



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	12
CRISPY CALAMARI cornmeal breaded calamari, red pepper marinara	9
BIG EYE TUNA TARTARE avocado, mango, sesame, citrus emulsion	12
STUFFED SILVER DOLLAR MUSHROOMS  cornbread, Italian sausage, red pepper marinara	8
KOBE MEATBALLS  wild mushrooms, ponzu sauce	9
BEEF CARPACCIO   filet mignon, arugula, caper berries, Dijonnaise	10
TEMPURA GREEN BEANS  ponzu sauce	7
GOAT CHEESE & FIG JAM BRUSCHETTA  prosciutto, candied walnuts, arugula, honey drizzle	8

S O U P S

LOBSTER BISQUE	8
FRENCH ONION 	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, sundried tomato, croutons, buttermilk ranch	5/8
CAESAR  white Spanish anchovies, brioche croutons, Pecorino Romano	5/8
add pulled chicken	4
add shrimp	5
ENDIVE AND WALNUT SALAD   endive, frisee, butter lettuce, candied walnuts, figs, walnut crusted goat cheese, walnut vinaigrette	5/8
HOUSE SALAD spring mix, tomato, cucumber, red onion	6



S T E A K S , C H O P 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, Berkshire Pork, as well as all natural locally sourced chicken. The steaks and chops are hand-selected and trimmed. All include the chef's selection of seasonal vegetable complement.

SIGNATURE WOODFIRE BONE-IN TOMAHAWK  	
Au Poivre Seasonings	48
Simply Salt & Pepper	48
BLACK ANGUS, WET AGED  	
Filet Mignon, House Cut, Petite, 7oz.	29
Filet Mignon, King, 10oz.	35
BLACK ANGUS, DRY AGED  	
Porterhouse, 24oz.	46
Kansas City Bone-in Strip, 16oz.	42
SPECIALTY SELECTION   	
House Cut, New York, 14oz.	34
Sirloin Steak, 6oz.	15
House Cut, Prime Ribeye, 14oz.	35
SLOW ROAST PRIME RIB OF BEEF  	
16oz.	30
12oz.	24
STEAK ENHANCEMENTS 	
Gorgonzola Cream	3
Shrimp Scampi two jumbo shrimp, garlic, butter, white wine	6
Oscar jumbo lump crab, béarnaise	6
Diane Sauce garlic, shallot, Dijon mustard, brandy, mushrooms	4
BLACKBERRY BARBEQUE SMOKED RIBS 	
cherry wood smoked pork ribs, blackberry barbeque sauce, jalapeño cornbread muffin and green beans	23
1/2 Slab Ribs	13
BERKSHIRE PORK CHOP  	
brussel sprouts, bacon, apple-brandy reduction	26
ROASTED HALF CHICKEN  	
fresh herbs, garlic, sauteed spinach and mushrooms	19
CHICKEN PICCATA  	
lemon butter, capers, sauteed spinach	21
CHICKEN PROVENCALE  	
spinach, tomato, kalamata olives, artichokes	21
ORANGE & CHIPOTLE PORK SHANK 	
butternut squash purée, green beans, jus	25



SEAFOOD & PASTA

CEDAR PLANK SALMON	24
Dijon mustard, brown sugar glaze, green beans	
PAN SEARED SALMON	24
roasted tomato vinaigrette, brussel sprouts, butternut squash, wild mushrooms	
CHILEAN SEA BASS	
sweet miso glaze, sautéed baby bok choy	34
pumpkin seed encrusted, creamed spinach, coriander vinaigrette	34
LOBSTER TAILS	39
cold-water lobster tails broiled, butter, lemon	
CIOPPINO	22
clams, shrimp, scallops, white fish, tomato saffron broth, orrechiette pasta	
SEA SCALLOPS	19
sweet corn succotash, chili oil	
PASTA PRIMAVERA	15
fettuccine, wild mushroom, prosciutto, peas, butternut squash, creamy alfredo sauce	
add chicken	18
add shrimp	21
BEEF TIPS STROGANOFF	22
filet mignon, wild mushrooms, atop orrechiette pasta	

SIDES AND ACCOMPANIMENTS

WILTED SPINACH	4
ASPARAGUS	6
SAUTÉED GREEN BEANS	4
GARLIC MASHED POTATOES	6
BAKED POTATO	5
LOBSTER & BACON MACARONI AND CHEESE	7
FRENCH FRIES, TRUFFLE OIL & ROSEMARY SALT	5
SAUTÉED BRUSSEL SPROUTS & BACON	6
SAUTÉED WILD MUSHROOMS	6
CREAMED SPINACH	5
ARTICHOKE & CHEDDAR MASHED POTATOES	6



D E S S E R T S

LEMON CHEESECAKE

lemon white chocolate truffle cheesecake, blueberry compote 7

CRÈME BRÛLÉE

Bourbon Madagascar vanilla bean, custard, caramelized cane sugar 7

WOODFIRE MOLTEN CAKE

lava chocolate cake, seasonal berries, vanilla bean ice cream, smoked sea salt 7

FRIED APPLE & RAISIN PIE

molasses syrup, vanilla bean ice cream 7

STICKY TOFFEE CAKE

toffee caramel, vanilla bean ice cream 6

SWEET POTATO BREAD PUDDING

dried cranberries, cappuccino creme anglaise 6

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 5

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

EXECUTIVE SOUS CHEF

Doug Cady

RESTAURANT MANAGER

Kristina Johnson

L O C A L L Y G R O W N

To reinforce our commitment to our community, look for this symbol to designate menu items that are locally grown or locally produced.

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.