



ENOMATIC WINES BY THE GLASS

Our state-of-the-art Enomatic wine dispensing system delivers each wine to your glass in perfect condition. Enjoy sampling our carefully selected array of wines – just as the winemaker intended.

You can sample the wines in our selection by the glass. After getting to know these wines, it's very possible that you may wish to order a bottle.

DRY WHITES

	5 OZ GLASS
FEATURED WHITE WINE **	\$ MKT
CLIFF LEDE SAUVIGNON BLANC	6.00
NEWTON UNFILTERED CHARDONNAY	13.00
TABLAS CREEK CÔTES DE TABLAS BLANC	6.50
CHATEAU MONTELENA CHARDONNAY	11.50
SANTA MARGHERITA PINOT GRIGIO	6.50
ROMBAUER CHARDONNAY	8.50
CONUNDRUM WHITE BLEND	6.50

SWEET WHITES

	5 OZ GLASS
LEITZ 'DRAGONSTONE' RIESLING	5.00
VIETTI MOSCATO D'ASTI	5.00

ROSÉ

	5 OZ GLASS
GUSTAVE LORENTZ ROSÉ	5.00

REDS

	5 OZ GLASS
FEATURED RED WINE **	\$ MKT
LAETITIA PINOT NOIR	5.50
SIDURI PINOT NOIR	14.00
PRIDE MERLOT	13.50
LUCA SYRAH	6.00
FÉLSINA RANCIA CHIANTI CLASSICO RISERVA	11.50
MT VEEDER CABERNET SAUVIGNON	7.00
CAKEBREAD CABERNET SAUVIGNON	18.00
JORDAN CABERNET SAUVIGNON	12.50
TREANA CABERNET SAUVIGNON	8.50
ORIN SWIFT 'THE PRISONER' RED BLEND	10.50
DRY CREEK OLD VINE ZINFINDEL	8.00

DESSERT WINE

	3 OZ GLASS
GRAHAM'S VINTAGE PORT 1980	17.10

**Inquire with your server about our featured red and white wines.



S T A R T E R S

AVOCADO SPRING ROLLS

sweet ginger sauce, crispy wonton

9

JUMBO LUMP CRAB CAKES

lemon beurre blanc

12

TOMATO MOZZARELLA BRUSCHETTA

rustic bread, basil, garlic, red onion, balsamic reduction

8

SHRIMP COCKTAIL ^{gf}

house-made cocktail sauce, lemon

10

BIG EYE TUNA TARTARE

avocado, mango, sesame, citrus emulsion

12

COCONUT SHRIMP

Thai peanut sauce, pineapple piña colada dipper

12

APPLEWOOD BACON WRAPPED SHRIMP

baby bok choy, honey chili sauce

12

WAGYU CARPACCIO

pickled onions, jalapeño, mushrooms, ponzu sauce

12

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. Salads are available in small or regular size orders. Small orders available for five dollars.

WOODFIRE CHOP SALAD ^{gf}

spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Maytag blue cheese, signature chop dressing

8

BLT WEDGE

pecan smoked bacon, Maytag blue cheese, tomato, croutons, buttermilk ranch

8

BELGIAN ENDIVE & WATERCRESS ^{gf}

gorgonzola, Medjool dates, spiced walnuts, Columela 30 year sherry vinaigrette

8

TOMATO & MOZZARELLA ^{gf}

arugula, basil, lemon, olive oil, balsamic reduction

8

CAESAR

white Spanish anchovies, brioche croutons, Pecorino Romano

8



S E A F O O D

CEDAR PLANK SALMON	22
Dijon mustard, brown sugar glaze, haricots verts	
CHILEAN SEA BASS	32
sweet miso glaze, sautéed baby bok choy	
LOBSTER TAILS	38
cold-water lobster tails broiled, butter, lemon	
APPLEWOOD BACON WRAPPED SHRIMP	22
applewood smoked bacon wrapped shrimp, chipotle cream, angel hair pasta	
ALASKAN HALIBUT	19
spring peas with mint, tomato nage	

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 and USDA Prime grade beef, Berkshire and Duroc Pork, as well as 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	48
Signature bone-in tomahawk ribeye, special blend of spices	
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	
New York Strip, Certified Natural, 14oz.	44
Ribeye, American Kobe, 12oz.	54
SLOW ROAST PRIME RIB OF BEEF	
Star Cut, 16oz.	30
Queen Cut, 12oz.	24
BERKSHIRE PORK CHOP	25
brandied peach compote, haricots verts	
ROASTED HALF CHICKEN	19
all natural, fresh herbs, garlic, sautéed spinach and mushrooms	
CHICKEN PICCATA	20
all natural, lemon butter sauce, caper berries, sautéed spinach	



SIDES AND ACCOMPANIMENTS

WILTED SPINACH	6
ASPARAGUS	6
SAUTÉED MUSHROOMS	6
SAUTÉED HARICOTS VERTS	6
DIRTY GARLIC MASHED POTATOES	6
BAKED POTATO	6
SPRING PEAS WITH MINT	6
B.L.T. MACARONI AND CHEESE	7
bacon, lobster and tasty.	

DESSERTS

RASPBERRY CHEESECAKE	
creamy white chocolate truffle cheesecake, raspberry swirl	7
CRÈME BRÛLÉE 	
Madagascar bourbon vanilla bean custard, caramelized sugar cane	7
WOODFIRE MOLTEN CAKE	
lava chocolate cake, seasonal berries, vanilla bean ice cream	7
LEMON TART	
shortbread, macerated berries, fresh mint	7

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.	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

OUR CULINARY TEAM

EXECUTIVE CHEF

Anthony Stroh

CHEF DE CUISINE

Doug Cady

LOCALLY GROWN

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

GLUTEN FREE

Look for this symbol to designate menu items that can be prepared gluten free.

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.