

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	14
CRISPY CALAMARI cornmeal breaded Thai lime sauce red pepper marinara	10
COCONUT SHRIMP Thai peanut sauce pineapple piña colada sauce	14
TENDERLOIN BITES   red pepper coulis seasoned onion straws hollandaise	14
FLATBREADS our flatbreads are seasonally inspired and our dough is made with 100% organic grown wheat that is milled into white flour; freshly made and wafer thin	
BARBEQUE CHICKEN FLATBREAD rotisserie chicken applewood smoked bacon red onion five blend cheese sweet barbeque sauce	12
CRAB RANGOON FLATBREAD cream cheese blue crab soy scallion mozzarella	12
PESTO AND MOZZARELLA FLATBREAD with prosciutto	9 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
BLT WEDGE SALAD   baby iceberg lettuce applewood smoked bacon sun-dried tomato croutons Maytag blue cheese dressing	8
HOUSE SALAD   mixed greens tomato cucumber red onion creamy Italian dressing	6
GRILLED ROMAINE   baby romaine bacon heirloom tomatoes asparagus mushrooms dijon honey apple cider vinegar	8

S O U P S

LOBSTER BISQUE	8
FRENCH ONION  flaky crouton Wisconsin Gruyère	6

S T E A K S, C H O P S & P O U L T R Y

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. Most include the chef's selection of a seasonal vegetable complement.

WOODFIRE STEAK AU POIVRE 🌿 gf	
our signature bone-in ribeye coffee coriander peppercorn crust	49
FILET MIGNON 🌿 gf	38
FILET OF SIRLOIN 🌿 gf	26
NEW YORK STRIP 🌿 gf	29
PRIME RIB OF BEEF 🌿 gf	
King Cut, 16 oz.	34
Queen Cut, 10 oz.	27
STEAK ENHANCEMENTS	
creamy garlic herb cheese prosciutto ham	4
melted maytag blue cheese	4
sautéed mushrooms	6
BERKSHIRE CHOP 🌿 gf	
haricots verts brandy peach compote	29
ROASTED HALF CHICKEN gf	
all natural fresh herbs brandy peach compote	19
ADD A NORTH ATLANTIC LOBSTER TAIL TO ANY ENTRÉE	20

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

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
CHILEAN SEA BASS gf	
chipotle shallot cream wilted spinach	37
sweet miso glaze sautéed baby bok choy	37
NORTH ATLANTIC LOBSTER TAILS gf	
two 7 oz. cold-water lobster tails broiled drawn butter lemon	40
APPLEWOOD SMOKED BACON WRAPPED SHRIMP 🌿 gf	
chipotle cream angel hair pasta	22
VEGETABLE CURRY PASTA	
summer squash coconut red curry snap peas carrots baby bok choy mushrooms	22

SIDES AND ACCOMPANIMENTS

WILTED SPINACH 	5
GRILLED ASPARAGUS 	6
FRESH STEAMED VEGETABLES CHEF'S CHOICE 	5
DIRTY GARLIC MASHED POTATOES 	6
BAKED POTATO 	5
WORLD'S GREATEST FRIES	6
LOADED BAKED POTATO	8
HARICOTS VERTS 	5
LOBSTER MACARONI AND CHEESE	8
7 OZ COLD-WATER NORTH ATLANTIC LOBSTER TAIL 	20
BROILED AND SERVED WITH DRAWN BUTTER	

DESSERTS

RASPBERRY CHEESECAKE creamy white chocolate truffle cheesecake raspberry swirl	7
CRÈME BRÛLÉE  vanilla custard made with Madagascar bourbon vanilla beans topped with caramelized cane sugar	7
WOODFIRE MOLTEN CHOCOLATE CAKE lava chocolate cake seasonal berries vanilla bean ice cream	7

OUR CULINARY TEAM

EXECUTIVE CHEF

Jonathan Nelson

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.

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.