRIES

7.5

lemon aioli

LOADED BAKED POTATO

butter/sour cream/cheddar/chives/bacon croutons

9

SAUTÉED CITRUS BROCCOLINI & TOMATO

9

olive oil/garlic/shallots/white wine

SAUTÉED SPINACH AND ONION

olive oil/garlic/shallots

7

FRIED STUFFED ARTICHOKEs

9

artichoke hearts/japanese panko/goat cheese mousse/lemon caper sauce

WHITE TRUFFLE MAC N' CHEESE

campanelle pasta/béchamel/parmesan/cheddar/japanese panko

9

RED & WHITE QUINOA SALAD

8

cranberries/sweet potatoes/parsley/honey/citrus dressing/balsamic glaze

9

BREAD SERVICE AVAILABLE ON REQUEST

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“Give me the luxuries of life, and I will willingly do without the necessities.”

– Frank Lloyd Wright



WOODLANDS  
AMERICAN GRILL

JOIN US FOR WEEKEND BRUNCH

