



## S T A R T E R S


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|---|----|
| <b>JUMBO LUMP CRAB CAKES</b><br>lemon beurre blanc  | 12 |
| <b>SHRIMP COCKTAIL</b> <br>house-made cocktail sauce, lemon  | 11 |
| <b>APPLEWOOD BACON WRAPPED SHRIMP</b><br>baby bok choy, honey chili sauce   | 12 |
| <b>CRISPY CALAMARI</b><br>cornmeal breaded calamari, red pepper marinara  | 10 |
| <b>BIG EYE TUNA TARTARE</b><br>avocado, mango, sesame, citrus emulsion  | 12 |
| <b>HEIRLOOM TOMATO BRUSCHETTA</b> <br>burrata, honey & white balsamic drizzle  | 9  |
| <b>STUFFED SILVER DOLLAR MUSHROOMS</b><br>cornbread, Italian sausage, red pepper marinara, smoked provolone   | 8  |
| <b>KOBE MEATBALLS</b> <br>wild mushrooms, ponzu sauce  | 9  |
| <b>BEEF CARPACCIO</b>  <br>filet mignon, arugula, caper berries, Dijonnaise | 10 |
| <b>CAPRESE</b><br>warm burrata, heirloom tomato, tomato jam, basil oil  | 11 |

## S O U P S

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|--|---|
| <b>LOBSTER BISQUE</b><br>cream, sherry, lobster meat                           | 8 |
| <b>RUSTIC ITALIAN ONION</b><br>tomato, basil, vermouth rosso, smoked provolone | 6 |

## S A L A D S

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

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|---|---------------|
| <b>WOODFIRE CHOP SALAD</b> <br>spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado,<br>Maytag blue cheese, signature chop dressing   | 5/8           |
| <b>BLT WEDGE</b><br>Maytag blue cheese, applewood smoked bacon, sundried tomato, croutons,<br>buttermilk ranch  | 5/8           |
| <b>CAESAR</b><br>white Spanish anchovies, brioche croutons, Pecorino Romano<br>add pulled chicken<br>add shrimp   | 5/8<br>4<br>5 |
| <b>SUNFLOWER &amp; DRIED CHERRY</b>  <br>arugula, frisee, butter lettuce, sunflower seeds, goat cheese, dried cherries,<br>blood orange vinaigrette | 5/8           |
| <b>HOUSE SALAD</b><br>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.

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| <b>SIGNATURE WOODFIRE BONE-IN TOMAHAWK</b>   |    |
| Au Poivre Seasonings   | 48 |
| Simply Salt & Pepper   | 48 |
| <b>BLACK ANGUS, WET AGED</b>   |    |
| Filet Mignon, House Cut, 7oz.  | 29 |
| Filet Mignon, 10oz.  | 35 |
| <b>BLACK ANGUS, DRY AGED</b>   |    |
| Porterhouse, 24oz.   | 46 |
| Kansas City Bone-in Strip, 16oz.   | 42 |
| <b>SPECIALTY SELECTION</b>   |    |
| House Cut, New York, 14oz.   | 34 |
| Sirloin Steak, 8oz.  | 19 |
| House Cut, Prime Ribeye, 14oz.   | 35 |
| <b>SLOW ROAST PRIME RIB OF BEEF</b>  |    |
| 16oz.  | 30 |
| 12oz.  | 24 |
| <b>STEAK ENHANCEMENTS</b>  |    |
| Gorgonzola Cream   | 3  |
| Shrimp Scampi  |    |
| two jumbo shrimp, garlic, butter, white wine   | 6  |
| Oscar  |    |
| jumbo lump crab, béarnaise   | 6  |
| <b>BLACKBERRY BARBEQUE SMOKED RIBS</b>   |    |
| apple wood smoked pork ribs, blackberry barbeque sauce,<br>jalapeño cornbread muffin and green beans | 23 |
| 1/2 Slab Ribs  | 13 |
| <b>ORANGE &amp; CHIPOTLE PORK SHANK</b>  |    |
| blood orange-carrot purée, green beans, jus  | 25 |
| <b>ROASTED HALF CHICKEN</b>  |    |
| fresh herbs, garlic, sauteed spinach and mushrooms   | 19 |
| <b>CHICKEN PICCATA</b>   |    |
| lemon butter, capers, sauteed spinach  | 21 |
| <b>DUCK L'ORANGE</b>   |    |
| smoked airline breast, confit leg & thigh,<br>blood orange-carrot purée, baby zucchini               | 28 |



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





|   |    |
|---|----|
| <b>CEDAR PLANK SALMON</b>   | 24 |
| Dijon mustard, brown sugar glaze, green beans   |    |
| <b>PAN SEARED SALMON</b>  | 24 |
| brown butter soy, bok choy, wild mushroom, honey chili  |    |
| <b>LOBSTER TAILS</b>  | 39 |
| cold-water lobster tails broiled, butter, lemon   |    |
| <b>HALIBUT</b>  | 22 |
| sweet pea purée, lemon beurre blanc   |    |
| <b>SEA SCALLOPS</b>   | 24 |
| sweet corn purée, bacon broth   |    |
| <b>LOBSTER FETTUCINE</b>  | 19 |
| beurre blanc, lobster meat, fine herbs  |    |
| <b>CIOPPINO</b>   | 22 |
| clams, shrimp, scallops, white fish, tomato saffron broth, orrechiette pasta                                |    |
| <b>PASTA PRIMAVERA</b>  |    |
| fettuccine, wild mushroom, prosciutto, peas, baby zucchini,<br>heirloom cherry tomato, creamy alfredo sauce | 15 |
| add chicken   | 18 |
| add shrimp  | 21 |
| add scallops  | 26 |
| <b>BEEF TIPS STROGANOFF</b>   | 22 |
| tenderloin tips, wild mushrooms, orrechiette pasta, creamy demi, fresh thyme                                |    |

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

|                                     |   |
|-------------------------------------|---|
| WILTED SPINACH                      | 4 |
| ASPARAGUS                           | 6 |
| SAUTÉED GREEN BEANS                 | 4 |
| MASHED POTATOES                     | 6 |
| garlic                              |   |
| artichoke & smoked cheddar          |   |
| BAKED POTATO                        | 5 |
| LOBSTER & BACON MACARONI AND CHEESE | 7 |
| SAUTÉED WILD MUSHROOMS              | 6 |
| BUTTERMILK FRIED MUSHROOMS          | 6 |
| horseradish cream                   |   |
| SAUTÉED BABY ZUCCHINI               | 6 |
| TRUFFLE OIL & ROSEMARY SALT FRIES   | 5 |
| traditional fries                   |   |
| waffle sweet potato fries           |   |



## D E S S E R T S

- KEYLIME CHEESECAKE**  7  
keylime curd, strawberry coulis
- CRÈME BRÛLÉE**  7  
bourbon, Madagascar vanilla bean, custard, caramelized cane sugar
- WOODFIRE MOLTEN CAKE** 7  
lava chocolate cake, seasonal berries, vanilla bean ice cream, smoked sea salt
- FRIED BLUEBERRY PIE**  7  
vanilla bean ice cream, lemon syrup
- LEMON CHIFFON BUNDT**  6  
strawberry coulis, whipped cream, strawberry

## 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, LATTE, OR AMERICANO** 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

**SOUS CHEF**  
Jen Reifschneider

 **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.