



## 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	12.50
SANTA MARGHERITA   PINOT GRIGIO	6.50
ROMBAUER   CHARDONNAY	8.50
CONUNDRUM   WHITE BLEND	6.50

### SWEET WHITES

	5 OZ GLASS
LEITZ 'DRAGONSTONE'   RIESLING	8.00
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	18.50
JORDAN   CABERNET SAUVIGNON	12.50
STAGS LEAP 'HAND OF TIME'   RED BLEND	8.00
ORIN SWIFT 'THE PRISONER'   RED BLEND	10.50
DRY CREEK OLD VINE   ZINFINDEL	8.00

### DESSERT WINE

	3 OZ GLASS
GRAHMS 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 <sup>gf</sup>

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.

### WOODFIRE CHOP SALAD <sup>gf</sup>

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

5/8

### BLT WEDGE

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

5/8

### BELGIAN ENDIVE & WATERCRESS <sup>gf</sup>

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

5/8

### TOMATO & MOZZARELLA <sup>gf</sup>

arugula, basil, lemon, olive oil, balsamic reduction

5/8

### CAESAR

white Spanish anchovies, brioche croutons, Pecorino Romano

5/8



## S E A F O O D

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


<b>WOODFIRE STEAK AU POIVRE</b>	48
Signature bone-in tomahawk ribeye, special blend of spices	
<b>BLACK ANGUS, WET AGED</b>	
Filet Mignon, Petite, 7oz.	29
Filet Mignon, King, 10oz.	35
Ribeye, 14oz.	34
<b>BLACK ANGUS, DRY AGED</b>	
Porterhouse, 24oz.	45
Kansas City Bone-in Strip, 16oz.	41
<b>SPECIALTY SELECTION</b>	
New York Strip, Certified Natural, 18oz.	44
Ribeye, American Kobe, 12oz.	54
<b>SLOW ROAST PRIME RIB OF BEEF</b>	
Star Cut, 16oz.	30
Queen Cut, 12oz.	24
<b>BERKSHIRE PORK CHOP</b>	25
brandied peach compote, haricots verts	
<b>ROASTED HALF CHICKEN</b>	19
all natural, fresh herbs, garlic, sauteed spinach and mushrooms	
<b>CHICKEN PICCATA</b>	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
WORLD'S GREATEST FRENCH FRIES	6
DIRTY GARLIC MASHED POTATOES	6
BAKED POTATO	6
MARROWFAT PEAS	6
LOBSTER MACARONI & CHEESE	7

## DESSERTS

<b>RASPBERRY CHEESECAKE</b> creamy white chocolate truffle cheesecake, raspberry swirl	7
<b>CRÈME BRÛLÉE</b>  Madagascar bourbon vanilla bean custard, caramelized sugar cane	7
<b>WOODFIRE MOLTEN CAKE</b> lava chocolate cake, seasonal berries, vanilla bean ice cream	7

## COFFEE & ESPRESSO

<b>COFFEE</b> 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
<b>ITALIAN PRESS COFFEE</b> This robust coffee features a toasty, spicy and nutty full body finish with a subtle hint of smokiness. Pressed tableside.	4/7
<b>ESPRESSO</b>	4
<b>CAPPUCCINO</b>	5

## 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.