



S T A R T E R S

JUMBO LUMP CRAB CAKES lemon beurre blanc	12
SHRIMP COCKTAIL  house-made cocktail sauce, lemon	11
APPLEWOOD BACON WRAPPED SHRIMP baby bok choy, honey chili sauce, jalapeño cream cheese	12
CRISPY CALAMARI cornmeal breaded calamari, red pepper marinara	10
HEIRLOOM TOMATO BRUSCHETTA  marinated heirloom tomato, burrata, arugula, honey balsamic reduction	8
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
PALE ALE ONION  sourdough crouton, beer cheese	6

S A L A D S

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

WOODFIRE CHOP SALAD  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 add pulled chicken add shrimp	5/8 4 5
HOUSE SALAD spring mix, butter lettuce, romaine, tomato, cucumber, red onion	6
SHAVED FENNEL & BLOOD ORANGE  arugula & butter lettuce, toasted marcona almonds, citrus vinaigrette, goat cheese, dried cranberries	5/8



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 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
SURF & TURF	
7oz. filet & 7oz. lobster tail	45
SLOW ROAST PRIME RIB OF BEEF gf	
16oz.	30
12oz.	24

STEAK ENHANCEMENTS

GORGONZOLA CREAM	3
SHRIMP SCAMPI	
two jumbo shrimp, garlic, butter, white wine	6
WOODFIRE GRILLE OSCAR	
crab cake, béarnaise	6
BROILED LOBSTER TAIL	16

WINE PAIRINGS

FILET	
Norton Privada	10/glass
<i>remarkable intensity with ripe fruits</i>	
RIBEYE	
Inconceivable Cabernet	8/glass
<i>well balanced with hints of cherry and spice</i>	
PRIME RIB	
St. Francis Zinfandel	8/glass
<i>full bodied with velvet tannins</i>	
SURF & TURF	
LaPosta Malbec	9/glass
<i>toasty oak with fresh berries</i>	
SALMON	
Tenshen White Blend	7/glass
<i>smooth and mouthwatering</i>	
SCALLOPS	
Hess Shirtail Chardonnay	10/glass
<i>tropical fruits with crisp acidity</i>	



S I G N A T U R E S E L E C T I O N S

HALIBUT

roasted baby beets, marinated cherry tomatoes, arugula,
sourdough crisp, lemon vinaigrette 26

CEDAR PLANK SALMON ^{gf}

dijon mustard, brown sugar glaze, green beans 26

LOBSTER TAILS ^{gf}

cold-water lobster tails broiled, butter, lemon 39

SEA SCALLOPS ^W

parsnip purée, blood orange segments, prosciutto crisp 24

PASTA PRIMAVERA

fettuccine, wild mushroom, prosciutto, peas,
heirloom cherry tomato, creamy alfredo sauce 15

add chicken 18

add shrimp 21

add scallops 26

SMOKED TOMATO RAGU ^W

fresh ground beef, pork, italian sausage, fresh pappardelle pasta, crispy pancetta 19

BLUEBERRY BBQ RIBS

applewood smoked pork ribs, blueberry barbecue sauce, green beans 23

1/2 slab ribs 13

ROASTED CHICKEN BREAST ^W

seasonal vegetables, wild mushrooms, brandy sauce 19

PORK CHOP TOMAHAWK ^W

14 oz. Kurobuta pork chop, brined and marinated, grilled peaches,
sautéed seasonal vegetables, bourbon mustard sauce 36

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

GARLIC MASHED POTATOES

BAKED POTATO 5

LOBSTER & BACON MACARONI AND CHEESE 9

SAUTÉED WILD MUSHROOMS 6

BUTTERMILK FRIED MUSHROOMS WITH HORSE RADISH CREAM 6

TRUFFLE OIL & ROSEMARY SALT FRIES 5



D E S S E R T S

SEASONAL CHEESECAKE	7
CRÈME BRÛLÉE Madagascar vanilla bean, custard, caramelized cane sugar	7
WOODFIRE CHOCOLATE CAKE liquid chocolate center, house-made vanilla ice cream	7
ICE CREAM SANDWICH cookie filled with house-made ice cream	5
LEMON TART macerated berries	7
HOUSE-MADE ICE CREAM ask server for available flavors	4

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.