



## STARTERS

WFG PRETZEL beer cheese, spicy pub mustard 11

TRADITIONAL WINGS buffalo sauce, celery, blue cheese 12

**SOUTHWEST CHICKEN EGG ROLLS** corn pico de gallo, roasted peppers, grilled chicken, jalapeño cheese 13

CRAB CAKE jumbo lump crab, lobster cream 16

**SHRIMP COCKTAIL** housemade cocktail sauce, lemon 16

STICKY RIBS fried ribs, sesame soy glaze 14

WOODFIRE POUTINE parmesan herb fries, cheese curds, bordelaise 12

## FLATBREADS

MARGHERITA FLATBREAD mozzarella, basil, tomato, balsamic reduction 12

MEDITERRANEAN FLATBREAD tomato, kalamata olive, pepperoncini, shallots, feta, mozzarella 12

CALIFORNIA CLUB FLATBREAD grilled chicken, bacon, tomato, roasted garlic cream cheese, mozzarella, avocado ranch 13

## SOUPS

FRENCH ONION 7      LOBSTER BISQUE 10

## SALADS

**HOUSE SALAD** mixed greens, tomato, cucumber, shallots 7

CAESAR romaine, croutons, shaved parmesan 9

**WOODFIRE CHOP SALAD** romaine, tomato, blue cheese, bacon, candied pecans, cucumber, shallot, house dressing 10

**APPLE SPINACH** apples, raisins, toasted walnuts, bacon, feta, spinach, apple cider vinaigrette 10

**SALAD ENHANCEMENTS** chicken 6  
three jumbo shrimp 14

## STEAKS

We pride ourselves in serving family farmed corn-fed Black Angus beef raised within 150 miles.

Our steaks are hand trimmed to our exact specifications by crafted artisans.

**\*SLOW ROASTED PRIME RIB OF BEEF** king cut 16oz. 35  
queen cut 10oz. 30

**RIBEYE** 16oz. 35

**\*NEW YORK STRIP** 14oz. 36

**\*FILET MIGNON** 8oz. 40

## SANDWICHES

**\*WFG BURGER** two 5oz. patties, aioli, bacon jam, muenster 19

GRILLED CHICKEN SANDWICH chicken breast, aioli 16

PHILLY CHEESESTEAK shaved prime rib, peppers, onion, swiss 18

WALLEYE SANDWICH parmesan crusted, cornichon rémoulade 19

All sandwiches are served with battered steak fries.

## ENTRÉES

SMOKEHOUSE CHICKEN sweet chile chicken breast, smoked cheddar, bacon, haystack onions, mashed potato 24

BLACKBERRY BARBECUE SMOKED RIBS cherry wood smoked pork ribs, blackberry barbecue sauce, jalapeño cornbread 28

**BRAISED SHORT RIB** carrot, onion, mashed potato, demi-glace 26

WALLEYE parmesan crusted, cornichon rémoulade 27

LEMON BASIL SHRIMP skewered shrimp, parmesan cavatappi 31

**\*SALMON** grilled or cedar planked 30

TWIN 7OZ. LOBSTER TAILS cold water tail, smoked cheddar corn bread, butter, lemon MKT

**OSSO BUCCO** braised pork shank, mashed potatoes, gremolata 31

SMOKED MAC & CHEESE hickory pulled pork, smoked gouda, cavatappi 28

## SIDES & ACCOMPANIMENTS

**creamed spinach** 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** 14

**breaded jumbo shrimp** 14

**lobster tail, 7oz.** MKT



## HOUSE WINES

	Glass	Bottle
GRAYSON CALIFORNIA CHARDONNAY	8	30
GRAYSON CALIFORNIA PINOT NOIR	8	30
GRAYSON CALIFORNIA ZINFANDEL	8	30
GRAYSON CALIFORNIA MERLOT	8	30
GRAYSON CALIFORNIA CABERNET SAUVIGNON	8	30

## WHITE

STELLA ROSA MOSCATO D'ASTI, California	9	32
ROSCATO, Argentina	9	32
FRISK RIESLING, Australia	9	32
J LOHR RIESLING, California	9	32
ALBERTONI WHITE ZIN, California	9	32
CAVIT PINOT GRIGIO, Italy	10	35
SEA PEARL SAUVIGNON BLANC, New Zealand	9	32
EDNA VALLEY CHARDONNAY, Australia	9	32
H3 CHARDONNAY, Washington		36
PRESCRIPTION CHARDONNAY, California		40
SANTA MARGHERITA PINOT GRIGIO, Italy		60

## CHAMPAGNE

STE MICHELLE BRUT		35
MUMM BRUT		40
DOM PERIGNON		430

## RED

MARK WEST PINOT NOIR, California	9	32
FOUR VINES ZINFANDEL, California	9	32
CLINE CASHMERE BLEND, California	9	32
ESTANCIA MERLOT, California	9	32
IRONSTONE CABERNET, California	9	32
7 DEADLY ZINS, California		40
FREI BROTHERS CABERNET, California		60
DUCKHORN DECOY CABERNET, California		60
EDUCATED GUESS CABERNET, California		60
FLOWERS PINOT NOIR, California		120
CAKEBREAD CABERNET, California		165
CAYMUS CABERNET, California		180
SILVER OAK CABERNET, California		250



WOODFIRE GRILLE

DINNER