








## S T A R T E R S

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|--|----|
| <b>JUMBO LUMP CRAB CAKES</b><br>lemon beurre blanc   microgreens   lime  | 14 |
| <b>POACHED SCALLOP BRUSCHETTA</b> <br>poached in sundried tomato butter   tomato basil salsa   baby arugula   | 16 |
| <b>AVOCADO ROLLS</b><br>sweet ginger sauce   crispy wonton   | 9  |
| <b>SHRIMP COCKTAIL</b> <br>house-made cocktail sauce   lemon  | 16 |
| <b>CRISPY CALAMARI</b><br>cornmeal breaded   Thai lime sauce   red pepper marinara   | 10 |
| <b>TENDERLOIN BITES</b>  <br>red pepper coulis   seasoned onion straws   hollandaise | 14 |
| <b>PANCETTA FLATBREAD</b><br>La Quercia pancetta Americano   fig butter   pickled red onion  | 12 |
| <b>CHICKEN SAUSAGE PESTO FLATBREAD</b><br>arugula pesto   roasted peppers   green apples   | 12 |
| <b>CRAB RANGOON FLATBREAD</b><br>cream cheese   blue crab   soy   scallion   mozzarella  | 12 |

## S A L A D S

Half portion salads available. Please inquire with your server.

|   |   |
|---|---|
| <b>WOODFIRE CHOP SALAD</b>  <br>spring mix   applewood smoked bacon   tomato   red onion   cucumber  <br>egg   avocado   Maytag blue cheese   signature chop dressing | 8 |
| <b>CAESAR SALAD</b> <br>croutons   cherry tomato   Parmesan crisp  | 8 |
| <b>BLT WEDGE SALAD</b>  <br>baby iceberg lettuce   applewood smoked bacon   sun-dried tomato  <br>croutons   Maytag blue cheese dressing                              | 8 |
| <b>HOUSE SALAD</b>  <br>mixed greens   tomato   cucumber   red onion   creamy Italian dressing  | 6 |

## S O U P S

|  |   |
|--|---|
| <b>LOBSTER BISQUE</b>  | 8 |
| <b>FRENCH ONION</b> <br>flaky crouton   Wisconsin Gruyère | 6 |



### LOCALLY GROWN

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



### GLUTEN FREE PREPARATION AVAILABLE

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

## STEAKS, CHOPS & POULTRY

We pride ourselves on our commitment to offer only the finest locally sourced ingredients, including Black Angus, USDA Prime Grade beef, Berkshire pork, and free range chicken. The steaks and chops are hand selected and trimmed to our exact specifications by crafted artisans.

|   |    |
|---|----|
| <b>WOODFIRE STEAK AU POIVRE</b> 🌿 gf  |    |
| our signature bone-in rib-eye   coffee   coriander   peppercorn crust                           | 49 |
| <b>GRILLED VEAL CHOP</b> gf   |    |
| sundried tomato compound butter   seasonal grilled vegetables                                   | 49 |
| <b>PORTERHOUSE</b> 🌿 gf   | 46 |
| <b>FILET MIGNON</b> 🌿 gf  | 39 |
| <b>NEW YORK STRIP</b> 🌿 gf  | 29 |
| <b>PRIME RIB OF BEEF</b> 🌿 gf   |    |
| Diamond Cut, 22 oz.   | 39 |
| King Cut, 16 oz.  | 35 |
| Queen Cut, 10 oz.   | 28 |
| <b>STEAK ENHANCEMENTS</b>   |    |
| creamy garlic   herb cheese   prosciutto ham  | 4  |
| melted Maytag blue cheese   | 4  |
| sautéed mushrooms   | 6  |
| <b>BACON WRAPPED PORK TENDERLOIN</b>  |    |
| Berkshire pork   sesame ginger salad   tangerine glaze  | 29 |
| <b>RED WINE BRAISED BEEF SHOULDER</b> gf  |    |
| red wine reduction   vegetable tagiltelle   | 24 |
| <b>DUCK BREAST</b> gf   |    |
| five-spice glaze   warm cranberry quinoa salad  | 19 |
| <b>WFG BURGER</b>   |    |
| Wagyu beef   cheddar cheese   applewood smoked bacon  <br>lettuce   heirloom tomato   red onion | 14 |
| <b>PAN ROASTED CHICKEN</b> gf   |    |
| marinated double breast   vegetable tagliatelle   lemon rosemary pan sauce                      | 20 |
| <b>ADD A NORTH ATLANTIC LOBSTER TAIL TO ANY ENTRÉE</b>  | 20 |

