



S A L A D S

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

WOODFIRE CHOP SALAD

spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Maytag blue cheese, signature chop dressing 8

BLT WEDGE

Maytag blue cheese, applewood smoked bacon, sundried tomato, croutons, buttermilk ranch 8

CAESAR

white Spanish anchovies, brioche croutons, Pecorino Romano 8
add chicken 14
add three jumbo shrimp 20

WARM SPINACH SALAD

egg, bacon, mushrooms, red onion, warm bacon dressing 7

HOUSE SALAD


mixed greens, tomato, cucumber, red onion, creamy Italian dressing 6

S T E A K S

We pride ourselves on our commitment to offer only the finest in locally sourced products. We proudly serve USDA Prime grade beef, Iowa pork and Free Range chicken. Our steaks and chops are hand trimmed to our exact specifications by crafted artisans. All include the chef's selection of seasonal vegetable complement.

FILET MIGNON, PETITE, 6OZ   32

FILET MIGNON, KING, 8OZ   36

BONE-IN RIBEYE, 18OZ   34

NEW YORK STRIP, 14OZ   32

SLOW ROAST PRIME RIB OF BEEF  
King Cut, 16oz. 30
Queen Cut, 10oz. 24

STEAK ENHANCEMENTS

Creamy garlic, herb cheese, prosciutto ham 4

DeBurgo Sauce
butter, garlic, basil, oregano, parmesan, cream 3

Oscar
asparagus, jumbo lump crab, béarnaise 6

Broiled Shrimp
three jumbo shrimp 12

Breaded Jumbo Shrimp
three shrimp, cocktail sauce 12

Seared Scallops
three jumbo seared sea scallops 15

Lobster Tail
6-7oz cold water tail 19

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM