



S T A R T E R S

MARYLAND CRAB CAKES

horseradish rémoulade 18

AVOCADO ROLLS

cashew ginger sauce, crisp wonton 9

SHRIMP COCKTAIL **gf**

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, balsamic gastrique 16

CRAB RANGOON FLATBREAD

whipped cream cheese, blue crab, sweet chili sauce, mozzarella 12

SMOKED CHICKEN FLATBREAD

smoked chicken, pancetta, mozzarella, garlic, pea cream, citrus arugula 12

TRUFFLE FRIES

truffle oil, house herbs, Parmesan 12

S A L A D S

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

WOODFIRE CHOP SALAD **gf**

spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Amish bleu cheese, signature chop dressing 8

HOUSE SALAD **gf**

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

RHUBARB SALAD **gf**

arugula, pickled rhubarb, black pepper, cave-aged Parmesan, pickled rhubarb vinaigrette 8

BLT WEDGE SALAD **gf**

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

S O U P S

LOBSTER BISQUE

chive & chili oil 8

FRENCH ONION

garlic crouton, Gruyère 6

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} *limited availability*

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

MARYLAND CRAB CAKE 9

SCALLOP ^{gf} 6

BACON-WRAPPED SHRIMP ^{gf} 5

GRILLED SHRIMP ^{gf} 4

LOBSTER TAIL ^{gf}

broiled cold-water lobster tail market price

WFG BURGER ^{gf}

Wagyu beef, cheddar, powdered bacon, house pickles, red onion tomato jam 14

BERKSHIRE PORK CHOP ^{gf}

grilled, petite rhubarb, horseradish potato purée, roasted shallot and mushroom, sherry demi-glace 29

SMOKED CHICKEN ^{gf}

sun-dried tomato couscous, pea cream, chicken demi-glace 24

GRILLED DOMESTIC LAMB ^{gf}

lamb lollipops, parsnip purée, apple Brussels sprout slaw 39

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





SEAFOOD & PASTA *

CRAB AND SHRIMP CARBONARA

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

SPRING STROGANOFF

Iowa beef, house pappardelle pasta, tomato 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

PANNED 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, crisp peas, 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 Market Price

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SIDES

SAUTÉED SPINACH WITH PARMESAN ^{gf} 5

GRILLED ASPARAGUS WITH LEMON ^{gf} 6

STEAMED BROCCOLI ^{gf} 5

SAUTÉED BRUSSELS SPROUTS ^{gf} 6

TRUFFLE FRIES

truffle oil, house herbs, Parmesan cheese 8

DIRTY GARLIC MASHED POTATOES ^{gf} 6

BAKED POTATO ^{gf} 5

LOADED BAKED POTATO 9

LOBSTER MACARONI AND CHEESE 9

OUR CULINARY TEAM

EXECUTIVE CHEF Jonathan Nelson

WOODFIRE GRILLE CHEF Travis Allen

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

