



S T A R T E R S

CANDIED PORK BELLY

cherrywood smoked, maple bourbon glaze 13

WFG PRETZEL

beer cheese, spicy pub mustard 12

TRADITIONAL WINGS ^{gf}

buffalo sauce, celery, blue cheese 13

CALAMARI

crispy fried, chipotle aioli 14

WOODFIRE POUTINE

crispy fries, black truffle salt, cheese curds, bordelaise 13

BLACKBERRY BURNT ENDS

hickory smoked pork, blackberry bbq, crispy fried onions 15

CRAB CAKE

jumbo lump crab, lobster cream 17

SHRIMP COCKTAIL ^{gf}

housemade cocktail sauce, lemon 18

F L A T B R E A D S

MARGHERITA FLATBREAD

mozzarella, basil, tomatoes, balsamic reduction 12

BBQ PORK FLATBREAD

bourbon bbq sauce, smoked pork, bacon, green pepper, red onion, mozzarella, smoked cheddar 14

CALIFORNIA CLUB FLATBREAD

grilled chicken, smoked bacon, tomato, roasted garlic cream cheese, mozzarella, avocado ranch 13

S O U P S

LOBSTER BISQUE 10

chunk lobster, heavy cream, rich shell stock, sherry 10

FRENCH ONION

beef broth, caramelized onions, crouton, swiss 7



GLUTEN FREE PREPARATION AVAILABLE

Look for this symbol to designate menu items that can be prepared gluten free.

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.



S A L A D S

HOUSE SALAD ^{gf}

mixed greens, tomato, cucumber, red onion 7

CAESAR

crisp romaine, creamy caesar dressing, croutons, parmesan 9

WOODFIRE CHOP SALAD ^{gf}

crisp romaine, tomato, maytag blue cheese, bacon, candied pecans, cucumber, red onion, house dressing 10

SALAD ENHANCEMENTS

sautéed jumbo shrimp 14

grilled chicken 6

E N T R É E S

BBQ CHICKEN ^{gf}

smoked breast and thigh, blackberry bbq sauce, garlic mashed potatoes 26

BLACKBERRY BBQ SMOKED RIBS

cherrywood smoked, blackberry bbq sauce, ancho jalapeño cornbread 31

BRAISED SHORT RIB

carrot, onion, garlic mashed potatoes, demi-glace 27

PORK FILET

applewood smoked bacon, honey truffle glaze, garlic mashed potatoes 26

LEMON GARLIC PASTA

garlic lemon sauce, sangria tomatoes, linguine 30

ROMESCO

red wine, tomato, garlic, carrots, onion, linguine 31

SMOKED MAC & CHEESE

smoked cheddar, cream, cavatappi 30

All of our pastas are served with choice of grilled sautéed shrimp, grilled chicken or smoked pork belly

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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.

FILET MIGNON ^{gf} 8 oz | 44

RIB EYE STEAK ^{gf} 16 oz | 38

NEW YORK STRIP ^{gf} 14 oz | 38

SLOW-ROAST PRIME RIB OF BEEF ^{gf}

16 oz cut | 38

10 oz cut | 33

S E A F O O D

SALMON ^{gf}

grilled or cedar planked 32

TWIN LOBSTER TAILS, 7 oz ^{gf}

cold water tail, ancho jalapeño corn muffin, butter, lemon mkt

WALLEYE

panko crusted, rémoulade, lemon 31

SIDES

CREAMED SPINACH ^{gf} 4

CHEF'S SEASONAL VEGETABLE 4

SAUTÉED ONIONS ^{gf} 4

BAKED BEANS 5

SAUTÉED MUSHROOMS ^{gf} 4

GARLIC MASHED POTATOES ^{gf} 4

BLACK TRUFFLE FRIES ^{gf} 5

ASPARAGUS ^{gf} 6

BAKED POTATO ^{gf} 6

AU GRATIN POTATOES ^{gf} 6

ENHANCEMENTS

BROILED SHRIMP ^{gf}

three jumbo shrimp 14

CRISPY JUMBO SHRIMP

three jumbo shrimp, cocktail sauce 14

LOBSTER TAIL ^{gf}

7 oz cold water tail mkt

S A N D W I C H E S

WFG BURGER

twin 5 oz custom blend patties, bacon jam, muenster, aioli, griddled roll 19

CHICKEN SANDWICH

grilled breast, aioli, butter griddled roll 16

PHILLY CHEESESTEAK

shaved prime rib, peppers, onions, melted swiss, warm hoagie roll 19

WALLEYE SANDWICH

panko crusted, rémoulade, lemon, toasted hoagie roll 21

All of our sandwiches are served with crisp fries

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SPECIALTY MARTINIS

APPLE

vodka, apple pucker 9

WASHINGTON APPLE

crown royal, apple pucker, cranberry juice 9

COSMO

vodka, cointreau, lime juice, cranberry juice 9

GLAMOUR GIRL

pinot grigio wine, peach schnapps, cranberry juice 9

HYPNOTIC

vodka, hypnotic 9

LEMON DROP

citron, cointreau, lemon juice 9

MIDORI MELON BALL

midori, citron, lemon juice 9

RASPBERRY

raspberry vodka, chambord, sierra mist 9

SUNSET

raspberry vodka, pineapple juice, triple sec, grenadine 9

CHOCOLATE MARTINI

godiva, vodka, dr. vanilla 10

FLIGHTS

choice of three 20

CLASSIC COCKTAILS

MANHATTAN

whiskey, sweet vermouth, bitters, cherry 8

OLD FASHIONED

bourbon, water, sugar, bitters, orange peel 8

GIMLET

gin or vodka, lime 7

PALOMA

tequila, grapefruit, soda, lime, sugar 7

SIDE CAR

cognac, cointreau, lemon 8

RUSTY NAIL

scotch, drambuie 9

SCOTCH

JOHNNIE WALKER BLUE 35

MACALLEN 18 25

MACALLEN 12 7

GLENFIDDICH 12 8

GLENLIVET 12 8

COGNAC

REMY MARTIN XO 35

REMY MARTIN VSOP 7