



S T A R T E R S

MARYLAND CRAB CAKES

horseradish rémoulade 18

AVOCADO ROLLS

cashew ginger sauce, crisp wonton wrappers 12

SHRIMP COCKTAIL ^{gf}

spiced poached shrimp, cucumber onion salad, tomato vinaigrette,
Woodfire cocktail sauce, lemon 16

CRISPY CALAMARI

cornmeal breaded, Thai lime sauce, red pepper marinara 10

BEEF AND BLEU ^{gf}

iowa beef bites, bleu cheese fondue, crisp onion 15

AHI TUNA ^{gf}

sake poached cucumber, pickled ginger, teriyaki glaze 16

CRAB RANGOON FLATBREAD

blue crab, whipped cream cheese, sweet chili sauce, mozzarella 15

CHIPOTLE FLATBREAD

beef tenderloin, chipotle cream cheese, roasted corn, mozzarella,
roasted brussels sprouts, lime wedge 15

TRUFFLE FRIES

truffle oil, house herbs, parmesan 12

S A L A D S

WOODFIRE CHOP SALAD ^{gf}

spring mix, applewood smoked bacon, tomato, red onion, cucumber,
egg, avocado, crouton, amish bleu cheese, signature chop dressing 10

HOUSE SALAD ^{gf}

mixed greens, tomato, cucumber, red onion, creamy Italian dressing 6

BLT WEDGE SALAD ^{gf}

applewood smoked bacon, sun-dried tomato, bleu cheese dressing, garlic croutons 8

SCALLOP SALAD

seared scallops, baby arugula, spinach, shaved onion, orange supremes,
cranberry orange vinaigrette 26

Half-portion salads available. Please inquire with your server.

S O U P S

LOBSTER BISQUE

chive & chili oil 10

FRENCH ONION

garlic crouton, gruyère 7

^{gf} GLUTEN FREE PREPARATION AVAILABLE
Look for this symbol to designate menu items that can be prepared gluten free.





STEAKS, CHOPS & POULTRY *

We pride ourselves on our commitment to offer only the finest locally sourced ingredients, including Black Angus, USDA Prime Grade beef, Berkshire pork, and free range chicken. The steaks and chops are hand selected and trimmed to our exact specifications by crafted artisans.

WOODFIRE STEAK AU POIVRE ^{gf}

our signature bone-in rib eye, coffee, coriander, peppercorn crust 68

PRIME RIB OF BEEF ^{gf} Available on Fridays and Saturdays

Diamond Cut, 22 oz. 41

King Cut, 16 oz. 37

Queen Cut, 10 oz. 30

PORTERHOUSE ^{gf} 56

FILET MIGNON ^{gf} 41

RIB EYE STEAK ^{gf} 39

NEW YORK STRIP ^{gf} 31

ENHANCEMENTS

OSCAR STYLE ^{gf} 8

LUMP CRAB ^{gf} 8

BLEU CHEESE 4

TRUFFLE OIL MUSHROOMS ^{gf} 6

SAUTÉED MUSHROOMS ^{gf} 5

CARAMELIZED ONIONS ^{gf} 4

FRIED ONIONS 4

RED ONION TOMATO JAM 5

HOLLANDAISE ^{gf} 4

BÉARNAISE ^{gf} 4

DEMI-GLACE 4

MARYLAND CRAB CAKE 9

SCALLOP ^{gf} 6

BACON-WRAPPED SHRIMP ^{gf} 5

GRILLED SHRIMP ^{gf} 4

LOBSTER TAIL ^{gf}

broiled cold-water lobster tail mp

WFG BURGER ^{gf}

wagyu beef, cheddar, center cut bacon, house pickles, red onion tomato jam 14

PORK AND STRAWBERRIES

grilled pork chop, miso pan sauce, strawberry asparagus marmalade 29

SPRING LAMB

sundried tomato and garlic crusted rack of lamb, tandoori carrots, eggplant relish 42

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





SEAFOOD & PASTA *

MISO CHICKEN

pan-roasted chicken, miso glaze, sautéed snap peas, mushrooms, baby bok choy, asparagus, udon noodles, cashews, miso soy ginger sauce 26

CRAB AND SHRIMP CARBONARA

capellini pasta, sauce liaison, pancetta, cave-aged Parmesan 32

BEEF SHORT RIB STROGANOFF

iowa beef short rib, house pappardelle pasta, mushroom crema, aged parmesan, onion, mushroom 29

BACON-WRAPPED SHRIMP ^{gf}

center-cut bacon, chipotle cream, house herbs, capellini pasta 25

SAFFRON RISOTTO

wild mushrooms, charred sweet peas, toasted pine nuts, sun-dried tomato pesto 19

TASMANIAN KING SALMON ^{gf}

cedar plank roasted, dijon glaze 32
blackened 32

PAN SCALLOPS ^{gf}

center-cut bacon, bi-color sweet corn, brown butter 38

THAI SEAFOOD PASTA

black tiger shrimp, jumbo sea scallops, peanut sauce, chili sauce, mushrooms, carrots, edamame, angel hair pasta 25

CHILEAN SEA BASS ^{gf}

chipotle shallot cream, sautéed spinach 39
sweet miso glaze, sautéed baby bok choy 39

LOBSTER TAILS ^{gf}

two broiled cold-water lobster tails, drawn butter, lemon mp

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SIDES

SAUTÉED SPINACH WITH PARMESAN ^{gf} 5

GRILLED ASPARAGUS WITH LEMON ^{gf} 6

ROASTED BROCCOLI ^{gf} 5

ROASTED BRUSSELS SPROUTS ^{gf} 6

TRUFFLE FRIES

truffle oil, house herbs, parmesan cheese 8

DIRTY GARLIC MASHED POTATOES ^{gf} 6

BAKED POTATO ^{gf} 5

AU GRATIN POTATOES 6

LOADED BAKED POTATO 9

LOBSTER MACARONI AND CHEESE 9

OUR CULINARY TEAM

EXECUTIVE CHEF Jonathan Nelson

WOODFIRE GRILLE CHEF Louis Cram

A service fee of 18% will be added to parties of 8 or more.

