

STARTERS

Flash Fried Cauliflower

Burrata, pine nuts, radish sprouts, balsamic glaze \$9.5

Cannellini Bean Hummus

Spicy black beans, chimichurri, corn chips \$7.5

Grilled Pork Belly

Chimichurri \$10.5

Baked Chicken + Spinach Dip

Corn chips \$8.5

Deviled Texas Eggs

\$8.5 **GF**

FRIES & SIDES

Brussels Sprouts

Harissa Tahini sauce, pickled red onions, pine nuts + sesame seeds \$9.5 **GF/V**

Corn flake crusted onion rings

\$5 **V**

Baked + fried Idaho potatoes

\$5.5 **V**

Truffle + parmesan fries

\$8.5 **V**

Wood Grill fries

\$4 **V**

Sweet potato fries

\$5.5 **V**

Oriental sesame green beans

\$6.5

Wilted baby spinach

\$5.5 **GF/V**

House-cured grilled bacon

\$6.5 **GF**

3 cheese mac + smoked ham

\$7.5

DIPS & SAUCES

Chipotle adobo

GF / Hot

Cider vinegar BBQ

GF

Dashi glaze

GF / Hot

Fire-roasted salsa

GF

Habanero blue

GF / Hot

Salsa verde

GF / Hot

Habanero ketchup

GF / Hot

Honey dijon

GF

Truffle bacon mustard

GF

Cajun 1000 island

GF

Calabrese chimichurri

GF

Bacon mayo

GF

Ivory BBQ sauce

GF

Single sauce \$0.75 | Sauce flight of four \$3

All burgers may be ordered bunless | Swap gluten free bun \$1.5

Burger Additions:

- New England cheddar \$1.5
- House pimento \$2
- Italian aged provolone \$2
- Comté cheese \$2
- Local goat cheese \$2
- Point Reyes blue \$2
- American cheese \$1
- Caramelized mushroom \$3
- Pulled Brisket \$5
- Queso-fundido \$2

GRILL & ROTISSERIE

Includes choice of sauce and Wood Grill fries

FISH OF THE DAY

Fresh daily, sustainable or wild caught.

Grilled over Texas pecan & oak \$MP

BLACK ANGUS FILET MIGNON

Certified Angus Beef 6oz \$30

GRILLED SHRIMP

Wood Grill seasoning \$18.5

BUTCHER'S STEAK

44 Farms chuck eye 10oz \$16.5

SIRLOIN STEAK

44 Farms 10oz \$21

BABY BACK RIBS

Cider barbeque glazed \$19.5

CITRUS CHICKEN BREAST

Grilled, boneless & skinless \$17.5

FIELDING'S SIGNATURE ROTISSERIE CHICKEN

All-natural. Half bird \$18.5

BURGERS

44 Farms Texas Black Angus | 44 Farms 100% Grass fed
Akaushi Texas Wagyu

WAGYU BRISKET

GF Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, bacon mayo, onion rings, milk bun \$19.5

DOUBLE AMERICAN GRIDDLE

GF Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun \$10

COWBOY

GF House bacon, cheddar, poblano inside an Angus patty, topped with bacon, New England cheddar, lettuce, tomato, jalapeños, mayo, milk bun, cooked med-well \$14.5

SMOKE

GF Angus, grilled bacon, fried pastured egg, aged Italian provolone, oven-dried tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun \$14.5 | Slider \$8.5

TEXAS BLUES

GF Angus, grilled house bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun \$13.5 | Slider \$7.5

WOOD GRILL

GF Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun \$10 | Slider \$5.5

SALADS

Add protein: salmon \$10, grilled shrimp \$8, chicken breast \$8, sirloin \$10, pulled chicken \$5, angus patty \$5, grass fed patty \$9, wagyu patty \$10, impossible plant based patty \$9

BIB WEDGE

Maple-glazed thick bacon, roasted tomatoes, pickled red onions, blue cheese crumbles, blue cheese dressing \$10.5

WARM BEET SALAD

V Arugula, orange slices, goat cheese, pine nuts, lemon juice + EVOO \$11.5

THAI CHICKEN SALAD

Pulled free range chicken, cabbage, jicama, carrots, romaine lettuce, bean sprouts, toasted sesame seeds + peanuts, chili peanut dressing \$15.5 **GF/P**

ROTISSERIE COBB

Pulled free range chicken, avocado, smoked bacon, baby greens, Point Reyes blue cheese, boiled egg, tomatoes, balsamic vinaigrette \$18.5 **GF**

SMALL CHOPPED ROMAINE

V Grana Padano cheese, house croutons, roasted garlic dressing \$6.5

- Dressings**
- Balsamic vinaigrette
 - Blue cheese
 - Roasted garlic
 - Balsamic vinegar + EVOO
 - Chili peanut **P**

SANDWICHES

BISCUIT AVOCADO CLUB

Tennessee hot sauce, fried chicken breast, ivory BBQ sauce, house bacon, arugula, avocado, fried pastured egg \$14.5

THE IMPOSSIBLE

V, GF 100% plant based patty, American cheese, dill pickles, honey dijon, lettuce & tomato, wheat bun \$12.5

BUN MI

GF Pulled free range chicken, dashi lime glaze, pickled daikon radish + carrots, cilantro, mint, cucumber, milk bun \$8.5

BLT

GF House-cured grilled bacon, honey dijon, lettuce, tomatoes, milk bun \$8.5

FIELDING'S

WOOD GRILL

GF indicates that the item is either gluten free or can be modified to be gluten free; Fielding's is not a gluten-free establishment.

