

Woodlands Restaurant at Eagle Ridge

Appetizers

Crab Cakes \$19

Mango Chutney and Lemon Caper Remoulade

Crispy Brussels Sprouts \$16

Maple Glaze, Neuske's Bacon, Feta 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

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, Buttermilk Curd, 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

Braised Beef Short Ribs \$32 GF

Celery Root Puree, Bacon Onion Relish, Jus and Vegetable Medley
Sommelier's Wine Pairing: Syrah, Fess Parker's Big Easy \$45 per Bottle

Woodlands Salmon \$32 GF

Celery Root Puree, Barigoule, Lemon Fumet and Dill Gremolata
Sommelier's Wine Pairing: Chardonnay, Scott Family Estate \$39 per Bottle

8 oz Prime Filet Mignon \$Market Price

Cabernet Demi, Garlic Mashed Potatoes and Chef's Choice of Vegetable
Sommelier's Wine Pairing: Cabernet Sauvignon, De Trafford \$69 per Bottle

Berkshire Pork Chop \$40 GF

Grilled Tomahawk, Bing Cherry Glaze, Sweet Potato Medley and Nduja & Stone Ground Mustard
Sommelier's Wine Pairing: Pinot Noir, Jax Vineyards \$59 per Bottle

Fried Chicken \$29

Semi Boneless Half Chicken, Saltine Spaetzle, Velouté and Vegetable Medley
Sommelier's Wine Pairing: Chardonnay, Kendall Jackson Private Selection \$37 per Bottle

Champagne Lobster and Ravioli \$40

Grilled Lobster Tail, Diver Scallop Pieces, Heirloom 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.