

Woodlands Restaurant at Eagle Ridge

Appetizers

Crab Cakes \$19

Mango Chutney and Lemon Caper Remoulade

Crispy Brussels Sprouts \$16

Maple Glaze, Neuske's Bacon, Cotija Cheese and Herbs

Woodlands BLT \$18

Panko Parm Breaded New Tomato, Smoked Gouda Pimento Cheese, Cherry Tomato Jam, Neuske's Bacon and Micros

Blaum Bros Steak Bites \$18 GF

Blaum Bros Distilling Co. Bourbon, Soy and Local Honey Marinated Tenderloin

Spinach and Artichoke Dip \$16

Served with House Made Toasted Bread

Soup

Smoked Corn and Sausage Chowder \$7

Soup Du Jour \$7

Entrée Salads

Traditional Caesar \$13

Fresh Romaine Hearts, Parmesan Cheese, Grape Tomatoes, Croutons and Creamy Caesar Salad Dressing

Add Grilled Chicken Breast \$17

Woodlands Wedge \$14 GF

Baby Iceberg, Maytag Bleu Cheese Mousse, Neuske's Bacon Lardons, Cherry Tomato Jam, Feta Crumbles, Fresh Herbs and Choice of Dressing

Chicken Dijonnaise Salad \$18 GF

Chicken Breast, Dijon Parmesan Glaze, Cut Romaine, Pecans, Bleu Cheese Crumbles, Dried Cranberries, Green Apple and Vidalia Onion Dressing

Entrées

All Entrees Come with Featured Salad of the Evening

Short Ribs Stroganoff \$34

Wagyu, Celery Root Gnocchi, Mushroom, Dill and Sour Cream

Sommelier's Wine Pairing: Syrah, Fess Parker's Big Easy \$45 per Bottle

Woodlands Salmon \$34 GF

Jerusalem Artichoke Roasted & Puree, Baby Carrot, Green Apple Gremolata and Herb Salad

Sommelier's Wine Pairing: Chardonnay, Scott Family Estate \$39 per Bottle

Filet Mignon \$Market Price

8 oz. Prime Tenderloin, Potatoes Dauphinoise, Truffled Onion Demi and Seasonal Vegetables

Sommelier's Wine Pairing: Cabernet Sauvignon, De Trafford \$69 per Bottle

Steak Frites Deburgo \$39

10 oz Wagyu NY Strip, House Fries and Garlic Cream Reduction

Sommelier's Wine Pairing: Cabernet Sauvignon, Napa Cellars \$60 per Bottle

Pork Ribs \$36

Ginger Brined, Pineapple Habanero Glaze, Kimchi Fingerling Potatoes and Cilantro Citrus Slaw

Sommelier's Wine Pairing: Chardonnay, Kendall Jackson Private Selection \$37 per Bottle

Champagne Lobster and Ravioli \$44

Grilled Lobster Tail, Diver Scallops, Charred Cherry Tomato, Champagne Cream Reduction and Pecorino Romano

Sommelier's Wine Pairing: Chardonnay, Cuvaision Kite Tail \$69 per Bottle

(Vegetarian Alternative Available for \$24)

GF Denotes Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.