



S T A R T E R S



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	12
CRISPY CALAMARI cornmeal breaded calamari, red pepper marinara	10
BIG EYE TUNA TARTARE avocado, mango, sesame, citrus emulsion	12
HEIRLOOM TOMATO BRUSCHETTA  burrata, honey & white balsamic drizzle	9
STUFFED SILVER DOLLAR MUSHROOMS cornbread, Italian sausage, red pepper marinara, smoked provolone	8
KOBE MEATBALLS  wild mushrooms, ponzu sauce	9
BEEF CARPACCIO   filet mignon, arugula, caper berries, Dijonnaise	10
CAPRESE warm burrata, heirloom tomato, tomato jam, basil oil	11

S O U P S

LOBSTER BISQUE cream, sherry, lobster meat	8
RUSTIC ITALIAN ONION tomato, basil, vermouth rosso, smoked provolone	6

S A L A D S

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	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 pulled chicken add shrimp	5/8 4 5
SUNFLOWER & DRIED CHERRY   arugula, frisee, butter lettuce, sunflower seeds, goat cheese, dried cherries, blood orange 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.

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

BLACK ANGUS, DRY AGED

Porterhouse, 24oz.	46
Kansas City Bone-in Strip, 16oz.	42

SPECIALTY SELECTION

House Cut, New York, 14oz.	34
Sirloin Steak, 8oz.	19
House Cut, Prime Ribeye, 14oz.	35

SLOW ROAST PRIME RIB OF BEEF

16oz.	30
12oz.	24

STEAK ENHANCEMENTS

Gorgonzola Cream	3
Shrimp Scampi	
two jumbo shrimp, garlic, butter, white wine	6
Oscar	
jumbo lump crab, béarnaise	6

BLACKBERRY BARBEQUE SMOKED RIBS

apple wood smoked pork ribs, blackberry barbeque sauce, jalapeño cornbread muffin and green beans	23
1/2 Slab Ribs	13

ORANGE & CHIPOTLE PORK SHANK

blood orange-carrot purée, green beans, jus	25
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ROASTED HALF CHICKEN

fresh herbs, garlic, sauteed spinach and mushrooms	19
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CHICKEN PICCATA

lemon butter, capers, sauteed spinach	21
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DUCK L'ORANGE

smoked airline breast, confit leg & thigh, blood orange-carrot purée, baby zucchini	28
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SEAFOOD & PASTA





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

SIDES AND ACCOMPANIMENTS

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** 
keylime curd, strawberry coulis 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
- FRIED BLUEBERRY PIE** 
vanilla bean ice cream, lemon syrup 7
- LEMON CHIFFON BUNDT** 
strawberry coulis, whipped cream, strawberry 6

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

Joey Mason

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.