

Starters

Apple Cider Braised Bacon \$8

Pork belly braised with sweet apple cider and served with fresh pear and beet slaw and herb flatbread.

Stuffed Mushrooms \$7

Large button mushrooms filled with wild rice risotto, bacon, hollandaise and melted Monterey jack and cheddar cheeses.

Smoked Salmon \$8

House smoked Atlantic Salmon. Served with cucumber cream cheese, shaved red onions, capers and herb flatbread.

Woodlands Spicy Shrimp \$9

Sweet shrimp quick fried then tossed with a splash of zesty sambal chili sauce. Finished with fresh cilantro and roasted orange.

Crab Bruschetta \$12

Jumbo lump crab, tomatoes, roasted peppers and seasonings on top of roasted garlic crostini. Finished with parmesan cheese.

Woodlands Tasting Platter \$15

A sampling of crab bruschetta, spicy shrimp, stuffed mushrooms and smoked salmon.

Soup

Baked French Onion Soup

Cup \$3 Bowl \$5

A hearty bowl of rich sweet onions with a splash of Sherry, served in a classic French style.

Soup Du Jour

Cup \$3 Bowl \$5

Please ask your server for today's soup created yesterday to marry the flavors.

Steaks

All of Woodlands steaks, seafood and entrees are served with choice of potato, dinner salad and bread unless otherwise noted.

Substitute a cup of French Onion soup, Caesar or Seasonal Green salad for an additional \$2. Add mushrooms, sautéed onions, Bordelaise or Béarnaise sauce to any entrée for an additional \$2.

Filet Mignon \$29

Hand-cut tenderloin steak, wrapped in bacon, lightly seasoned with our Woodlands' rub, charbroiled to your taste, topped with Woodlands' mushrooms and served with our house-made Bordelaise sauce.

Ribeye Steak

Choice ribeye seasoned with Woodlands' rub and charbroiled to your taste, topped with Woodlands' mushrooms.

18 ounce \$28

12 ounce \$23

New York Steak \$27

12-ounce center cut strip steak, seasoned with Woodlands' rub and charbroiled to your taste, topped with Woodlands' mushrooms.

Steak Additions

Seasoned with Cajun spices, pan-fried, and finished with garlic butter. \$2

Add three broiled garlic shrimp. \$8

Topped with Alaskan king crab, asparagus and Béarnaise sauce. \$6

Seafood

Lobster Tail Market Price

Cold-water lobster tail from Western Australia, served with drawn butter.
Add a hand-cut filet mignon for \$20

Alaskan King Crab Market Price

Sweet, red crab from the cold waters of the Bering Sea in Alaska, served with drawn butter.
One pound or Two pounds, you make the call!
Add a hand-cut filet mignon for an additional \$20

Red Snapper \$20

8-ounce snapper fillet broiled with butter. Served with ripe tomato, garlic and caper sauce.

Woodlands Shrimp Scampi \$18

Sweet shrimp sautéed in garlic butter with crushed red pepper and seasonings
Finished with fresh cilantro and roasted lemon.

Scallops \$18

Large Sea Scallops sautéed in olive oil, garlic and white wine.
Served on a bed of house made buerre blanc.

King Crab Manicotti \$18

Three large pasta shells filled with a half pound of crab, ricotta cheese, fresh basil and seasonings,
finished with lobster infused Béchamel sauce.

Entrees

Chateau Briand Market Price

A dinner suited for 2, the best of the filet mignon! Over a pound of tenderloin beef pan-seared and finished in the oven, topped with our rich portabella mushroom demi-glace. Served with organic chateau style fingerling potatoes and vegetable medley. *Our chef suggests medium doneness or less for maximum flavor.*

Tenderloin Steak Diane \$24

Three tenderloin medallions pan seared and finished with brandy demi glace spiked with a truffle oil.

Steak Chimichurri \$22

Chipotle marinated hanger steak charbroiled and sliced served with Argentinean herb sauce.
We suggest not ordering more than medium for maximum tenderness and taste.

Chicken Breast Ballotine \$18

Hand-rolled chicken breast stuffed with roasted red pepper, asparagus,
and Alaskan king crab. Served atop a house-made beurre blanc.

"Land of the Lakes" Walleye \$18

A Northland favorite! Tender Canadian walleye fillet, lightly breaded and pan-fried to a perfect golden brown.

Tenderloin & Lobster Brochettes \$25

Skewer of filet mignon paired with a skewer of pepper-crusted bacon wrapped lobster, served with chef's pilaf and fresh vegetables.

The Chef's Tour

*Four-course menu of new or signature items created by our chef for your enjoyment.
Please see insert for today's selection.*