



## S T A R T E R S

<b>JUMBO LUMP CRAB CAKES</b> lemon beurre blanc   microgreens   lime	14
<b>PORTER BRAISED SHORT RIB</b>  smoked polenta   red pepper coulis   mushroom ragout	14
<b>AVOCADO ROLLS</b> sweet ginger sauce   crispy wonton	9
<b>SHRIMP COCKTAIL</b>  house-made cocktail sauce   lemon	16
<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>PINEAPPLE CHICKEN FLATBREAD</b> pulled chicken   sweet soy glaze   pineapple   charred scallion   cilantro	12
<b>BACON AVOCADO FLATBREAD</b> pesto   tomato   applewood smoked bacon   red onion   avocado	12
<b>CRAB RANGOON FLATBREAD</b> cream cheese   blue crab   soy   scallion   mozzarella	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>BLT WEDGE SALAD</b>   baby iceberg lettuce   applewood smoked bacon   sun-dried tomato   croutons   Maytag blue cheese 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



### 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.

<b>WOODFIRE STEAK AU POIVRE</b> 🌿 gf	
our signature bone-in rib-eye   coffee   coriander   peppercorn crust	49
<b>VEAL CHOP</b> gf	
sherry gastrique   yam purée   roasted pearl onions	48
<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>BACON WRAPPED PORK TENDERLOIN</b>	
Berkshire pork   sesame ginger salad   tangerine glaze	29
<b>DUCK BREAST</b> gf	
5 spice glaze   warm cranberry quinoa salad	19
<b>WFG BURGER</b>	
Wagyu beef   cheddar cheese   applewood smoked bacon   lettuce   heirloom tomato   red onion	14
<b>STUFFED CHICKEN</b>	
pork sausage   Brussels sprouts   charred grapes   scallions   ginger rosemary broth	22
<b>ROASTED HALF CHICKEN</b> gf	
butternut squash purée   savory granola   pickled winter fruit	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

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

<b>NORTH ATLANTIC LOBSTER TAILS</b> 	40
two broiled 7 oz. cold-water lobster tails   drawn butter   lemon	
<b>APPLEWOOD SMOKED BACON WRAPPED SHRIMP</b>  	22
chipotle cream   angel hair pasta	
<b>BEEF TIPS STROGANOFF</b>	22
braised filet tips   handmade noodles   mushroom cream sauce	
<b>WHITE STURGEON</b> 	33
roasted roots   tomato emulsion   smoked butter	
<b>BUTTERNUT SQUASH RISOTTO</b> 	19
roasted seasonal vegetables   butternut squash purée   candied pecans	

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

<b>WILTED SPINACH</b> 	5
<b>GRILLED ASPARAGUS</b> 	6
<b>ROASTED ROOTS</b> 	5
<b>TOMATO BASIL GREEN BEANS</b> 	6
<b>AU GRATIN POTATOES</b>	6
<b>DIRTY GARLIC MASHED POTATOES</b> 	6
<b>BAKED POTATO</b> 	5
<b>WORLD'S GREATEST FRIES</b>	6
<b>LOADED BAKED POTATO</b>	8
<b>LOBSTER MACARONI AND CHEESE</b>	8
<b>7 oz. COLD-WATER NORTH ATLANTIC LOBSTER TAIL</b> 	20
broiled and served with drawn butter	

## D E S S E R T S

<b>SEASONAL CHEESECAKE</b>	7
please ask your server	
<b>BERRY CRUMBLE</b>	7
fresh berries   oatmeal streusel topping   vanilla bean ice cream	
<b>CRÈME BRÛLÉE</b> 	7
vanilla custard made with Madagascar bourbon vanilla beans   topped with caramelized cane sugar	
<b>S'MORE MOUSSE</b>	7
graham cracker crust   dark chocolate mousse   toasted marshmallow	
<b>WOODFIRE MOLTEN CHOCOLATE CAKE</b>	7
lava chocolate cake   seasonal berries   vanilla bean ice cream	

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

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.