## SEAFOOD & PASTA

|  |    |
|--|----|
| <b>TASMANIAN KING SALMON</b> gf  |    |
| cedar plank roasted   Dijon glaze  | 30 |
| blackened  | 30 |
| <b>THAI SEAFOOD PASTA</b>  |    |
| black tiger shrimp   jumbo sea scallops   peanut sauce   chili sauce   mushrooms  <br>carrots   snap peas   angel hair pasta | 25 |
| <b>FENNEL CHICKEN SAUSAGE PASTA</b>  |    |
| house-made sausage   fennel confit   fresh pasta   | 22 |
| <b>CHILEAN SEA BASS</b> gf   |    |
| chipotle shallot cream   wilted spinach  | 39 |
| sweet miso glaze   sautéed baby bok choy   | 39 |

## S E A F O O D & P A S T A

|  |    |
|--|----|
| <b>NORTH ATLANTIC LOBSTER TAILS</b>   | 40 |
| two broiled 7 oz. cold-water lobster tails   drawn butter   lemon  |    |
| <b>APPLEWOOD SMOKED BACON WRAPPED SHRIMP</b>   | 22 |
| chipotle cream   angel hair pasta  |    |
| <b>WHITE MISO RISOTTO</b>   | 20 |
| wasabi edamame purée   pickled mushroom   melted leeks   |    |
| <b>PAN SEARED SCALLOPS</b>    | 36 |
| Meyer lemon glaze   wilted baby kale   crispy pancetta   |    |

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

|   |    |
|---|----|
| <b>WILTED SPINACH</b>                                | 5  |
| <b>GRILLED ASPARAGUS</b>                             | 6  |
| <b>GRILLED SEASONAL VEGETABLES</b>                   | 6  |
| <b>TOMATO BASIL GREEN BEANS</b>                      | 6  |
| AU GRATIN POTATOES  | 6  |
| <b>DIRTY GARLIC MASHED POTATOES</b>                  | 6  |
| <b>BAKED POTATO</b>                                  | 5  |
| WORLD'S GREATEST FRIES  | 6  |
| LOADED BAKED POTATO   | 8  |
| LOBSTER MACARONI AND CHEESE   | 8  |
| <b>7 OZ. COLD-WATER NORTH ATLANTIC LOBSTER TAIL</b>  | 20 |
| broiled and served with drawn butter  |    |

## D E S S E R T S

|   |   |
|---|---|
| <b>SEASONAL CHEESECAKE</b>  | 7 |
| please ask your server  |   |
| <b>WHITE CHOCOLATE MOUSSE</b>  | 7 |
| roasted strawberries   orange streusel  |   |
| <b>CRÈME BRÛLÉE</b>            | 7 |
| vanilla custard made with Madagascar bourbon vanilla beans  <br>topped with caramelized cane sugar                |   |
| <b>BROILED BANANA SPLIT</b>    | 7 |
| pineapple compote   butterscotch   Nutella ganache  |   |
| <b>WOODFIRE MOLTEN CHOCOLATE CAKE</b>   | 7 |
| lava chocolate cake   seasonal berries   vanilla bean ice cream   |   |

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

EXECUTIVE CHEF Jonathan Nelson  
WOODFIRE GRILLE CHEF Josh Garton

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.