

Starters

Lemon Pepper Asparagus \$7

Fresh asparagus spears dipped in buttermilk and gently rolled in a lemon pepper panko and deep-fried until golden. Served with a roasted red pepper aioli.

Stuffed Mushrooms \$6

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

Crab and Artichoke Gratin \$8

Warm Alaskan King Crab folded with cream cheese, herbs and artichoke hearts, finished with parmesan cheese.

New Orleans Style Shrimp \$10

Four sweet, jumbo shrimp sautéed in cocktail sauce, garlic, beer and a hint of Cayenne pepper.

Crab Cakes \$9

Jumbo lump crab and snow crab folded with Maryland style seasonings. Finished with a pineapple salsa and dill aioli.

Woodlands Tasting Platter

A sampling of lump crab cakes, lemon pepper asparagus, stuffed mushrooms and New Orleans shrimp. For Four - \$14 For Two - \$8

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.

Minnesota Cream Soup Cup \$3 Bowl \$5

Please ask your server for today's hearty soup

Steaks

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

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.

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

Barramundi Romesco \$24

White, flakey, salt-water fish pan-seared and served with a sauce of ancho chile, tomato, red pepper, smoked almonds, and fresh basil.

Woodlands Tequila Shrimp \$19

Sweet shrimp sautéed with a splash of tequila, garlic, shallot, lemon juice and butter sauce.
Finished with cilantro and roasted lime.

Entrees

Tonight's Braised Special

Slowly roasted with aromatic vegetables until tender and succulent
Ask your server about tonight's selection.

Tenderloin Steak Tournedos \$25

Two tenderloin medallions on a garlic crostini, topped with two broiled shrimp, asparagus and rich Béarnaise sauce.

Pork Tenderloin \$17

Minnesota grown Duroc pork tenderloin sautéed and finished with blackberry demi-glace and a drizzle of horseradish cream, accompanied by roasted fingerling potatoes.

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.

Ravioli di Formaggio Tre \$16

Large ravioli stuffed with ricotta, aged Parmesan and creamy fontina cheeses tossed with roasted red pepper pesto sauce. Finished with balsamic vinegar reduction and grated Parmesan cheese.

Tenderloin Steak Sandwich \$17

Topped with smoked cheddar, pepper-crusting bacon and chipotle barbecue sauce and served open-faced on toasted garlic crostini with double-fried pommes frites.

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.*