

## START

### FRUIT & CHEESE PLATE

chef's selection of imported cheese/fresh fruit/  
preserve spread/parmesan croutons

16

### WOODLANDS NOSH

smoked salmon and trout mousse/roasted red pepper hummus/  
parmesan croutons/grilled pita

16

### GRILLED CHICKEN FLATBREAD

olive oil/garlic/pesto béchamel mozzarella/parmesan/  
fresh basil/sundried tomato

10

### CALAMARI

cajun spiced/feta aioli/cocktail sauce

10

### DOUBLE CRÈME BRIE

double crème baby brie/japanese panko/almonds/  
parmesan croutons/honey/raspberry coulis/fresh berries

14

### HOT ARTICHOKE & SPINACH DIP

artichoke hearts/spinach/parmesan/cream cheese/  
garlic/japanese panko/herbed lavosh crisps

9.5

### AHI TUNA TOWER

asian marinated tuna/mixed greens/tomato/avocado/  
sesame seeds/chives/chipotle aioli/herbed lavosh crisps

16

### BRISKET SLIDERS

three slow roasted brisket sliders/BBQ demi glaze/  
caramelized onions/caper remoulade

13

### AHI TUNA NACHOS

sesame encrusted seared ahi-tuna/wonton crisps/  
avocado-corn-tomato relish/molasses soy ginger glaze/  
seaweed/pickled ginger/red pepper honey

15



## SOUP CUP/7 BOWL/8

### CREAMY MUSHROOM

braised mushrooms/goat cheese crostini

### SOUP OF THE DAY

chef's selection of the day



## CRISP

### GRILLED CHICKEN SALAD

marinated chicken breast/romaine/spring mix/baby spinach/  
marinated artichokes/roasted red peppers/cherry tomato/  
parmesan cheese/parmesan crostini/dijon vinaigrette

16

### THE WEDGE

iceberg lettuce/bleu cheese/tomato/green onion/  
bacon croutons/pickled ginger/bleu cheese-ginger cream  
with steak **18** with shrimp **19** with chicken **15.5**

9.5

### CHOPPED GREENS

chopped mixed greens/carrot/tomato/avocado/  
mixed olives/red onion/red pepper/feta cheese/  
balsamic vinaigrette

9

with shrimp **19** with chicken **15.5**

### CEDAR PLANK SALMON SALAD

macadamia nut-citrus crusted salmon/roasted red bell  
peppers/fried capers/pine nuts/parmesan/sherry vinaigrette

18

### GRANT & PACIFIC AHI TUNA SALAD

sesame encrusted ahi-tuna/mixed greens/chilled noodles/  
cherry tomato/avocado/roasted red peppers/onions/  
wonton crisps/sesame-thai chili vinaigrette

19

### WESTCOTT STEAK SALAD

flat iron steak/baby spinach/mixed greens/julienne apples/  
pears/dried cranberries/bleu cheese/sherry vinaigrette/  
orange balsamic glaze

18

### MAPLE SMOKED TROUT SALAD

smoked trout/mixed greens/asparagus/avocado/  
dried cranberries/candied pecans/orange/grapefruit/  
orange balsamic glaze/feta-oregano vinaigrette

18

### CHICKEN MILANESE SALAD

baby greens/seasoned panko chicken breast/  
fresh seasoned mozzarella/tomato/cucumber/  
artichoke hearts/feta-oregano vinaigrette

17.5



## SANDWICH

### PORTABELLA STACK

grilled portabella/zucchini/yellow squash/roasted red peppers/  
micro greens/lettuce/tomato/mozzarella/serrano aioli/  
balsamic glaze/pumpernickel bun/fresh fruit cup

14

### CO.B.A.L.T.

grilled chicken/onion/bacon aioli/avocado/lettuce/  
tomato/focaccia/sweet potato fries

13

### PRIME RIB FRENCH DIP

prime rib/toasted french roll/mozzarella/caramelized onions/  
au jus/creamy horseradish/rosemary-lemon natural fries

16.5

### WOODLANDS BURGER

seasoned ground beef/cheddar cheese/lettuce/tomato/  
red onion/toasted sesame challah bun/sweet horseradish  
pickles/sweet potato fries

12

### FISH TACOS

flash fried cod/soft chipotle tortillas/cilantro pesto/  
chipotle aioli/jalapeno-lime slaw/avocado/confetti orzo

14

### RACHAEL

smoked turkey breast/sauerkraut/swiss/horseradish pickle relish/  
russian dressing/toasted marble rye/red and white quinoa salad

14

### REUBEN

corned beef/sauerkraut/swiss/horseradish pickle relish/russian  
dressing/toasted marble rye/red and white quinoa salad

14

### PRESTON BURGER

seasoned ground beef/smoked baby gouda/tomato/  
lettuce/black pepper bacon/caramelized onions/avocado/  
toasted sesame challah bun/grilled serrano aioli/  
stone ground BBQ sauce/rosemary-lemon natural fries

15

### FRESH FISH SANDWICH

today's fresh catch/blackened/toasted sesame challah bun/  
chipotle aioli/lettuce/tomato/red onion/avocado/  
jalapeno-lime slaw/rosemary-lemon natural fries

16

### CAPRESE CHICKEN SANDWICH

grilled chicken breast/mozzarella/fresh basil/pesto aioli/  
lettuce/tomato/focaccia/balsamic glaze/sweet potato fries

