STARTERS

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

HOUSE-CURED BACON
creamed white beans, Carolina mustard-bourbon sauce 9

MEMPHIS-STYLE HOT CHICKEN WINGS
jumbo breaded wings, house pickle, bread 8

PRIME SLIDERS
house-ground prime beef, onion jam, roasted garlic & bacon aioli, smoked provolone, house-baked brioche bun 12

SOUPS

LOBSTER BISQUE
cream, sherry, lobster meat 8

WINTER CHOWDER
pumpkin, butternut squash, sweet potato, bacon 6

SALADS

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 6

BLT WEDGE
maytag blue cheese, applewood smoked bacon, croutons, buttermilk ranch 6

CAESAR
baby romaine, white Spanish anchovies, brioche croutons, Pecorino Romano
add pulled chicken 4
add shrimp 5

HOUSE SALAD
spring mix, butter lettuce, romaine, tomato, cucumber, red onion 6
STEAKS
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

SIGNATURE WOODFIRE BONE-IN TOMAHAWK
- au poivre seasonings 48
- simply salt & pepper 48

BLACK ANGUS, WET AGED
- filet mignon, house cut, 7oz. 29
- filet mignon, 10oz. 35

SPECIALTY SELECTION
- house cut, prime ribeye, 14oz. 35
- flat iron, 8oz. 22

SLOW ROAST PRIME RIB OF BEEF
- 16oz. 30
- 12oz. 24

SURF & TURF
- 7oz. filet & 7oz. lobster tail 45

CREEKSTONE BLACK ANGUS
Creekstone Farms USDA Certified 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. 46
- Kansas City bone-in strip, 16oz. 42

ENHANCEMENTS
- 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
roasted root vegetables, braising jus 34

SIGNATURE SELECTIONS

PAN SEARED STRIPED BASS
Moroccan spiced baby carrots, Harissa tomato sauce 26

CEDAR PLANK SALMON
dijon mustard, brown sugar glaze, green beans 28

LOBSTER TAILS
cold-water lobster tails broiled, butter, lemon 42

SEA SCALLOPS
smoked pork belly, sweet potato puree, swiss chard, apricot Mostarda 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

PORK CHOP TOMAHAWK
celeriac puree, roasted baby turnips & green apples, apple cider gastrique 36

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
DESSERTS

SEASONAL CHEESECAKE

CRÈME BRÛLÉE
Madagascar vanilla bean, custard, caramelized cane sugar

WOODFIRE CHOCOLATE TOWER
liquid chocolate center, house-made vanilla ice cream

TRIO OF HOUSE-MADE ICE CREAM
ask server for available flavors

COFFEE & ESPRESSO

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.

ESPRESSO

CAPPUCCINO, LATTE, OR AMERICANO

OUR CULINARY TEAM

EXECUTIVE SOUS CHEF
Jen Reifschneider

RESTAURANT MANAGER
Joey Mason

GLUTEN FREE

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.