



S T A R T E R S

BUFFALO CAULIFLOWER crispy cauliflower, Buffalo sauce, celery, blue cheese	10
WFG PRETZEL beer cheese, spicy pub mustard	11
SHRIMP FONDUE beer cheese, mozzarella, seasoned shrimp, pita chips	11
RIBEYE LOLLIPOP gf grilled angus ribeye, red wine reduction	13
WALLEYE NUGGETS potato crusted, garlic dill aioli, lemon	15
PARMESAN CRUSTED SHRIMP jumbo shrimp, Parmesan panko, horseradish aioli	16
CRAB CAKE jumbo lump crab, lobster cream	16
SHRIMP COCKTAIL gf housemade cocktail sauce, lemon	16
BACON-WRAPPED SCALLOPS basil mango salsa	18

F L A T B R E A D S

MARGHERITA FLATBREAD mozzarella, basil, tomatoes, balsamic reduction	12
MEDITERRANEAN FLATBREAD tomato, Kalamata olive, pepperoncini, shallot, feta, mozzarella	12
CHEESESTEAK FLATBREAD sliced ribeye, peppers, onions, beer cheese, smoked cheddar	13
CALIFORNIA CLUB FLATBREAD grilled chicken, bacon, tomato, roasted garlic cream cheese, mozzarella, avocado ranch	13

S O U P S

FRENCH ONION	7
LOBSTER BISQUE	10

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



SALADS

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

HOUSE SALAD ^{gf}

mixed greens, tomato, cucumber, shallot

7

CAESAR

romaine, croutons, shaved Parmesan

9

GREEK SALAD ^{gf}

romaine, tomato, Kalamata olive, cucumber, pepperoncini, shallot, feta, Greek vinaigrette

10

WOODFIRE CHOP SALAD ^{gf}

romaine, tomato, blue cheese, pork belly, candied pecans, cucumber, shallot, house dressing

10

SALAD ENHANCEMENTS

add chicken

6

add three jumbo shrimp

14

♦ STEAKS

We pride ourselves in serving family farmed corn-fed Black Angus beef raised within 150 miles. Our steaks and chops are hand trimmed to our exact specifications by crafted artisans.

SLOW ROAST PRIME RIB OF BEEF

10oz. cut

30

16oz. cut

35

RIBEYE, 16oz.

35

NEW YORK STRIP, 14oz.

36

FILET MIGNON, 8oz.

40

SIDES AND ACCOMPANIMENTS

SPINACH, CREAMED

4

CHEF'S SEASONAL VEGETABLE

4

SAUTÉED ONIONS

4

BAKED BEANS

4

SAUTÉED MUSHROOMS

4

MASHED POTATOES

4

BATTERED STEAK FRIES

5

ASPARAGUS

6

BAKED POTATO

6

AU GRATIN POTATOES

6

BROILED SHRIMP

three jumbo shrimp

14

BREADED JUMBO SHRIMP

three jumbo shrimp, cocktail sauce

14

LOBSTER TAIL

7oz. cold water tail

24

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



♦ H O U S E S P E C I A L T I E S

WFG BURGER

two 5oz. patties (blend of chuck, brisket, and short rib), WFG aioli,
pork belly jam, muenster, battered garlic fries 19

SMOKEHOUSE CHICKEN

sweet chile chicken breast, smoked cheddar, bacon,
haystack onion, mashed potatoes 21

BLACKBERRY BARBECUE SMOKED RIBS

cherry wood smoked pork ribs, blackberry barbecue sauce,
ancho jalapeño cornbread 26

BRAISED SHORT RIB

carrot, onion, mashed potato, demi-glace 26

♦ S E A F O O D & P A S T A

WALLEYE

Parmesan crusted, cornichon rémoulade 27

SHRIMP & GRITS

Charleston style shrimp, creamy polenta 27

GRILLED SHRIMP

skewered shrimp, garlic butter, potato croquettes 28

CHICKEN PARMESAN

baked chicken, creamy Parmesan romesco, basil, tomatoes, cavatappi 30

ISLAND SCALLOPS

seared scallops, coconut lime, cilantro 30

SHELLFISH LINGUINI

grilled shrimp, scallops, herbs, spinach, lemon, linguini, lobster vin blanc 32

SALMON ^{gf}

grilled or cedar planked 30

TWIN LOBSTER TAILS, 7oz. ^{gf}

cold water tail, smoked cheddar corn pudding, butter, lemon 45

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D E S S E R T S

BANANAS FOSTER CRÊPE

vanilla bean ice cream, foster sauce

6

FUDGE BROWNIE SUNDAE

brownie, vanilla bean ice cream, chocolate sauce, whipped cream

6

CRÈME BRÛLÉE

smooth & rich Madagascar vanilla custard

7

NEW YORK STYLE CHEESECAKE

plain, strawberry or turtle topping

7

TRIPLE CHOCOLATE FUDGE CAKE

chocolate cake, layered fudge, chocolate ganache frosting

8

O U R C U L I N A R Y T E A M

ROOM CHEF

Rudy Flores

- ◆ 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.

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