



## S T A R T E R S

<b>JUMBO LUMP CRAB CAKES</b> lemon beurre blanc	12
<b>SHRIMP COCKTAIL</b>  house-made cocktail sauce, lemon	11
<b>APPLEWOOD BACON WRAPPED SHRIMP</b> baby bok choy, honey chili sauce, jalapeño cream cheese	12
<b>CRISPY CALAMARI</b> cornmeal breaded calamari, red pepper marinara	10
<b>SMOKED SHORT RIB RAVIOLO</b>  house ricotta, wild mushroom, brown butter, shaved Parmesan	8
<b>MEMPHIS-STYLE HOT CHICKEN WINGS</b>  jumbo breaded wings, house pickle, bread	8
<b>PRIME SLIDERS</b>  House-ground prime beef, onion jam, house steak sauce, white cheddar, Parker house roll	12

## S O U P S

<b>LOBSTER BISQUE</b> cream, sherry, lobster meat	8
<b>ITALIAN WHITE BEAN</b>  Italian sausage, white beans, kale, bacon, shaved Pecorino	8

## S A L A D S

All of our salads are prepared with the freshest ingredients available.

<b>WOODFIRE CHOP SALAD</b>  spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Maytag blue cheese, signature chop dressing	6
<b>BLT WEDGE</b> Maytag blue cheese, applewood smoked bacon, croutons, buttermilk ranch	6
<b>CAESAR</b> baby romaine, white spanish anchovies, brioche croutons, Pecorino Romano add pulled chicken add shrimp	6 4 5
<b>HOUSE SALAD</b> spring mix, butter lettuce, romaine, tomato, cucumber, red onion	6



## S T E A K S

We pride ourselves on our commitment to offer the finest in Kansas, including Black Angus USDA Prime Grade beef. The steaks are selected to be some of the most flavorful steaks in the region.

Chef's selection of seasonal vegetables accompany each dish

<b>SIGNATURE WOODFIRE BONE-IN TOMAHAWK</b>	
au poivre seasonings	48
simply salt & pepper	48
<b>BLACK ANGUS, WET AGED</b>	
filet mignon, house cut, 7oz.	29
filet mignon, 10oz.	35
<b>SPECIALTY SELECTION</b>	
house cut, prime ribeye, 14oz.	35
flat iron, 8oz.	22
<b>SLOW ROAST PRIME RIB OF BEEF</b>	
16oz.	30
12oz.	25
<b>SURF &amp; TURF</b>	
7oz. filet & 7oz. lobster tail	45
<b>PORK CHOP TOMAHAWK</b>	
soubise, warm bacon vinaigrette, haricot vert	36

<b>CREEKSTONE BLACK ANGUS</b>	
Creekstone Farms USDA Premium Black Angus Beef is naturally and locally raised with a superior commitment to quality. The cattle are hand-selected to be the best and produce some of the most tender and flavorful steaks. All Creekstone Farms beef is born and bred in the United States and processed in Arkansas City, KS.	
porterhouse, 24oz.	44
Kansas City bone-in strip, 16oz.	40

<b>ENHANCEMENTS</b>	
1/2 LB KING CRAB LEGS	26
SHRIMP SCAMPI	
two jumbo shrimp, garlic, butter, white wine	6
WOODFIRE GRILLE OSCAR	
crab cake, béarnaise	6
BROILED LOBSTER TAIL	18



## SIGNATURE SELECTIONS

### CHEF'S RECOMMENDATION

#### BONE-IN SHORT RIB

smoked short rib, creamed white beans, candied bacon,  
Swiss chard, bourbon peach BBQ sauce

34

#### HALIBUT

cauliflower purée, romesco sauce, Kalamata olives, blood orange vinaigrette,  
Romanesco cauliflower

26

#### CEDAR PLANK SALMON

dijon mustard, brown sugar glaze, green beans

28

#### LOBSTER TAILS

cold-water lobster tails broiled, butter, lemon

42

#### SEA SCALLOPS

house bacon, spicy mint peas, pea purée, charred lemon beurre blanc

26

#### PASTA PRIMAVERA

fettuccine, wild mushroom, prosciutto, peas,  
heirloom cherry tomato, creamy Alfredo sauce

15

add chicken

18

add shrimp

21

add filet 

26

#### KING CRAB LEGS

1 lb.

48

#### FRIED CHICKEN

breaded airline chicken breast, creamed spinach, buttermilk gravy

19

## SIDES AND ACCOMPANIMENTS

CREAMED CORN 6

GARLIC MASHED POTATOES 6

BAKED POTATO 5

LOBSTER & BACON MACARONI AND CHEESE 9

SAUTÉED CREMINI MUSHROOMS 6

BAKED SWEET POTATO 5

TRUFFLE OIL & ROSEMARY SALT FRIES 5

BROCCOLI  6

SAUTÉED GREEN BEANS  6

ASPARAGUS  6

WILTED SPINACH  6



## D E S S E R T S

SEASONAL CHEESECAKE 	7
CRÈME BRÛLÉE  Madagascar vanilla bean, custard, caramelized cane sugar	7
WOODFIRE CHOCOLATE TOWER liquid chocolate center, house-made vanilla ice cream	7
TRIO OF HOUSE-MADE ICE CREAM  ask server for available flavors	5
DECONSTRUCTED STRAWBERRY SHORTCAKE  lemon chiffon cake, strawberry sorbet, strawberry gel, meringue chips, macerated strawberries, granola	8

## C O F F E E & E S P R E S S O

### COFFEE

Woodfire Grille Signature Coffee - Rainforest Certified Blend from Central and South America with delightful notes of chocolate and nutty caramel with a medium finish.	3
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ESPRESSO	4
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CAPPUCCINO, LATTE, OR AMERICANO	5
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## O U R C U L I N A R Y T E A M

EXECUTIVE SOUS CHEF  
Jen Reifschneider

RESTAURANT MANAGER  
Scott Downs

### G L U T E N F R E E

Look for this symbol to designate menu items that can be prepared gluten free.

### N E W V A R I E T Y

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.