14

**MAIN**

<b>AUBERGINE STEW</b> eggplant/olive medley/capers/zucchini/squash/pine nuts/ artichokes/basil tomato sauce with shrimp <b>24</b> with chicken <b>21</b>	<b>16</b>	<b>WOODLANDS CHIMICHURRI STEAK</b> certified angus skirt/white truffle parmesan potato wedges/ sautéed spinach and tomato/woodlands chimichurri sauce	<b>26</b>
<b>JUMBO LUMP CRAB CAKE</b> blue and lump crab/asian greens/sriracha mash/ wonton crisps/roasted shallot remoulade	<b>27</b>	<b>CAMPANELLE PASTA WITH CHICKEN</b> grilled chicken breast/spinach basil pesto cream/ fresh spinach/cherry tomatoes/mushrooms/ shaved parmesan/toasted pecans with shrimp <b>21</b>	<b>18</b>
<b>AHI TUNA</b> sesame encrusted or shiner bock battered ahi tuna steak/ asian greens/sriracha mash/sweet soy and thai chili glaze	<b>27</b>	<b>MAHOGANY CHICKEN</b> chipotle marinated/slow-roasted half chicken/garlic mash/ citrus broccolini and tomato/sweet maple glaze	<b>21</b>
<b>CLEAR SPRINGS IDAHO TROUT</b> trout/polenta cake/stuffed artichoke/sautéed spinach/ sautéed tomatoes/lemon caper sauce	<b>24</b>	<b>BACON WRAPPED CORDON BLEU</b> chicken breast/smoked ham/peppered bacon/swiss/ bacon citrus brussel sprouts/chef's maple glaze	<b>23</b>
<b>FILET MIGNON</b> center cut filet/citrus broccolini/parmesan mash/ roasted mushrooms/black bean demi glaze	<b>38</b>	<b>FISH-N-CHIPS</b> shiner bock battered atlantic cod/caper remoulade/ cocktail sauce/rosemary-lemon natural fries	<b>17</b>
<b>HORSERADISH CRUSTED SALMON</b> salmon/horseradish panko crust/polenta cake/ honey braised cabbage/dill cream sauce	<b>26</b>	<b>GRILLED SEABASS</b> seabass/pesto garlic mash/fresh tomato bruschetta/ grilled zucchini/fried mozzarella croutons/balsamic glaze	<b>36</b>
<b>HOLLYHOCK PORK CHOP</b> french cut/apple chutney/honey braised cabbage/ garlic mash/fried onion strings/black bean demi glaze	<b>26</b>	<b>SIMPLE CATCH</b> grilled or blackened/garlic mash/citrus broccolini/ lemon-lime wedges	<b>MP</b>
<b>MEDITERRANEAN PASTA</b> sautéed shrimp/marinara/olive mix/tomato/red pepper/ spinach/mushroom/feta/toasted pine nuts/lavosh crisps with chicken <b>19</b>	<b>22</b>	<b>FEATURE OF THE DAY</b> chef's latest creation	<b>MP</b>



**SIDE**

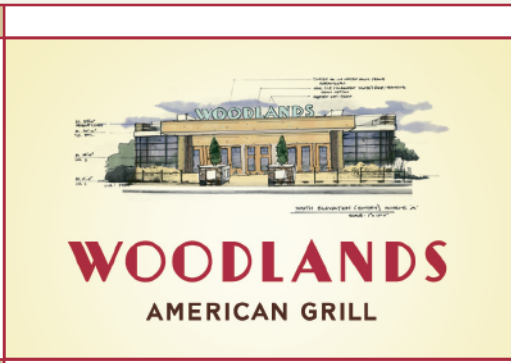
<b>CHILLED CONFETTI ORZO</b> spinach/tomato/onion/feta/sherry vinaigrette	<b>6</b>	<b>ROASTED VEGETABLE MEDLEY</b> olive oil/rosemary/oregano/white wine	<b>8</b>
<b>BACON CITRUS BRUSSEL SPROUTS</b> olive oil/garlic/white wine	<b>8.5</b>	<b>SWEET POTATO FRIES</b> lemon aioli	<b>7</b>
<b>LOADED BAKED POTATO</b> butter/sour cream/cheddar/chives/bacon croutons	<b>8.5</b>	<b>SAUTÉED CITRUS BROCCOLINI &amp; TOMATO</b> olive oil/garlic/shallots/white wine	<b>7.5</b>
<b>SAUTÉED SPINACH &amp; ONION</b> olive oil/garlic/shallots	<b>7</b>	<b>FRIED STUFFED ARTICHOKES</b> artichoke hearts/japanese panko/goat cheese mousse/ lemon caper sauce	<b>8</b>
<b>WHITE TRUFFLE MAC N' CHEESE</b> campanelle pasta/béchamel/parmesan/cheddar/ japanese panko	<b>8.5</b>	<b>RED &amp; WHITE QUINOA SALAD</b> cranberries/sweet potatoes/parsley/honey/citrus dressing/ balsamic glaze	<b>8</b>
<b>GRILLED ASPARAGUS</b> olive oil/garlic/shallots	<b>8.5</b>		

BREAD SERVICE AVAILABLE ON REQUEST

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please let us know if you have any allergies or concerns.

"Give me the luxuries of life, and I will willingly do without the necessities."

- Frank Lloyd Wright



**JOIN US FOR WEEKEND BRUNCH**