

STARTERS

CANDIED PORK BELLY

cherrywood smoked, maple bourbon glaze

WFG PRETZEL

beer cheese, spicy pub mustard

TRADITIONAL WINGS 19

buffalo sauce, celery, blue cheese

CALAMARI

crispy fried, chipotle aïoli

WOODFIRE POUTINE

crispy fries, black truffle salt, cheese curds, bordelaise

BLACKBERRY BURNT ENDS

hickory smoked pork, blackberry bbq, crispy fried onions

CRAB CAKE

jumbo lump crab, lobster cream

SHRIMP COCKTAIL 3

housemade cocktail sauce, lemon

FLATBREADS

MARGHERITA FLATBREAD

mozzarella, basil, tomatoes, balsamic reduction

BBQ PORK FLATBREAD

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

CALIFORNIA CLUB FLATBREAD

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

SOUPS

LOBSTER BISQUE

chunk lobster, heavy cream, rich shell stock, sherry

FRENCH ONION

beef broth, caramelized onions, crouton, swiss

SALADS

HOUSE SALAD 🐠

mixed greens, tomato, cucumber, red onion

CAESAR

crisp romaine, creamy caesar dressing, croutons, parmesan

WOODFIRE CHOP SALAD 19

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

SALAD ENHANCEMENTS

sautéed jumbo shrimp grilled chicken



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

ENTRÉES

BBQ CHICKEN 🐠

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

BLACKBERRY BBQ SMOKED RIBS

cherrywood smoked, blackberry bbq sauce, ancho jalapeño cornbread

BRAISED SHORT RIB

carrot, onion, garlic mashed potatoes, demi-glace

PORK FILET

applewood smoked bacon, honey truffle glaze, garlic mashed potatoes

LEMON GARLIC PASTA

garlic lemon sauce, sangria tomatoes, linguine

ROMESCO

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

SMOKED MAC & CHEESE

smoked cheddar, cream, cavatappi

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

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.

FILET MIGNON 19

RIB EYE STEAK 🐠

NEW YORK STRIP **14** oz

SLOW-ROAST PRIME RIB OF BEEF < 19

10 oz cut 16 oz cut

SEAFOOD

SALMON 🐠

grilled or cedar planked

TWIN LOBSTER TAILS, 7 oz 🐠

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

WALLEYE

panko crusted, rémoulade, lemon

ANDWICHES

WFG BURGER

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

CHICKEN SANDWICH

grilled breast, aïoli, butter griddled roll

PHILLY CHEESESTEAK

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

WALLEYE SANDWICH

panko crusted, rémoulade, lemon, toasted hoagie roll

All of our sandwiches are served with crisp fries

SIDES

CREAMED SPINACH 39

CHEF'S SEASONAL VEGETABLE

SAUTÉED ONIONS 🐠

BAKED BEANS

SAUTÉED MUSHROOMS 🔨

GARLIC MASHED POTATOES **5**

BLACK TRUFFLE FRIES **(5)**

ASPARAGUS 🔞

BAKED POTATO 🔢

AU GRATIN POTATOES **(9)**

ENHANCEMENTS

BROILED SHRIMP 🐠

three jumbo shrimp CRISPY JUMBO SHRIMP

three jumbo shrimp, cocktail sauce

LOBSTER TAIL **(3)**

7 oz cold water tail

SPECIALTY MARTINIS

APPLE

vodka, apple pucker

WASHINGTON APPLE

crown royal, apple pucker, cranberry juice

COSMO

vodka, cointreau, lime juice, cranberry juice

GLAMOUR GIRL

pinot grigio wine, peach schnapps, cranberry juice

HYPNOTIC

vodka, hypnotic

LEMON DROP

citron, cointreau, lemon juice

MIDORI MELON BALL

midori, citron, lemon juice

RASPBERRY

raspberry vodka, chambord, sierra mist

SUNSET

raspberry vodka, pineapple juice, triple sec, grenadine

CHOCOLATE MARTINI

godiva, vodka, dr. vanilla

FLIGHTS

choice of three

CLASSIC COCKTAILS

MANHATTAN

whiskey, sweet vermouth, bitters, cherry

OLD FASHIONED

bourbon, water, sugar, bitters, orange peel

GIMLET

gin or vodka, lime

PALOMA

tequila, grapefruit, soda, lime, sugar

SIDE CAR

cognac, cointreau, lemon

RUSTY NAIL

scotch, drambuie

SCOTCH

JOHNNIE WALKER BLUE

MACALLEN 18

MACALLEN 12

GLENFIDDICH 12

GLENLIVET 12

COGNAC

REMY MARTIN XO
REMY MARTIN VSOP