



S T A R T E R S

WFG PRETZEL beer cheese, spicy pub mustard	11
PORTOBELLO FRIES beer battered, curry aioli	11
PORK BELLY house cured, brown butter honey	12
CRAB DIP jumbo lump crab, spinach, artichokes, Boursin, warm baguette	12
STUFFED PORTOBELLO shrimp, jumbo lump crab, pork belly, spinach, lemon, beer cheese	14
CRAB CAKE jumbo lump crab, lobster cream	16
SHRIMP COCKTAIL house made cocktail sauce, lemon	16
SEA SCALLOPS pan seared, pork belly jam	18

FLATBREADS

MARGHERITA FLATBREAD mozzarella, basil, tomatoes, balsamic reduction	12
BARBECUE CHICKEN FLATBREAD chicken, cured pork belly, shallot, provolone, mozzarella, sweet barbecue sauce	13
CRAB FLATBREAD jumbo lump crab, spinach, artichoke heart, cream cheese, provolone, muenster, mozzarella	14

S O U P S

FRENCH ONION	7
LOBSTER BISQUE	10



S A L A D S

All of our salads are prepared with the freshest ingredients available.

HOUSE SALAD mixed greens, tomato, cucumber, shallot	7
GRILLED CAESAR romaine, croutons, shaved Parmesan	9
WOODFIRE CHOP SALAD romaine, tomato, blue cheese, pork belly, candied pecans, cucumber, shallot, house dressing	10
CAPRESE fresh mozzarella, tomato, lemon basil oil, balsamic reduction	10
SALAD ENHANCEMENTS	
add chicken	6
add three jumbo shrimp	14

♦ S T E A K S

We pride ourselves in serving family farmed corn-fed Black Angus beef raised within 150 miles. Our steaks and chops are hand trimmed to our exact specifications by crafted artisans.

FLAT IRON, 10oz.	28
GRILLED PRIME RIB	
10oz. cut	30
16oz. cut	35
NEW YORK STRIP, 14oz.	36
FILET MIGNON, 8oz.	40

S I D E S A N D
A C C O M P A N I M E N T S

SPINACH, CREAMED	4
CHEF'S SEASONAL VEGETABLE	4
SAUTÉED ONIONS	4
BAKED BEANS	4
SAUTÉED MUSHROOMS	4
MASHED POTATOES	4
BATTERED STEAK FRIES	5
ASPARAGUS	6
BAKED POTATO	6
AU GRATIN POTATOES	6
LOBSTER MAC N CHEESE	14
BROILED SHRIMP three jumbo shrimp	14
BREADED JUMBO SHRIMP three jumbo shrimp, cocktail sauce	14
LOBSTER TAIL 6-7oz. cold water tail	market

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



♦ H O U S E S P E C I A L T I E S

WFG BURGER

two 5oz. patties (blend of chuck, brisket, and short rib), WFG aioli,
pork belly jam, muenster, battered garlic fries 19

BONELESS PORK CHOP

grilled, mashed potatoes, demi-glace 23

CHICKEN CHRISTINA

pan seared, roasted garlic, lemon, mashed potatoes, pan sauce 25

BLACKBERRY BARBECUE SMOKED RIBS

cherry wood smoked pork ribs, blackberry barbecue sauce,
ancho jalapeño corn bread 26

STUFFED PORTOBELLO

shrimp, jumbo lump crab, pork belly, spinach, lemon, beer cheese 28

♦ S E A F O O D & P A S T A

WALLEYE

Parmesan crusted, cornichon rémoulade 26

SHRIMP AND SCALLOPS

jumbo shrimp, scallops, polenta roasted red pepper 28

SEAFOOD PASTA

jumbo shrimp, seared scallops, jumbo lump crab, linguini pasta, garlic cream sauce 30

SEASONAL FISH

grilled, sautéed, or bronze market
Sauces: beurre blanc, brown butter honey, or compound butter

ALASKAN SPLIT KING CRAB

one pound Alaskan king crab, clarified garlic butter, lemon market


TWIN LOBSTER TAILS, 7oz.

cold water tail, smoked cheddar corn pudding, butter, lemon market

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D E S S E R T S

CRÈME BRÛLÉE 	7
smooth & rich Madagascar vanilla custard	
CHEF DU JOUR	8
see server for the variety of the day	
CARROT CAKE	8
spiced cake, carrots, cream cheese frosting	
CHOCOLATE GANACHE CAKE	8
layered cake, chocolate mousse, ganache	

O U R C U L I N A R Y T E A M

EXECUTIVE CHEF
Henry Garcia

ROOM CHEF
Derreck Walk

PASTRY CHEF
Shelia Linnen

- ◆ A service fee of 18% will be added to parties of 8 or more.
- ◆ Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

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