

THE Woodlands

Executive Chef Brandon Veitch | Chef De Cuisine Garrett Trebian

Dinner Menu

Appetizers

- BURRATA AL POMODORO 17
creamy burrata | heirloom tomatoes | prosciutto | basil purée | toasted sourdough croutons
sherry glaze | maldon sea salt
- SHRIMP CAMPECHANA 19
chilled gulf shrimp | avocado | green olives | jalapeño | onion | cilantro | clamato juice
Served cocktail-style with a fresh lime garnish
- SALMON PAVÉ 18
mixed greens | cucumber | watermelon radish | pickled fennel
champagne vinaigrette | sauce gribiche
- STEAK TARTARE 20
prime tenderloin | soy-ginger marinade | asian pear | scallion
avocado purée | puffed tapioca crackers | harissa
- SOUP DU JOUR 8

Salads

- GOLDEN BEET SALAD 10
roasted golden beets | pickled red beets | whipped feta mousse | fresh clementines | hazelnut
arugula | champagne vinaigrette
- THE WOODLANDS WEDGE 10
iceberg lettuce | smoked bacon | roasted corn | red onion | tomatoes | house-made ranch
- GARDEN MARKET SALAD 10
seasonal mixed greens | watermelon radish | cucumber | strawberries | goat cheese | snap peas
white balsamic vinaigrette | toasted sourdough croutons
- HOUSE 5
mixed greens | tomato | radish | cucumber

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

Main courses

- Bin 413 LOBSTER CAVATAPPI 46
butter-poached lobster tail | cavatappi pasta | artisan cheese sauce | lemon pangrattato
fresh chives
- Bin 101 AMISH AIRLINE CHICKEN 32
roasted chicken breast | parmesan polenta | roasted corn succotash | bacon | peppers jalapeño
signature Big Gibson sauce.
- Bin 909 GRILLED HANGER STEAK 47
daikon purée | mediterranean eggplant medley | cherry tomatoes | peppers
red onion | coconut basil glaze | grilled scallion chimichurri
- Bin 603 HERITAGE PORK CHOP 41
bone-in pork chop | corn-saffron purée | bacon-cherry reduction
wild mushroom ragout | scallions | pickled cherries | shallot crumble
- Bin 203 RICOTTA GNOCCHI 30
arugula pesto | sugar snap peas | watermelon radish | stracciatella | extra virgin olive oil
- Bin 304 FAROE ISLAND SALMON 38
peruvian marinated salmon | garlic orzo | mango relish | coconut crumble | aji verde
- Bin 303 ALASKAN HALIBUT 46
miso-marinated halibut | dakion puree | ginger soy | baby bok choy | furikake
dashi beurre blanc
- Bin 807 PRIME NEW YORK STRIP 52
10 oz prime striploin | maldon sea salt | heirloom carrots | almond crumble | pomme douchess
pickled onion purée | sauce au poivre

Pâtisserie

ISLAND MANGO ENTREMET
Layers of lemongrass mascarpone cake and silky coconut
crèmeux with macerated mango coconut crumble
& fresh lime

II

STRAWBERRY CRÈME BRÛLÉE
A crisp turbinado sugar crust, bright lemon curd, fresh
strawberries & almond crumble

II

BLACK FOREST TORTE
Flourless chocolate torte layered with Luxardo cherries, salted caramel,
and whipped cream. garnished with a toasted hazelnut crumble

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