V indicates vegetarian items. **P** indicates dish contains peanuts.

Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness

YOUNG PEOPLE

For our guests under 12, choose one \$6.5

Cheese bun + fries

Mini angus burger + fries

+ Add cheese \$1

Chicken cheese bun + fries

Pasta pomodoro + meatballs

Substitute sweet potato fries \$1

SHAKES

Housemade gelato & handspun to order

For everyone Large \$6 Small \$4.5

Make any shake boozy for an additional \$3

Caramel roasted peanuts, grey sea salt caramel

Chocolate Malt Valrhona chocolate, cocoa nibs

Horchata rice milk, cinnamon, honey, Mexican vanilla

Nutella banana, peanut butter P

Oreo S'mores toasted marshmallow, chocolate drizzle

Strawberry Basil yogurt pretzel, house strawberry basil preserves

Vanilla Madagascar vanilla bean

Boozy shakes \$9

B 52 Cointreau, Bailey's, Kahlua, marshmallow

Bourbon Caramel Redemption bourbon, toffee

DESSERTS

NY Style Cheese Cake Oreo crust \$9.5

Irish Whiskey Cake Whipped cream \$8.5

Pecan Chocolate Brownie House-made gelato \$8.5

Bread Pudding House-made gelato shot \$6.5

Root Beer Float with Otto's Root Beer \$6.5

BEER

Cans

Dry Cider by St. Arnold - Cider

Houston TX | ABV 5.9% | 12 oz | \$5.5

Kölsch by Souther Star - Kölsch

Conroe TX | ABV 5.0% | 12 oz | \$5.5

Pile of Face by Against the Grain - IPA

Louisville KY | ABV 6.5% | 16 oz | \$11

Lucy by Back Pew - Hefewiezen

Porter TX | ABV 4.8% | 12 oz | \$6

Bottles 12 oz

Bud Light | \$4.5

Coors Light | \$4.5

Miller Lite | \$4.5

Michelob Ultra | \$4.5

Shiner Bock | \$5

Dos Equis | \$5

Stella Artois | \$5

St. Pauli N.A. | \$4

WINE BY THE BOTTLE

Bubbles

Charles de Fère Jean-Louis Sparkling Rosé Cuvée, France \$22

Delamotte Le Mesnil Brut, Champagne, France \$50

Marques de Caceres, Cava Brut, Cataluna, Spain \$24

Stellina, Prosecco, Italy \$20

Chardonnay

Angulo "Nonni," Mendoza, Argentina, '17 \$22

Bouchard 'Unoaked' Chardonnay, France, '17 \$18

Bulletin Place Australia, '18 \$18

Rombauer Vineyards, Carneros Hills, California, '18 \$59

Talbott, Sleepy Hollow Vineyard, Estate Grown, California, '14 \$30

Sauvignon Blanc + Pinot Grigio

Gradis Ciutta Pinot Grigio, Italy, '17 \$32

Fortant Sauvignon Blanc, France, '17 \$19

Honig Sauvignon Blanc, Rutherford, California '18 \$29

Matanzas Creek Sauvignon Blanc '17 \$29

Mohua Sauvignon Blanc, Marlborough, New Zealand, '18 \$20

Southern Right Sauvignon Blanc, South Africa, '18 \$21

Other Whites + Rosé

August Kessler "R" Riesling, Rheingau, Germany, '17 \$25

Miraval Rosé, Cotes de Provence, France, '18 \$35

Nine North, Lan-Yap Rosé, California, '17 \$25

Cabernet Sauvignon

Duckhorn "Decoy", Napa, California, '17 \$36

Fortress, Sonoma, California, '16 \$59

Jordan, Alexander Valley, California, '15 \$59

Lyeth Estate, California, '17 \$23

Twisted Cedar, Lodi, California, '16 \$30

Malbec + Merlot

Tinto Negro, Malbec, Mendoza, Argentina, '18 \$19

Velvet Devil, Merlot, Washington, '16 \$18

Pinot Noir

DeLoach "Heritage" Reserve, California, '17 \$23

Meiomi, Monterey, Santa Barbara, California, '17 \$29

Other Reds

Prisoner, Red Blend, Napa, California '18 \$69

Bell, Scoundrel Red Blend, California, '17 \$30

Bell, Syrah, Sierra Foothills, California, '17 \$36

Big Smooth, Zinfandel, Lodi, California, '16 \$24

Bonpas Reserve Red Blend, Rhône Valley, France, '17 \$24

Burgess, Topography Red Blend, '14 \$39

Chocolate Block Red Blend, South Africa, '17 \$45

Unshackled Red Blend \$39



FIELDING'S

WOOD GRILL

Lunch & Dinner To-Go Menu



25% off all Pick-Up Orders*

*While our dining room is closed

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