

S T A R T E R S

JUMBO LUMP CRAB CAKES lemon beurre blanc microgreens lime	14
SESAME SCALLOPS  avocado wasabi cream sweet soy reduction sesame cucumber salad	18
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
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	
PINEAPPLE CHICKEN FLATBREAD pulled chicken sweet soy glaze pineapple charred scallion cilantro	12
BACON AVOCADO FLATBREAD pesto tomato applewood smoked bacon red onion avocado	12
CRAB RANGOON FLATBREAD cream cheese blue crab soy scallion mozzarella	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
HEIRLOOM TOMATOES  reduced balsamic vinegar pink Hawaiian salt Maytag blue cheese red onion	8
HOUSE SALAD   mixed greens tomato cucumber red onion creamy Italian dressing	6

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 ribeye coffee coriander peppercorn crust	49
BISON TENDERLOIN 🌿 gf	
Iowa bison tenderloin plum shiso compote	36
PORTERHOUSE 🌿 gf	45
FILET MIGNON 🌿 gf	38
NEW YORK STRIP 🌿 gf	29
PRIME RIB OF BEEF 🌿 gf	
Diamond Cut, 22 oz.	38
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 PORK CHOP 🌿 gf	
cider brined pickled Granny Smith apples roasted baby carrots thyme demi-glace	29
BRAISED BEEF SHORT RIBS 🌿	
bok choy radish bourbon ginger glaze	26
KOREAN COUNTRY STYLE PORK RIB 🌿	
napa cabbage apple pickled raisins walnut crumble	24
WFG BURGER	
Wagyu beef cheddar cheese applewood smoked bacon lettuce pickled tomato red onion telera roll	14
STUFFED CHICKEN	
pork sausage Brussels sprouts charred grapes scallions ginger rosemary broth	22
ROASTED HALF CHICKEN gf	
all natural fresh herbs brandy peach compote	19
ADD A NORTH ATLANTIC LOBSTER TAIL TO ANY ENTRÉE	20

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
CHILEAN SEA BASS gf	
chipotle shallot cream wilted spinach	37
sweet miso glaze sautéed baby bok choy	37

SEAFOOD & PASTA

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
BISON BOLOGNESE ^{gf}	
bison beef Italian sausage red wine tomatoes pappardelle pasta	19
MUSHROOM MISO PARMESAN PASTA	
wild mushrooms edamame leeks pappardelle pasta miso Parmesan broth	22

SIDES AND ACCOMPANIMENTS

WILTED SPINACH ^{gf}	5
GRILLED ASPARAGUS ^{gf}	6
FRESH STEAMED BROCCOLI ^{gf}	
tossed with a lemon vinaigrette	6
AU GRATIN POTATOES	6
DIRTY GARLIC MASHED POTATOES ^{gf}	6
BAKED POTATO ^{gf}	5
WORLD'S GREATEST FRIES	6
LOADED BAKED POTATO	8
LOBSTER MACARONI AND CHEESE	8
7 oz. COLD-WATER NORTH ATLANTIC LOBSTER TAIL ^{gf}	
broiled and served with drawn butter	20

DESSERTS

BLUEBERRY CHEESECAKE	
shortbread crust lemon mascarpone topping blueberry coulis	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 ^{gf}	
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
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.