



S T A R T E R S

BUFFALO CAULIFLOWER crispy cauliflower, Buffalo sauce, celery, blue cheese	10
ASPARAGUS FRITES beer battered, sweet chili aioli	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
SOUTHWEST CHICKEN EGG ROLLS corn pico de gallo, roasted peppers, grilled chicken, jalapeño cheese, avocado ranch	13
SMOKED PORK BELLY slow smoked, bourbon peach barbecue sauce	14
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

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



S O U P S

FRENCH ONION	7
LOBSTER BISQUE	10

S A L A D S

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
STRAWBERRY & ALMOND SALAD	
baby spinach, strawberries, feta, smoked almonds, balsamic poppy seed	10
WOODFIRE CHOP SALAD ^{gf}	
romaine, tomato, blue cheese, pork belly, candied pecans, cucumber, shallot, house dressing	10
SALAD ENHANCEMENTS	
add chicken	8
add three jumbo shrimp	14

♦ S T E A K S

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

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



♦ H O U S E S P E C I A L T I E S

GRILLED CHICKEN SANDWICH chicken breast, WFG aioli, battered garlic fries	16
PHILLY CHEESESTEAK SANDWICH shaved prime rib, peppers, onions, Swiss, au jus, battered garlic fries	18
WALLEYE SANDWICH Parmesan-crusted, cornichon rémoulade, battered garlic fries	19
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
GRILLED SHRIMP skewered shrimp, garlic butter, potato croquettes	28
CHICKEN PICATTA sautéed chicken, linguini, lemon caper butter, melted asiago	29
GARLIC GINGER SHRIMP jumbo shrimp, mango fried rice, Asian slaw, eggroll crisp	30
CHICKEN PARMESAN baked chicken, creamy Parmesan romesco, basil, tomatoes, cavatappi	30
ISLAND SCALLOPS seared scallops, coconut lime, cilantro	30
SALMON ^{gf} grilled, blackened or cedar planked	30
JAMBALAYA PASTA shrimp, andouille, peppers, onion, tomato, Cajun cream, pasta	32
TWIN LOBSTER TAILS, 7oz. ^{gf} cold water tail, smoked cheddar corn pudding, butter, lemon	55

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



D E S S E R T S

BANANAS FOSTER CRÊPE vanilla bean ice cream, foster sauce	6
CRÈME BRÛLÉE  smooth & rich Madagascar vanilla custard	7
RED VELVET CHEESECAKE red velvet cake, two layers of vanilla cheesecake, chocolate crust	8
LEMON BERRY CHEESECAKE lemon cheesecake, mixed berries, graham cracker crust	8
CHOCOLATE THUNDER CAKE dark chocolate cake, dark chocolate icing, semi-sweet chocolate pieces, Dutch cocoa	8

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

SPINACH, CREAMED	4
CHEF'S SEASONAL VEGETABLE	4
SAUTÉED ONIONS	4
BAKED BEANS	4
SAUTÉED MUSHROOMS	4
MASHED POTATOES	6
BATTERED STEAK FRIES	6
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	30

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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