

## S T A R T E R S

### JUMBO LUMP CRAB CAKES

lemon beurre blanc, microgreens, lime

14

### 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

### ROASTED SQUASH FLATBREAD

butternut squash, caramelized onions, sage, candied walnuts, balsamic drizzle, prosciutto

12

### CRISPY CALAMARI

cornmeal breaded, Thai lime sauce, red pepper marinara

10

### COCONUT SHRIMP

Thai peanut sauce, pineapple piña colada sauce

14

### TENDERLOIN BITES

red pepper coulis, seasoned onion straws, 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 SALAD

baby iceberg lettuce, applewood smoked bacon, sun-dried tomato, croutons, Maytag blue cheese dressing

8

### HARVEST SALAD

spring mix, Granny Smith apple, candied walnuts, smoked gouda, 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

## 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, and peppercorn crust	49
<b>FILET MIGNON</b> 🌿 gf	38
<b>NEW YORK STRIP</b> 🌿 gf	29
<b>PRIME RIB OF BEEF</b> 🌿 gf	
King Cut, 16 oz.	34
Queen Cut, 10 oz.	27
<b>STEAK ENHANCEMENTS</b>	
Creamy Garlic, Herb Cheese, Prosciutto Ham	4
Shrimp Scampi	
two shrimp, garlic, butter, white wine	6
Oscar	
asparagus, jumbo lump crab, hollandaise	6
Portabella and Cipollini Onions	6
Melted Maytag Blue Cheese	4
<b>BLACKBERRY BARBEQUE SMOKED RIBS</b> 🌿	
cherrywood smoked pork ribs, blackberry barbeque sauce, citrus barbeque baked beans, jalapeño cornbread muffin	25
<b>SHORT RIB STROGANOFF</b> 🍷	
braised beef short ribs, homemade egg noodles, wild mushroom stroganoff	25
<b>DUCK CONFIT</b> gf 🍷	
duck leg and thigh, butternut squash risotto	24
<b>ROASTED HALF CHICKEN</b> gf	
all natural, fresh herbs, brandy peach compote	19
<b>BERKSHIRE PORK TENDERLOIN</b> 🌿 gf	
local Iowa pork, pickled cherries, balsamic cherry reduction	28
<b>ADD A NORTH ATLANTIC LOBSTER TAIL TO ANY ENTRÉE</b>	20


## SEAFOOD & PASTA

<b>TASMANIAN KING SALMON</b> gf	
cedar plank roasted, Dijon mustard, brown sugar glaze, seasonal vegetable	30
blackened, seasonal vegetable	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

## SIDES AND ACCOMPANIMENTS

WILTED SPINACH 	5
BAKED BEANS 	5
GRILLED ASPARAGUS 	6
FRESH STEAMED VEGETABLES, CHEF'S CHOICE 	5
DIRTY GARLIC MASHED POTATOES 	6
BAKED POTATO 	5
WORLD'S GREATEST FRIES	6
LOBSTER MACARONI AND CHEESE	8
7 OZ COLD-WATER NORTH ATLANTIC LOBSTER TAIL  BROILED AND SERVED WITH DRAWN BUTTER	20

## DESSERTS

<b>RASPBERRY CHEESECAKE</b> creamy white chocolate truffle cheesecake, raspberry swirl	7
<b>CRÈME BRÛLÉE</b>  vanilla custard made with Madagascar bourbon vanilla beans, topped with caramelized cane sugar	7
<b>WOODFIRE MOLTEN CHOCOLATE CAKE</b> lava chocolate cake, seasonal berries, vanilla bean ice cream	7
<b>APPLE TURNOVER</b>  Granny Smith apple, cinnamon, salted caramel, vanilla bean ice cream	7

## OUR CULINARY TEAM

### EXECUTIVE CHEF

Jonathan Nelson

### CHEF DE CUISINE

Jason Culbertson



## 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.