



S T A R T E R S

JUMBO LUMP CRAB CAKES lemon beurre blanc	12
SHRIMP COCKTAIL ^{gf} house-made cocktail sauce, lemon	11
APPLEWOOD BACON WRAPPED SHRIMP baby bok choy, honey chili sauce, jalapeno cream cheese	12
CRISPY CALAMARI cornmeal breaded calamari, red pepper marinara	10
BIG EYE TUNA TARTARE avocado, mango, sesame, citrus emulsion	12
STUFFED SILVER DOLLAR MUSHROOMS cornbread, Italian sausage, red pepper marinara, smoked provolone	8
KOBE MEATBALLS wild mushrooms, ponzu sauce	9

S O U P S

LOBSTER BISQUE cream, sherry, lobster meat	8
SOUP DU' JOUR	6

S A L A D S

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

WOODFIRE CHOP SALAD ^{gf} spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Maytag blue cheese, signature chop dressing	5/8
BLT WEDGE Maytag blue cheese, applewood smoked bacon, croutons, buttermilk ranch	5/8
CAESAR baby romaine, white Spanish anchovies, brioche croutons, Pecorino Romano	5/8
add pulled chicken	4
add shrimp	5
HOUSE SALAD spring mix, butter lettuce, romaine, tomato, cucumber, red onion	6



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

We pride ourselves on our commitment to offer the finest in Kansas, including Black Angus, USDA Prime Grade Beef as well as all natural locally sourced chicken. The steaks are hand-selected and trimmed. All include the chef's selection of seasonal vegetable complement.

SIGNATURE WOODFIRE BONE-IN TOMAHAWK gf	
Au Poivre Seasonings	48
Simply Salt & Pepper	48
BLACK ANGUS, WET AGED gf	
Filet Mignon, House Cut, 7oz.	29
Filet Mignon, 10oz.	35
BLACK ANGUS, DRY AGED gf	
Porterhouse, 24oz.	46
Kansas City Bone-in Strip, 16oz.	42
SPECIALTY SELECTION gf	
House Cut, New York, 14oz.	34
Sirloin Steak, 8oz.	19
House Cut, Prime Ribeye, 14oz.	35
SLOW ROAST PRIME RIB OF BEEF gf	
16oz.	30
12oz.	24
STEAK ENHANCEMENTS	
Gorgonzola Cream	3
Shrimp Scampi	6
two jumbo shrimp, garlic, butter, white wine	
Oscar	6
jumbo lump crab, béarnaise	
BLUEBERRY BARBEQUE SMOKED RIBS	
apple wood smoked pork ribs, blueberry barbeque sauce, green beans	23
1/2 Slab Ribs	13
ROASTED HALF CHICKEN	
fresh herbs, garlic, sauteed spinach and mushrooms	19



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

CEDAR PLANK SALMON ^{gf}	
Dijon mustard, brown sugar glaze, green beans	24
LOBSTER TAILS ^{gf}	
cold-water lobster tails broiled, butter, lemon	39
SEA SCALLOPS ^W	
parsnip puree, smoked tomato sauce, prosciutto crisp	24
PASTA PRIMAVERA ^W	
fettuccine, wild mushroom, prosciutto, peas, butternut squash, heirloom cherry tomato, creamy alfredo sauce	15
add chicken	18
add shrimp	21
add scallops	26
BEEF TIPS STROGANOFF ^W	
tenderloin tips, wild mushrooms, orecchiette pasta, creamy demi, fresh thyme	22

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

WILTED SPINACH	4
ASPARAGUS	6
SAUTÉED GREEN BEANS	4
MASHED POTATOES	6
garlic	
BAKED POTATO	5
LOBSTER & BACON MACARONI AND CHEESE	9
SAUTÉED WILD MUSHROOMS	6
BUTTERMILK FRIED MUSHROOMS	
horseradish cream	6
TRUFFLE OIL & ROSEMARY SALT FRIES	5



D E S S E R T S

- SEASONAL CHEESECAKE  7
- CRÈME BRÛLÉE  7
Madagascar vanilla bean, custard, caramelized cane sugar
- WOODFIRE CHOCOLATE CAKE 7
liquid chocolate center, bacon brittle, house-made vanilla ice cream

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

ITALIAN PRESS COFFEE

This robust coffee features a toasty, spicy and nutty full body finish with a subtle hint of smokiness. Pressed tableside. 4/7

ESPRESSO 4

CAPPUCCINO, LATTE, OR AMERICANO 5

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

EXECUTIVE SOUS CHEF

Jen Reifschneider

RESTAURANT MANAGER

Joey Mason

SOUS CHEF

Kathryn Tracy

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.