

# Woodlands Restaurant

## Eagle Ridge Resort and Spa

Executive Chef Randy Hoppman | Chef de Cuisine Garrett Trebian

### APPETIZERS

#### **Crispy Brussels Sprouts \$16**

Maple Glaze | Nueske Bacon | Cotija Cheese | Scallions

#### **Tuna Tartare \$18**

Yellowfin Tuna | Avocado | Pickled Ginger | Toasted Sesame Seeds | Oriental Sauce | Chili-Lime Crema  
Wonton Crisps

#### **Steak Bites \$18**

Bourbon Honey Soy Marinated Beef Tenderloin Tips | Artichoke | Red Pepper | Toasted Baguette

#### **Shrimp Scampi \$19**

Sauteed Gulf Shrimp | Fresh Garlic Butter | Toasted French Bread

### ENTRÉE SELECTION

#### **Cauliflower Steak \$31**

Seared Cauliflower | Farrotto | Toasted Garbanzo Beans | Apple Walnut Puree | Parmesan Cheese  
Fresh Herb Blend | Apple Cider Gastrique

#### **Lobster Tail and Champagne Ravioli \$45**

Lobster | Scallop Pieces | Cherry Tomato | Champagne Cream  
Vegetarian Alternative Available

#### **Tuscan Chicken \$32**

Brined Pan Seared Airline Breast | Fresh Garlic | Shallot | Spinach | Mushroom | Sun Dried Tomato  
Farro | Seasonal Vegetables | Velouté Cream

#### **Pork Osso Buco \$39**

Braised Pork Shank Gremolata | Creamy Polenta | Sweet Potato | Parsnip | Demi-Glaze

#### **Faroe Island Salmon \$35**

Pan Seared Salmon Filet | Wild Rice Maison | Sweet Potato Puree | Pecans | Maple Bourbon Glaze  
Apple Cider Gastrique | Seasonal Vegetables

#### **14 oz. New York Strip \$45**

Grilled Angus Short Loin | Garlic Tallow | Loaded Baked Potato | Seasonal Vegetables

#### **6 oz. Filet of Beef \$Market**

Grilled Prime Tenderloin | Blackberry Truffle Reduction | Herb Smash Potatoes | Seasonal Vegetables

#### **Short Ribs \$37**

Slow Braised Short Ribs | Potato Gnocchi | Mushroom Dill Cream | Seasonal Vegetables

### DESSERT

MAY BE SUBSTITUTIONS BASED ON AVAILABILITY

#### **Death by Chocolate \$9**

Rich Chocolate & Butter Cake | Macerated Berries | Whip Cream

#### **Smores Cup \$9**

Graham Cracker Crust | Chocolate Ganache | Marshmallow Fluff | Smoked Honey

#### **Caramel Apple Crisp à la Mode \$9**

Cinnamon Apples | Butter Oatmeal Crisp | Salted Bourbon Caramel | Vanilla Bean Ice Cream

#### **Pumpkin Crème Brûlée \$9**

Pumpkin I Brûlée Sugar | Candied Orange Peel | Whip Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.