STARTERS

JUMBO LUMP CRAB CAKES
lemon beurre blanc | microgreens | lime — 14

PORTER BRAISED SHORT RIB gf
smoked polenta | red pepper coulis | mushroom ragout — 14

AVOCADO ROLLS
sweet ginger sauce | crispy wonton — 9

SHRIMP COCKTAIL gf
house-made cocktail sauce | lemon — 16

CRISPY CALAMARI
cornmeal breaded | Thai lime sauce | red pepper marinara — 10

TENDERLOIN BITES gf
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

SALADS

Half portion salads available. Please inquire with your server.

WOODFIRE CHOP SALAD gf
spring mix | applewood smoked bacon | tomato | red onion | cucumber | egg | avocado | Maytag blue cheese | signature chop dressing — 8

BLT WEDGE SALAD gf
baby iceberg lettuce | applewood smoked bacon | sun-dried tomato | croutons | Maytag blue cheese dressing — 8

HEIRLOOM TOMATOES gf
reduced balsamic vinegar | pink Hawaiian salt | Maytag blue cheese | red onion — 8

HOUSE SALAD gf
mixed greens | tomato | cucumber | red onion | creamy Italian dressing — 6

SOUPS

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.

gf 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 | port wine marinade | tomato and basil green beans | savory blackberry sauce — 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

DUCK BREAST gf
5 spice glaze | warm cranberry quinoa salad — 19

WFG BURGER
Wagyu beef | cheddar cheese | applewood smoked bacon | lettuce | heirloom tomato | red onion — 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
bison | beef | Italian sausage | red wine | tomatoes | pappardelle pasta — 19

SEARED SCALLOPS gf
roasted corn relish | chili lime broth — 35

GRILLED EGGPLANT NAPOLEON gf
roasted tomato and portabella mushroom | roasted garlic almond cheese — 19

SIDES AND ACCOMPANIMENTS

WILTED SPINACH gf	5
GRILLED ASPARAGUS gf	6
CREAMED CORN gf	6
TOMATO BASIL GREEN BEANS gf	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

STRAWBERRY SHORTCAKE PAIN PERDU
fried vanilla bean bread pudding | strawberries | whipped 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.