


S T A R T E R S

JUMBO LUMP CRAB CAKES lemon beurre blanc microgreens lime	14
AVOCADO ROLLS sweet ginger sauce crispy wonton	9
SHRIMP COCKTAIL  house-made cocktail sauce lemon	16
CRISPY CALAMARI cornmeal breaded Thai lime sauce red pepper marinara	10
TENDERLOIN BITES   red pepper coulis seasoned onion straws hollandaise	14
CRAB RANGOON FLATBREAD cream cheese blue crab soy scallion mozzarella	12
SAFFRON CRAB DIP  cucumber avocado salsa olive oil crostini caviar	14
ROASTED MUSHROOM AND ASPARAGUS FLATBREAD roasted garlic white sauce infused olive oil	12
SMOKED CHICKEN FLATBREAD house bbq sauce cheddar cheese cilantro mayo	12

S A L A D S

Half portion salads available. Please inquire with your server.

WOODFIRE CHOP SALAD   spring mix applewood smoked bacon tomato red onion cucumber egg avocado Maytag blue cheese signature chop dressing	8
HOUSE SALAD   mixed greens tomato cucumber red onion creamy Italian dressing	6
ASIAN CITRUS SALAD tangerine and grapefruit almonds wonton crisps rice wine vinaigrette	8
SPINACH SALAD  eggs bacon heirloom tomato honey bacon dressing	8

S O U P S

LOBSTER BISQUE	8
FRENCH ONION  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.

WOODFIRE STEAK AU POIVRE 🌿 gf	
our signature bone-in rib-eye coffee coriander peppercorn crust	49
PORTERHOUSE 🌿 gf	46
FILET MIGNON 🌿 gf	39
NEW YORK STRIP 🌿 gf	29
PRIME RIB OF BEEF 🌿 gf	
Diamond Cut, 22 oz.	39
King Cut, 16 oz.	35
Queen Cut, 10 oz.	28
STEAK ENHANCEMENTS	
creamy garlic herb cheese prosciutto ham	4
melted Maytag blue cheese	4
sautéed mushrooms	6
BACON WRAPPED PORK TENDERLOIN	
Berkshire pork sesame ginger salad tangerine glaze	29
DUCK BREAST gf	
five-spice glaze warm cranberry quinoa salad	19
WFG BURGER	
Wagyu beef cheddar cheese applewood smoked bacon lettuce heirloom tomato red onion	14
PAN ROASTED CHICKEN gf	
marinated double breast vegetable tagliatelle lemon rosemary pan sauce	20
ORANGE ROSEMARY PORK CHOP gf	
pan-seared balsamic cherry chutney garlic kale	26
MOROCCAN SPICED BEEF KEBABS gf	
prime tenderloin tips vegetable couscous mint yogurt	29

SEAFOOD & PASTA

TASMANIAN KING SALMON gf	
cedar plank roasted Dijon glaze	30
blackened	30
THAI SEAFOOD PASTA	
black tiger shrimp jumbo sea scallops peanut sauce chili sauce mushrooms carrots snap peas angel hair pasta	25
SHRIMP PRIMAVERA	
gemelli pasta pan roasted vegetables Parmesan sauce	25
CHILEAN SEA BASS gf	
chipotle shallot cream wilted spinach	39
sweet miso glaze sautéed baby bok choy	39

SEAFOOD & PASTA

LOBSTER TAILS 	two broiled cold-water lobster tails drawn butter lemon	Market Price
APPLEWOOD SMOKED BACON WRAPPED SHRIMP  	chipotle cream angel hair pasta	22
PAN SEARED SCALLOPS 	Meyer lemon glaze wilted baby kale crispy pancetta	36
STUFFED PORTOBELLA MUSHROOMS 	buffalo mozzarella heirloom tomato pesto pine nuts	19

SIDES AND ACCOMPANIMENTS

WILTED SPINACH 		5
GRILLED ASPARAGUS 		6
GRILLED SEASONAL VEGETABLES 		6
TOMATO BASIL GREEN BEANS 		6
AU GRATIN POTATOES		6
DIRTY GARLIC MASHED POTATOES 		6
BAKED POTATO 		5
WORLD'S GREATEST FRIES		6
LOADED BAKED POTATO		8
LOBSTER MACARONI AND CHEESE		8
COLD-WATER LOBSTER TAIL 	broiled and served with drawn butter and lemon	Market Price

DESSERTS

SEASONAL CHEESECAKE	please ask your server	7
KEY LIME TART	raspberry coulis fresh raspberries	7
CRÈME BRÛLÉE 	vanilla custard made with Madagascar bourbon vanilla beans topped with caramelized cane sugar	7
PEACH COBBLER	roasted peaches vanilla bean ice cream butterscotch	7
WOODFIRE MOLTEN CHOCOLATE CAKE	lava chocolate cake seasonal berries vanilla bean ice cream	7

OUR CULINARY TEAM

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.