

# 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 | Scallion

#### **Crab Cakes \$19**

Spicy Mango Sauce | Lemon Caper Remoulade

#### **Truffle Canoe Cut Bone Marrow \$18**

Grilled Crostini | Pickled Onion | Pickled Mustard Seed | Butternut Squash

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

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

#### **Jumbo Shrimp Mocktail \$18**

Gulf Shrimp | Vodka Cocktail Sauce | Lemon

### ENTRÉE SELECTION

#### **Butternut Squash Risotto \$31**

Chinese Five Spice | Arborio Rice | Butternut Squash | Mushrooms | Onions | Beets | Kale | Corn | Pecans

#### **Lobster Tail and Champagne Ravioli \$44**

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

#### **Parmesan Chicken \$32**

Breaded Cutlet Breast of Chicken | Roasted Red Pepper | Shaved Parmesan | Fresh Mozzarella | Sundried Tomato Cream  
Farfalle Pasta | Fresh Herbs

#### **Maple Leaf Farms Duck Breast \$34**

Butternut Squash Puree | Kale | Beets | Wild Rice Masion | Glazed Heirloom Carrots | Cherry Port Glaze | Frizzled Leeks

#### **Crusted Fillet of Salmon \$35**

Pretzel Crusted | Roasted Butternut Squash Puree | Baby Red Potatoes | Corn | Red Pepper  
Heirloom Tomatoes | Pickled Red Onion | Stoneground Mustard Cream | Frizzled Leeks

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

Grilled Angus Short Loin | Garlic Herb Compound Butter | Loaded Baked Potato | Seasonal Vegetables

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

Grilled Prime Tenderloin | Truffled Onion Au Jus | Herb Smash Potatoes | Seasonal Vegetables

#### **Rainbow Trout \$34**

Skin-On Fresh Water Filet | Apples | Radish | Beets | Pepita | Butternut Squash Puree | Wild Rice Masion  
Seasonal Vegetables | Balsamic Maple Glaze

### DESSERT

MAY BE SUBSTITUTIONS BASED ON AVAILABILITY

#### **Chocolate Cherry Torte \$8**

Flourless | Luxardo Cherries | Salted Caramel | Pecan Crumble

#### **Apple Fall Cake \$8**

Toffee Apple Sauce | Candied Orange Peel | Poached Apple | Candied Pecans | Whip Cream

#### **Pumpkin Crème Brulée \$8**

Pumpkin | Caramelized Custard Burnt Cream | Candied Orange Peel

#### **Carrot Cake \$8**

Maple Cream Cheese | Pecans

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