



— THE —
BISTRO

LAKESIDE RESTAURANT & BAR

FROM THE BAR



IMPORT & CRAFT | 6

Blue Moon
Corona
Dos Equis
Fat Tire
Guinness
Heineken
O'Doul's (Non Alcoholic)

Ridgeback Ale
Samuel Adams
Shiner Bock
Shiner Bock White Wing
Stella Artois
St. Arnold Elissa IPA

DOMESTIC | 5

Budweiser
Bud Light
Coors Light

Michelob Ultra
Miller Light

BOURBON TRAIL

Baker's | 10
Basil Hayden's | 9
Blanton's | 11
Booker's | 10
Bulleit Bourbon | 9

Bulleit 10 yr | 12
Knob Creek | 9
Maker's Mark | 9
Maker's 46 | 10
Woodford Reserve | 10

SINGLE MALT SCOTCH

The Balvenie 12 yr | 15
Caol Ila 12 yr | 12
Cragganmore 12 yr | 10
Dalwhinnie 15 yr | 12
Glenmorangie 10 yr | 10
Glenfiddich 12 yr | 12
Glenkinchie 12 yr | 12
Glenlivet 12 yr | 12

Glenlivet 18 yr | 18
Glenmorangie 18 yr | 18
Lagavulin 16 yr | 20
Macallan 12 yr | 11
Macallan 18 yr | 32
Oban 14 yr | 13
The Singleton 12 yr | 10
Talisker 10 yr | 12

COCKTAILS

OLD FASHIONED

BULLEIT | 10
Bulleit Bourbon, Bitters, Orange Slice, Cherry

LEMON DROP MARTINI | 10
Absolut Citron, Lemon, Lemonade, Sugared Rim

TEXAS HURRICANE | 11
Light, Dark, and Coconut Rum, Grapefruit, Pineapple and Orange Juice

STRAWBERRY MOJITO | 10
Bacardi Rum, Muddled Lime, Strawberries, Fresh Mint

FRENCH QUARTER 75 | 11
Cognac, Agave Syrup, Lemon Juice, Sparkling Wine

BLANCO MOJITO | 11
Altos Silver Tequila, Fresh Sweetened Lime, Mint

WHITE CHOCOLATE

MARTINI | 11
Vanilla Vodka, White Crème de Cacao, Godiva White Chocolate Liqueur, Cream with a Dark Chocolate Accent

ROSEMARY BLOODY

MARY | 10
Absolut Texas, Spicy Tomato Mix, Salt, Rosemary Rim

WATERMELON

MARGARITA | 9
Altos Silver Tequila, Fresh Lime, Agave Nectar, Watermelon

PERFECT MARGARITA | 10
Altos Silver Tequila, Cointreau, Agave, Lime

REDS BY THE GLASS

Josh Cellars Pinot Noir, Sonoma, CA | 11
Ravenswood Zinfandel, Sonoma, CA | 10
Sterling Vintner's Cabernet Sauvignon, Central Coast | 9
Sterling Vintner's Merlot, Central Coast | 9

WHITES BY THE GLASS

Banfi San Angelo Pinot Grigio, Toscana Italy | 11
Joel Gott Sauvignon Blanc, Napa Valley | 9
Kenwood Brut Sparkling, California | 8
Sterling Vintner's Chardonnay, Central Coast | 9
Vertikal Riesling, Mosel, Germany | 9

» SHARE-ables

CRAB AND JALAPEÑO STUFFED SHRIMP | 12
Citrus Coleslaw, Ancho Salsa

CHOPPED GUACAMOLE | 8
“Made To Order,” Chips, House Made Salsa ❖

HONEY SRIRACHA HOT WINGS | 9
Bleu Cheese or Ranch Dip ❖

CALAMARI | 12
Olives, Artichoke, Pepperdew, Marinara Sauce

SCOTCH EGG | 6
Whole Grain Mustard

BAKED BRIE | 11
Saffron Poached Pears, Toasted Almonds, Dried Fruit

QUESADILLAS | 9
Chicken or Beef, Cheese, Guacamole, Roasted Green Chili, Sour Cream, House Made Salsa

BABY BACK RIBS | 10
Blackberry BBQ Sauce, Apple Coleslaw ❖

PRETZEL STICKS | 6
Whole Grain Mustard, Habanero Cheese

FISH TACOS | 10
Grilled or Fried, Citrus Coleslaw, Green Tomato, Sour Cream, Cilantro

BACON WRAPPED JALAPEÑOS | 9
Braised Short Rib and Jack Cheese Filling

Signature SANDWICHES

{ All sandwiches served with choice of fries, grilled sweet potato or market salad. }

SMOKE HOUSE SPECIAL | 12
Smoked Pulled Pork, Coleslaw, Jalapeños, Blackberry BBQ Sauce, House Made Bun

TURKEY CLUB | 12
Candied Bacon, Lettuce, Tomato, Avocado, Multigrain Wheat Bread

LOADED BLT | 11
Bacon, Lettuce, Avocado, Tomato, Multigrain Wheat Bread

GREEK | 12
Grilled Chicken, Garlic Hummus, Feta Cheese, Tomato, Tzatziki Sauce, House Made Bun

SONOMA CHICKEN WRAP | 13
Natural Chicken Breast, Goat Cheese, Fresh Tomato, Roasted Pepper, Meyer Lemon Preserves, Whole Wheat Tortilla

» ENTREES

PAN SEARED SALMON | 24
Herbs, Roasted Potatoes, Broccolini, Butternut Squash, Tarragon Aioli ❖

NATURAL GRILLED CHICKEN BREAST | 21
Lemon Parmesan Risotto, Red Pepper Sauce, Chef’s Vegetable Palette ❖

CAPRESE PASTA | 19
Angel Hair, Basil Pesto, Fresh Mozzarella, Grape Tomato

❖ Gluten Free

BURGERS CREEKSTONE FARMS BLACK ANGUS BRISKET BLEND

{ All burgers served with choice of fries, grilled sweet potato or market salad. }
Our burger buns are made fresh daily.

