

WOODFOREST

GRILLE

THE GREENS

Add Chicken, Shrimp or Steak 5

Jerk Shrimp Summer Salad 15

House greens, pineapple jerk grilled shrimp, queso fresco, grape tomatoes, red onion rings, blue berries, apple slices, strawberries, mandarin oranges, sundried cherries with raspberry vinaigrette

The "Picnic Basket Chefs Salad 14

House greens, fried chicken, steamed green beans, grilled new potatoes, red onion rings, farmers cheese, Avocado, bacon and sundried cherries with buttermilk cheddar basil dressing

Woodforest Wedge 8

Iceberg wedge, bleu cheese crumbles, bacon, tomato with bleu cheese dressing

Tom's Salad 8

House greens, avocado, red onion, walnuts, tomato with Tom's vinaigrette

Club Cobb 14

House greens, red onion, red pepper, tomato, egg, bacon, avocado, bleu cheese, grilled chicken with Dijon vinaigrette

BACK NINE BOWLS

Cup 4

Bowl 8

Woodforest Tomato Basil Soup

Texas Range Chili

Soup de Jour

CLUBHOUSE

8 oz. Prime Filet Mignon 29

Grilled to specification with house made Bordelaise, and choice of two ala carte pairings

16 oz Prime Rib-eye 33

Grilled to specification with house made Bordelaise, and choice of two ala carte pairings

Barbecue Baby Back Ribs

Full 18

Half 12

Cooked Low & Slow w/ Briar Patch BBQ sauce, choice of two ala carte pairings

Smoked Poblano Fettuccini with

Prime Rib Meatballs 16 House made pasta, portobello mushrooms, ground prime rib meatballs, tomato sauce & melted mozzarella

Chicken Piccata 14

Tender chicken breast pan seared with Panko parmesan and lemon zest beurre blanc with choice of two ala carte pairings

Cajun Fried Catfish Platter 14

Two cornmeal-battered fillets, bourbon-glazed jalapeño hush puppies, french fries, and red beans & rice

Redfish Fillet 18

Char-grilled or blackened with roasted roma tomato zinfandel wine sauce, served with roasted garlic rice pilaf and grilled asparagus

WARM UPS

Golden Golf Ball Bites 8

Spinach & Artichoke
Jalapeño Cheddar

Fairway Flatbreads 9

California

Roasted chicken, bacon, ranch cream, avocado topped with green onion

Chicken Margherita

Roasted chicken, shredded mozzarella, creamy tomato sauce, sun-dried tomatoes, basil & zesty balsamic glaze

BBQ Chicken

BBQ chicken, red onion, 3 cheese blend, jalapeños, and green onion

Crispy Beer Battered Asparagus 9

served with Horseradish ranch

Fried Zucchini Stix 8

Panko breaded and served with horseradish ranch dressing

Roasted EggPlant Hummus 8

Served with celery, carrots, apple slices & grilled focaccia

Thai Shrimp Toast 10

Ground Texas gulf shrimp, smoked bacon, ginger, cilantro, water chestnuts, sweet soy glaze and blackberry sauce

SANDTRAP

All served with choice of thick fries, sweet potato fries, house chips or fruit

Hole in One Burger 10

1/2 lb fresh ground 80/20 beef on sweet mesquite or brioche bun. Lettuce, tomato, onion, and pickle

The Birdie 10

6 oz grilled chicken breast on sweet mesquite or brioche bun. Lettuce tomato, onion, and pickle

Grilled Turkey Burger 10

Turkey patty grilled with Woodforest seasoning on Brioche bun with lettuce, tomato, onion and pickle

Chef John's Prime Rib Burger 14

10oz ground prime rib char grilled with Woodforest seasoning with lettuce, tomato, onion and pickle

Additional Toppings .50 ea

Smoked bacon, avocado, fresh jalapeños, caramelized onions, sautéed peppers, sautéed mushrooms, cheddar cheese, American cheese, Swiss cheese, provolone, pepper jack, bleu cheese, house chili

PAIRINGS

Ala Carte

Garlic Mashed Potatoes 4

Roasted Garlic Tex-Mati Rice Pilaf 3

Grilled Asparagus 5

Side Salad 3.50

Mac & Cheese 4

Au Gratin Queso Mashed Potatoes 4

SHORT GAME

Pin High Nachos 7

Tortilla chips, black beans, red onions, black olives, jalapeños, red peppers, and chili con queso with guacamole.

