



LEGENDS

at THE WOODLANDS

TO SHARE

ESCARGOTS PROFITEROLE	16
savory parmesan choux puff, garlic beurre blanc, sautéed leeks	
JUMBO LUMP CRAB STUFFED ARTICHOKE	17
choron sauce	
NEW ZEALAND LAMB POPS	18
mint chimichurri	
LEGENDS' DEVILED EGGS	12
familiar recipe with a modern twist	
SHRIMP COCKTAIL	16
citrus marinated, spiced horseradish bloody mary cocktail sauce	

SOUP AND SALAD

ROASTED RED PEPPER BISQUE	8 14
roasted red peppers, fennel nest, garlic butter baguette croutons	
TWCC SIGNATURE HOUSE SALAD	9
baby greens with curly frisée, pickled ginger, toasted pepitas, brunoise red peppers, queso fresco, white balsamic vinaigrette	
CLASSIC CAESAR	12
crisp romaine, ciabatta croutons, parmesan crisp, fried anchovies, grape tomatoes, caesar dressing	
PORK BELLY & GORGONZOLA	12
iceberg lettuce, roma tomatoes, tobacco onions, gorgonzola basil dressing	
WILTED SPINACH & PEAR	12
champignons, green pear, boiled egg, warm honey bacon dressing	

SEAFOOD

ASIAN SEAFOOD CLAY POT	26
glass noodles, lemon grass, bok choy, carrot, fish cake, ginger lobster miso fumet	
BLACKENED SALMON	25
pontchartrain sauce, andouille dirty rice, seasonal vegetables	
JUMBO GULF SHRIMP	25
sundried tomatoes, wild mushroom, artichokes, pappardelle, scampi sauce, arugula, crisp prosciutto, parmigiano reggiano	

CHEF'S MARKET FISH

MARKET

CHEF INSPIRED

INDIAN CHICKEN CURRY	22
spiced yellow curry, golden raisins, coconut, toasted almonds, mango chutney	
CLASSIC CHICKEN PARMIGIANA	19
pan-fried chicken breast, basil marinara, pesto capellini, fresh mozzarella, seasonal vegetables	
PORK TENDERLOIN MEDALLIONS	25
pear William chutney, sweet potato mash, green apple celery slaw	
NEW ZEALAND LAMB RACK	36
pistachio & parsley crusted, fruit forward demi, feta cheese arancini, seasonal vegetables	
WAGYU BISTRO STEAK	28
grilled asparagus & tomatoes, citrus chimichurri, truffle parmesan pommes frites	
BUTTERNUT SQUASH RAVIOLI	22
sage brown butter, toasted hazelnut, arugula, pickled red onions, peruvian peppers	

TWCC BUTCHER BLOCK CUTS

Rosewood Ranch Texas Wagyu and Prime beef, master butchered in house. All steaks are finished with TWCC garlic butter.

WAGYU FILET MIGNON 6 oz 8 oz	45 60
WAGYU RIB-EYE 16 oz	85
PRIME NEW YORK STRIP 14 oz	52

ENHANCEMENTS

Bearnaise Sauce	3
Gorgonzola Butter	3
Herb Citrus Chimichurri	3
French Brandy Glace de Viande	4
Sautéed Wild Mushroom	4
Jumbo Shrimp Scampi	12
Maryland Style Crab Cake	12
Steamed King Crab Legs	35

SHAREABLE SIDES

Lemon Pepper Baby Carrots	
Roasted Asparagus, Duck Prosciutto	
Orange Butter Baby Green Beans, Almonds	
Macaroni Boursin Au Gratin	
Yukon Gold Pomme Purée	
Forestier Creamy Risotto	