



## S T A R T E R S

### WFG PRETZEL

beer cheese, spicy pub mustard

10

### STREET CORN FRITTER

grilled corn, cilantro lime crema, chipotle cream, pickled vegetables, cotija cheese

10

### PORTOBELLO FRIES

beer-battered portobello, curry aioli

10

### CRAB DIP

jumbo lump crab, spinach, artichokes, Boursin cream cheese, warm baguette

11

### CRAB CAKE

jumbo lump crab, lobster cream sauce

14

### SHRIMP COCKTAIL <sup>gf</sup>

house-made cocktail sauce, lemon

15

### GARLIC MUSSELS

PEI mussels, lemon butter, onion, tomato, grilled bread

15

### SEA SCALLOPS

bacon wrapped scallops, maple bourbon glaze

16

## FLATBREADS

### MARGARITA FLATBREAD

fresh mozzarella, basil, fresh tomatoes, balsamic drizzle

11

### BARBECUE CHICKEN FLATBREAD

rotisserie chicken, applewood smoked bacon, red onion, provolone and mozzarella cheese, sweet barbecue sauce

12

## S O U P S

### FRENCH ONION

6

### LOBSTER BISQUE

8

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



## S A L A D S

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

<b>HOUSE SALAD</b>	
mixed greens, tomato, cucumber, red onion	6
<b>GRILLED CAESAR</b>	
grilled romaine, Spanish anchovies, French bread crouton, Parmesan cheese	8
<b>STRAWBERRY BIBB SALAD</b>	
Bibb lettuce, raspberry and lemon poppy seed dressing, strawberries, sunflower seeds, peppered goat cheese	8
<b>WOODFIRE COBB SALAD</b>	
field greens, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, blue cheese, signature cobb dressing	10
<b>SALAD ENHANCEMENTS</b>	
add chicken	6
add three jumbo shrimp	12

## ♦ S T E A K S

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

<b>SLOW ROAST PRIME RIB OF BEEF</b>	
Queen Cut, 10oz.	26
King Cut, 16oz.	32
<b>NEW YORK STRIP, 14oz.</b>	34
<b>RIBEYE, 16oz.</b>	35
<b>FILET MIGNON, KING, 8oz.</b>	38
<b>PORTERHOUSE, 24oz.</b>	46

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

BAKED BEANS	5
PARMESAN GARLIC FRENCH FRIES	5
ASPARAGUS	6
SAUTÉED MUSHROOMS	6
YUKON GOLD MASHED POTATOES	6
BAKED POTATO	6
TRUFFLED LOBSTER MACARONI AND CHEESE	7
AU GRATIN POTATOES	7
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	20

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



## ♦ H O U S E   S P E C I A L T I E S

### WFG BURGER 🍃

10oz. chuck, brisket, and short rib patty, WFG aioli, bacon jam, Muenster cheese, Parmesan garlic fries 18

### BERKWOOD PORK MEDALLIONS 🍃

La Quercia prosciutto & sage demi glace, spaetzle, asparagus 22

### BACON WRAPPED BERKWOOD FARMS PORK 🍃

pork tenderloin, demi glace, asparagus 23

### BLACKBERRY BARBECUE SMOKED RIBS

cherry wood smoked pork ribs, blackberry barbecue sauce, citrus barbecue baked beans, jalapeño cornbread muffin 24

### SMOKED CHICKEN 🍃

Elsbernd Farms citrus glazed chicken, smoked cheddar mashed potatoes, asparagus 25

### HANGER STEAK FRITES 🍃

10oz. hanger steak, Parmesan garlic fries, roasted garlic aioli 27

### ROAST LAMB

herb-crusteD lamb loin, vegetable melange, roasted tomato coulis 35

## ♦ S E A F O O D   &   P A S T A

### CEDAR PLANK SALMON <sup>gf</sup>

Dijon mustard, brown sugar glaze, asparagus 25

grilled salmon, lemon butter, asparagus 25

### WALLEYE

Parmesan crusted, asparagus, cornichon rémoulade 25

### SHRIMP HOTO

Udon noodles, peanuts, mixed vegetables, cilantro, basil, green onion, miso broth 27

### RED SNAPPER

snapper, mussels, shrimp, saffron couscous, seafood broth 28

### SEAFOOD PASTA

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

### ALASKAN SPLIT KING CRAB

one pound Alaskan king crab, clarified garlic butter, lemon 37


### LOBSTER TAIL, 12oz.

cold-water tail, smoked cheddar corn pudding, asparagus, butter, lemon 40

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



## D E S S E R T S

<b>CRÈME BRÛLÉE</b> 	smooth & rich Madagascar vanilla custard with as much crust as custard	7
<b>MILK AND COOKIES</b>	vanilla bean milkshake, warm jumbo chocolate chip cookies	7
<b>SEASONAL CHEESECAKE</b>	see server for the variety of the day	8
<b>CARROT CAKE</b>	spiced cake, grated carrots, cream cheese frosting	8
<b>CHOCOLATE GANACHE CAKE</b>	four layered cake, chocolate mousse, ganache	8
<b>BERRY CRISP</b>	berry blend, oat crumble, vanilla bean ice cream	8

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

### EXECUTIVE CHEF

Erik Keever

### PASTRY CHEF

Shelia Linnen

## L O C A L L Y G R O W N

To reinforce our commitment to our community, look for this symbol to designate menu items that are locally grown or locally produced.

## G L U T E N F R E E

Look for this symbol to designate menu items that can be prepared gluten free.

- ◆ 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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