CLASSIC | 13
Swiss Cheese, Caramelized Onions

BISTRO | 14
Fried Egg, Bacon, Provolone Cheese, Truffle Mustard, Tomato

TEXAS BLUES | 13
Bleu Cheese, Applewood Smoked Bacon, Roasted Jalapeño

MUSHROOM | 13
Baby Bella Mushrooms, Goat Cheese, Basil Pesto

FOIE GRAS | 18
Hudson Valley Foie Gras, Fig Preserves, Fried Onions

DAKOTA | 14
Buffalo Chili, Cheddar Cheese, Red Onion

AUSTINTATIOUS | 13
Habanero Cheese, Caramelized Onions, Avocado

From the BUTCHER

BRAISED SHORT RIB | 22
Fire Roasted Chorizo, Mole Sauce, Roasted Corn Hash ❖

FILET MIGNON | 34
Chargrilled, Candied Bacon, Mashed Potatoes, Asparagus ❖

DARLENE’S MEATLOAF | 16
Family Recipe, Beef & Pork, Mashed Potatoes, Onion Gravy

PIZZAS

{ All pizza dough is made fresh daily. }

PEPPERONI | 14

MARGHERITA | 15
Basil Pesto, Fresh Mozzarella, Grape Tomato

BUFFALO CHICKEN | 15
Applewood Smoked Bacon, Bleu Cheese

SMOKED PORK | 15
Blackberry BBQ Sauce, Coleslaw

SOUPS

TOMATO BISQUE | 6
Feta Cheese, Crazy Crostini

BUFFALO CHILI | 7
Onion, Cheese, Fresh Baguette ❖

SALADS

SIGNATURE CHICKEN | 14
Grilled Chicken, Greens, Feta, Olives, Tomato, Cucumber, Pepperoncini, Almonds, Balsamic Dressing ❖

CHOPPED | 8
Iceberg Lettuce, Bacon, Tomato, Red Onion, Egg, Cucumber, Cheddar Cheeses, Buttermilk Dressing ❖

MARKET | 8
Acadian Greens, Poached Pear, Spiced Pecan, Gorgonzola, Apple Chive Vinaigrette ❖

CLASSIC CAESAR | 9
Romaine Lettuce, Parmesan Cheese, Classic Caesar Dressing, Croutons

— ROBARDS —

THE PERFECT CUT



Robard's is an upscale, classic American steakhouse offering an extensive menu of USDA prime grade, hand-selected beef, seafood and chef-inspired specials.

RESTAURANT

Monday - Thursday 5:00 p.m. - 10:00 p.m.
Friday & Saturday 5:00 p.m. - 11:00 p.m.

BAR

Monday - Saturday 4:00 p.m. - 11:00 p.m.

SOCIAL HOUR

Monday - Saturday 4:00 p.m. - 6:00 p.m.

281.364.6400

www.robardssteakhouse.com



Presenting opportunities for both the amateur and skilled golfer, the two courses provide all of the ingredients needed for exceptional golf: Deep woods, shining waters, well-designed fairways, pristine greens and a serene environment.

TEE TIMES

Call 281-882-3000



Peace and relaxation await at *The Spa at The Woodlands Resort*. Our enchanting sanctuary features a menu of nature-inspired body treatments, relaxing to results-oriented facials and pampering services for the hands and feet.

Call x. 86386 to schedule your spa package today.

HOURS

8:00 a.m. - 7:00 p.m. Daily

THE WOODLANDS DINING ROOM



The Woodlands Dining Room is a celebration of enticing cuisine, offering a wide variety of fare, from light to hearty for breakfast, lunch and dinner.

Call x. 86292 to schedule your reservation.

GRAND BREAKFAST BUFFET

6:00 a.m. - 10:30 a.m. Daily
Free for children under 5 yrs

A LA CARTE DINING HOURS

6:00 a.m. - 10 p.m. Daily

ROOM SERVICE

6:00 a.m. - 11:00 p.m. Daily



Open seasonally, the laidback and fun poolside atmosphere at *Cool Water Café* possesses a distinctly tropical flair.

Located in the heart of the Forest Oasis Waterscape™, the Café serves refreshing drinks and tasty eats the entire family will adore.

SUMMER HOURS

Sunday - Thursday 11:00 a.m. - 8:00 p.m.
Friday & Saturday 11:00 a.m. - 10:00 p.m.



Weddings at The Woodlands Resort are magical and enchanting. In addition to the wedding ceremony and reception, an array of events and activities can be arranged to complement your wedding day and enhance your memories of this special time in your life.

Call our catering department at x. 86301 to learn more about our wedding packages and other special events.



THE
WOODLANDS
RESORT®

2301 N. Millbend Dr. The Woodlands, TX 77380 | 281.367.1100 | www.woodlandsresort.com



*Items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Before placing your order, please inform your server if a person in your party has a food allergy.