



S T A R T E R S

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| JUMBO LUMP CRAB CAKES lemon beurre blanc | 12 |
| SHRIMP COCKTAIL  house-made cocktail sauce, lemon | 10 |
| APPLEWOOD BACON WRAPPED SHRIMP baby bok choy, honey chili sauce | 12 |
| CRISPY CALAMARI cornmeal breaded calamari, red pepper marinara | 8 |
| TOMATO MOZZARELLA BRUSCHETTA  rustic bread, basil, garlic, red onion, balsamic reduction | 8 |
| BIG EYE TUNA TARTARE avocado, mango, sesame, citrus emulsion | 12 |
| STUFFED SILVER DOLLAR MUSHROOMS   cornbread, Italian sausage, red pepper marinara | 8 |

S O U P S

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| LOBSTER BISQUE | 8 |
| FRENCH ONION  | 6 |

S A L A D S

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

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| 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 add chicken add shrimp | 5/8 3 4 |
| TOMATO & MOZZARELLA   arugula, basil, lemon, olive oil, balsamic reduction | 5/8 |
| CRISP APPLE & PEAR    arugula, butter leaf lettuce, ancho toasted pepita, goat cheese, sherry 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.


WOODFIRE STEAK AU POIVRE  
Signature bone-in tomahawk ribeye, special blend of spices 48


BLACK ANGUS, WET AGED  
Filet Mignon, Petite, 7oz. 29
Filet Mignon, King, 10oz. 35
Ribeye, 14oz. 34

BLACK ANGUS, DRY AGED  
Porterhouse, 24oz. 45
Kansas City Bone-in Strip, 16oz. 41

SPECIALTY SELECTION   
House Cut, New York, 14oz. 32
Sirloin Steak, 6oz. 15

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

STEAK ENHANCEMENTS 
Gorgonzola Cream 3
Shrimp Scampie
two jumbo shrimp, garlic, butter, white wine 6
Oscar
asparagus, jumbo lump crab, béarnaise 6
Diane Sauce
garlic, shallot, Dijon mustard, Worcestershire, mushrooms 4

BEEF SHORT RIB 
carrot puree, green beans, braising jus 19

BLACKBERRY BARBEQUE SMOKED RIBS 
cherry wood smoked pork ribs, blackberry barbeque sauce,
citrus barbeque baked beans, jalapeño cornbread muffin 23
1/2 Slab 13

BERKSHIRE PORK CHOP  
sauteed bok choy, fuji apple-citrus compote 25

ROASTED HALF CHICKEN  
fresh herbs, garlic, sauteed spinach and mushrooms 19

CHICKEN PICCATA  
lemon butter, capers, sauteed spinach 20

CHICKEN PROVENCALE   
spinach, tomato, kalamata olives, artichokes 20



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

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| CEDAR PLANK SALMON  | |
| Dijon mustard, brown sugar glaze, green beans | 22 |
| blackened | 22 |
| CHILEAN SEA BASS | |
| sweet miso glaze, sautéed baby bok choy | 32 |
| chipotle, shallot cream, sautéed spinach | 32 |
| APPLEWOOD BACON WRAPPED SHRIMP | |
| applewood smoked bacon wrapped shrimp, chipotle cream, angel hair pasta | 22 |
| LOBSTER TAILS  | |
| cold-water lobster tails broiled, butter, lemon | 38 |
| PACIFIC HALIBUT  | |
| carrot puree, tomato-saffron broth | 22 |
| SEA SCALLOPS | |
| sweet corn succotash, chili oil | 19 |
| PASTA PRIMAVERA | |
| fettucine, portobello mushroom, tomato, peas, squash, creamy alfredo sauce | 14 |
| add chicken | 17 |
| add shrimp | 19 |

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

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| WILTED SPINACH | 4 |
| BAKED BEANS | 5 |
| ASPARAGUS | 5 |
| SAUTÉED MUSHROOMS | 5 |
| SAUTÉED GREEN BEANS | 4 |
| DIRTY GARLIC MASHED POTATOES | 6 |
| BAKED POTATO | 5 |
| LOBSTER & BACON MACARONI AND CHEESE | 7 |
| FRENCH FRIES, TRUFFLE OIL & ROSEMARY SALT | 5 |
| SAUTÉED BOK CHOY, HONEY-CHILI SAUCE  | 5 |



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
- WOODFIRE BANANA FOSTER** 
sautéed banana, warm caramel sauce, vanilla bean ice cream, candied pecans,
fresh whipped cream, hazelnut ganache 7
- CARROT CAKE**
spiced cake, grated carrots, coconut, pineapple, cream cheese frosting 7
- ROOT BEER FLOAT** 
ibc root beer, vanilla bean ice cream 5

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.