

## S T A R T E R S

<b>JUMBO LUMP CRAB CAKES</b> lemon beurre blanc   microgreens   lime	14
<b>AVOCADO ROLLS</b> sweet ginger sauce   crispy wonton	9
<b>SHRIMP COCKTAIL</b>  house-made cocktail sauce   lemon	14
<b>CRISPY CALAMARI</b> cornmeal breaded   Thai lime sauce   red pepper marinara	10
<b>TENDERLOIN BITES</b>   red pepper coulis   seasoned onion straws   hollandaise	14
<b>FLATBREADS</b> 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	
<b>SPINACH AND WILD MUSHROOM FLATBREAD</b> roasted wild mushrooms   fresh spinach   balsamic caramelized onions	12
<b>CRAB RANGOON FLATBREAD</b> cream cheese   blue crab   soy   scallion   mozzarella	12
<b>PESTO AND MOZZARELLA FLATBREAD</b> with prosciutto	9 12

## S A L A D S

Half portion salads available. Please inquire with your server.

<b>WOODFIRE CHOP SALAD</b>   spring mix   applewood smoked bacon   tomato   red onion   cucumber   egg   avocado   Maytag blue cheese   signature chop dressing	8
<b>CAESAR SALAD</b>  baby romaine   shaved Parmesan   pickled cherry tomatoes   croutons   shaved asparagus   Caesar dressing	8
<b>HARVEST SALAD</b>   spring mix   Granny Smith apple   candied walnuts   smoked Gouda   dried cranberries   red onion   walnut vinaigrette	8
<b>HOUSE SALAD</b>   mixed greens   tomato   cucumber   red onion   creamy Italian dressing	6

## S O U P S

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

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

<b>WOODFIRE STEAK AU POIVRE</b> 🌿 gf	
our signature bone-in ribeye   coffee   coriander   peppercorn crust	49
<b>BISON TENDERLOIN</b> 🌿 gf	
Iowa beef tenderloin   plum shiso compote	36
<b>PORTERHOUSE</b> 🌿 gf	45
<b>FILET MIGNON</b> 🌿 gf	38
<b>NEW YORK STRIP</b> 🌿 gf	29
<b>PRIME RIB OF BEEF</b> 🌿 gf	
Diamond Cut, 22 oz.	38
King Cut, 16 oz.	34
Queen Cut, 10 oz.	27
<b>STEAK ENHANCEMENTS</b>	
creamy garlic   herb cheese   prosciutto ham	4
melted Maytag blue cheese	4
sautéed mushrooms	6
<b>BERKSHIRE CHOP</b> 🌿 gf	
haricots verts   brandy peach compote	29
<b>WFG BURGER</b> 🌿	
Wagyu beef   cheddar cheese   applewood bacon   lettuce   pickled tomato   red onion   telera roll	14
<b>ROASTED HALF CHICKEN</b> gf	
all natural   fresh herbs   brandy peach compote	19
<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   carrots   snap peas   angel hair pasta	25
<b>CHILEAN SEA BASS</b> gf	
chipotle shallot cream   wilted spinach	37
sweet miso glaze   sautéed baby bok choy	37
<b>NORTH ATLANTIC LOBSTER TAILS</b> gf	
two 7 oz. cold-water lobster tails broiled   drawn butter   lemon	40
<b>APPLEWOOD SMOKED BACON WRAPPED SHRIMP</b> 🌿 gf	
chipotle cream   angel hair pasta	22
<b>BEEF SHORT RIB STROGANOFF</b> 🌿	
braised beef short ribs   sautéed wild mushrooms   pappardelle pasta   crème fraîche sauce	26

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

### BISON BOLOGNESE

bison | beef | Italian sausage | red wine | tomatoes | pappardelle pasta 19

### VEGETABLE CURRY PASTA

summer squash | coconut | red curry | snap peas | carrots | baby bok choy | mushrooms 22

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

WILTED SPINACH 	5
GRILLED ASPARAGUS 	6
FRESH STEAMED BROCCOLI  tossed with a lemon vinaigrette	6
LOADED SWEET POTATO  cinnamon butter   brown sugar   toasted marshmallow   spiced pecan pieces	6
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  broiled and served with drawn butter	20

## D E S S E R T S

### CHOCOLATE GUINNESS CAKE

rich, decadent chocolate cake made with Guinness draught | Irish cream sabayon 7

### BOURBON BANANAS FOSTER SUNDAE

sautéed bananas | warm bourbon caramel sauce | almond tuile |  
vanilla bean ice cream | candied pecans | whipped cream | warm hazelnut ganache 7

### BERRY CRUMBLE

fresh berries | oatmeal streusel topping | vanilla bean ice cream 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

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

EXECUTIVE CHEF Jonathan Nelson

### 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 P R E P A R A T I O N A V A I L A B L 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.