Add Chicken 5

Hook Shot Quesadilla 8

3 cheese blend, guacamole, and pico de gallo

Add Chicken 5

Eagle Wings and Fries 10

10 garlic flour-dusted wings tossed in your choice of sauce: Buffalo, Garlic Parmesan, or BBQ served with celery and bleu cheese Dressing

Shiner Bock Fish & Chips 12

Served w/ malt vinegar and thick fries

Texas Redfish Tacos 15

Blackened with pico de gallo, cilantro creme fraiche, shredded lettuce, avocado, and queso fresco on white corn tortillas served with one ala carte pairing

Cajun Red Beans & Rice 9

Slow-simmered Trinity red beans and smoked ham hocks, roasted garlic Tex-Mati rice, spicy sausage link and potato ranch corn bread

Woodforest Trio 14

Tuna salad, chicken salad and egg salad mixed greens, beefsteak tomatoes and bagle crisps

Griddle Reuben 12

Eye round of corned beef, Swiss cheese, 1000 island dressing, and sweet red pepper sauerkraut on marbled rye

Long Iron Club 12

Honey ham, smoked turkey, bacon, cheddar cheese, Swiss cheese, lettuce, and tomato on Texas toast

Philly Cheese Steak 11

Thin sliced prime rib sautéed with onions, jalapeños, and provolone cheese on a toasted hoagie bun

Clubhead Cuban 10

Slow roasted pulled pork, pit ham, Swiss cheese, Shiner mustard, and pickle on a pressed hoagie bun

Soup & Sandwich Combo 12

Half Long Iron Club and your choice of soup with house chips

Thick Fries 4

Sweet Potato Fries 4

House BBQ Chips 3

Chili con Queso 4

Guacamole 4

Consuming raw or undercooked meat may increase your risk of food-borne illness.

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SIGNATURES

Pimm's Cup 6.5

Pimm's No.1, English cucumber and fresh lemon juice. A handcrafted classic.

New Old Fashioned 8.5

Bulleit Bourbon stirred together with Angostura bitters and Chef John's candied orange simple syrup. A new twist on an old fashioned.

Bourbon Cider 7

Made with Makers Mark Bourbon and old fashioned apple cider.

Chocolate Raspberry Martini 7

Grey Goose Vodka shaken with Godiva and Chambord Liqueurs.

Foggy Coffee 6.5

Fresh coffee with Jameson, Baileys and Disaronno. Topped with whipped cream and nutmeg.

Bombshell Shandy 6.5

Southern Star's Bombshell Blonde Ale poured over Deep Eddy Lemon and fresh lemon juice.

CANNED BEER

Domestic Cans 4

Budweiser
Bud Light
Bud Light Platinum
Coors Light
Miller Lite
Bud Light Lime
Shiner Bock
Shiner Light Blonde

Premium Cans 5

Dos Equis Lager
Corona Extra
Corona Light
Heineken
Modelo
Michelob Ultra
Bombshell Blonde

BOTTLED BEER

Domestic Bottles 4

Budweiser
Bud Light
Bud Light Platinum
Coors Light
Miller Lite
Bud Light Lime
Shiner Bock
Shiner White Wing
O'Doul's

Premium Bottles 5

Dos Equis Lager
Corona Extra
Corona Light
Heineken
Modelo
Michelob Ultra
Guinness
St. Arnold Lawnmower
St. Arnold Amber

DRAFT BEER

Bud Light, Shiner Bock

Pint 4 | Pitcher 12.5

Craft Selections

Pint 5.5 | Pitcher 17.5

DRINK SPECIALS

Happy Hour

\$3 Domestic draft pints

\$3 Domestic Cans

\$3 Well liquor

Monday-Friday

1:00 pm – 6:00 pm

Early Bird Special

\$10 Domestic Pitchers

\$3 Domestic Pints

Before noon with score card

REFRESHERS

Iced Tea 2

Bottled Water 2

Orange Juice 2

Sparkling Water 4

Coffee 2.5

Fountain Soda 2

Coke, Diet Coke, Sprite, Coke
Zero, Dr. Pepper, Lemonade,
Powerade

GRILLE HOURS

Monday – Thursday

8:00 a.m. - 8:00 p.m.

Friday & Saturday

7:00 am - 9:00 p.m.

Sunday

7:00 am - 8:00 p.m.

Breakfast

Served daily from open - 11:00 a.m.

Lunch/Dinner

Served daily from 11:00 a.m. - Close

Sunday Brunch

Every Sunday 11:00 a.m. - 2:00 p.m.

