







S T A R T E R S

JUMBO LUMP CRAB CAKES lemon beurre blanc, microgreens, lime	13
AVOCADO ROLLS sweet ginger sauce, crispy wonton	9
SHRIMP COCKTAIL  house-made cocktail sauce, lemon	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
PESTO AND MOZZARELLA FLATBREAD add prosciutto	9 12
PROSCIUTTO, PEAR AND GOAT CHEESE FLATBREAD  	12
CRISPY CALAMARI cornmeal breaded, Thai lime sauce, red pepper marinara	10
COCONUT SHRIMP Thai peanut sauce, pineapple piña colada	14
APPLEWOOD SMOKED BACON WRAPPED SHRIMP baby bok choy, honey chili sauce	14
WALNUT ENCRUSTED CAMEMBERT  apple, maple, and bacon compote	12
TENDERLOIN BITES   red pepper coulis, seasoned onion straws, roasted red pepper hollandaise	14

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 baby iceberg lettuce, applewood smoked bacon, sun-dried tomato, croutons, Maytag blue cheese dressing	8
HARVEST SALAD  mixed greens, Granny Smith apple, walnuts, smoked Gouda, dried cranberries, red onion, walnut vinaigrette	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




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

We proudly serve USDA Prime grade beef, Iowa pork and Free Range chicken. Our steaks and chops are hand trimmed to our exact specifications by crafted artisans. All include the chef's selection of seasonal vegetable complement.

WOODFIRE STEAK AU POIVRE   47
our signature bone-in ribeye, coffee, coriander, and peppercorn crust

FILET MIGNON, 8 OZ   36

NEW YORK STRIP, 14 OZ   28

PRIME RIB OF BEEF  
King Cut, 16 oz. 30
Queen Cut, 10 oz. 24

STEAK ENHANCEMENTS

Creamy Garlic, Herb Cheese, Prosciutto Ham 4

Gorgonzola Cream 3


Shrimp Scampi
two shrimp, garlic, butter, white wine 6

Oscar
asparagus, jumbo lump crab, roasted red pepper hollandaise 6

Diane Sauce
garlic, shallot, Dijon mustard, Worcestershire, mushrooms 4

De Burgo Sauce
butter, garlic, basil, oregano, Parmesan, cream 3

BLACKBERRY BARBEQUE SMOKED RIBS 
cherrywood smoked pork ribs, blackberry barbeque sauce,
citrus barbeque baked beans, jalapeño cornbread muffin 23

TANGERINE ROSEMARY GLAZED PORK   
local Iowa pork, tangerine, rosemary, vanilla bean sweet potato,
candied tangerine peel 24

ROASTED HALF CHICKEN  
all natural, fresh herbs, goat cheese polenta, apple, maple, and bacon compote 19

BERKSHIRE PORK CHOP  
local Iowa pork, cinnamon, pear gastrique 28

ADD A NORTH ATLANTIC LOBSTER TAIL TO ANY ENTRÉE 18

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

CEDAR PLANK SALMON 
Dijon mustard, brown sugar glaze, seasonal vegetable 26
blackened, seasonal vegetable 26

THAI SEAFOOD PASTA
black tiger shrimp, jumbo sea scallops, peanut sauce, chili sauce, mushrooms,
carrots, snow peas, angel hair pasta 23

CHILEAN SEA BASS
chipotle shallot cream, wilted spinach 35
sweet miso glaze, sautéed baby bok choy 35



NORTH ATLANTIC LOBSTER TAILS 
two 7 oz. cold-water lobster tails broiled, drawn butter, lemon 38

APPLEWOOD SMOKED BACON WRAPPED SHRIMP  
chipotle cream, angel hair pasta 22

PROSCIUTTO WRAPPED MONKFISH  
sweet potato, ginger, sake broth 27



SIDES AND ACCOMPANIMENTS

WILTED SPINACH 	5
BAKED BEANS 	5
GRILLED ASPARAGUS 	6
FRESH STEAMED VEGETABLES, CHEF'S CHOICE 	5
SAUTÉED MUSHROOMS 	6
SAUTÉED HARICOT VERTS 	5
DIRTY GARLIC MASHED POTATOES 	6
BAKED POTATO 	5
B.L.T. MACARONI AND CHEESE (BACON, LOBSTER AND TRUFFLE) 	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
SWEET POTATO BREAD PUDDING  pecan praline sauce	7
WOODFIRE MOLTEN CHOCOLATE CAKE lava chocolate cake, seasonal berries , vanilla bean ice cream	7
S'MORE CAKE  graham cracker cake, hazelnut ganache, toasted marshmallow	7

OUR CULINARY TEAM

EXECUTIVE CHEF

Jonathan Nelson

CHEF DE CUISINE

Jason Culbertson

PASTRY CHEF

Josh Garton

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.

NEW VARIETY

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.