

S T A R T E R S

*MARYLAND CRAB CAKES

chipotle aioli, avocado mousse, mango fennel salsa 19

AVOCADO ROLLS

cashew ginger sauce, crisp wonton wrappers 13

*SHRIMP COCKTAIL

spiced poached shrimp, cucumber onion salad, tomato vinaigrette, cocktail sauce, lemon 18

*CALAMARI

crispy cornmeal breaded batonnets, thai lime sauce, red pepper marinara 12

*BEEF AND BLEU

prime filet tips, maytag bleu cheese fondue, crispy julienned onion 16

*CRAB RANGOON FLATBREAD

maryland blue crab, whipped cream cheese, sweet chili sauce, mozzarella 16

*PINEAPPLE PORK FLATBREAD

braised berkshire pork, onion garlic spread, red pepper, arugula, pickled onion, pineapple glaze 16

TRUFFLE FRIES

white truffle oil, fine herbs, reggiano parmesan 12

S A L A D S

WOODFIRE CHOP SALAD

organic spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, crouton, amish bleu cheese, signature chop dressing 12

HOUSE SALAD

mixed greens, tomato, cucumber, red onion, creamy italian dressing 9

BLT WEDGE SALAD

applewood smoked bacon, sun-dried tomato, maytag bleu cheese dressing, garlic croutons 12

KALE CRUNCH SALAD

tuscan baby kale, shredded carrot, avocado, pumpkin seeds, dried blueberries, lemon tahini dressing, everything seasoning 12

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

S O U P S

*LOBSTER BISQUE

chive & chili oil 12

FRENCH ONION

garlic crouton, gruyère 9

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 T E A K S & C H O P S

We feature USDA Prime Grade beef and Berkshire pork. The steaks and chops are hand selected and trimmed to our exact specifications by crafted artisans.

*PORTERHOUSE  24 oz | 58

*FILET MIGNON  8 oz | 45

*RIB EYE STEAK  16 oz | 42

*NEW YORK STRIP  16 oz | 38

***TOMAHAWK RIBEYE **

28 oz bone-in chop, coffee, coriander and peppercorn crust 75

***PRIME RIB OF BEEF ** Available on Fridays and Saturdays

Diamond Cut 22 oz | 45

King Cut 16 oz | 39

Queen Cut 10 oz | 32

ENHANCEMENTS

OSCAR STYLE  12

*LUMP CRAB  12

MAYTAG BLEU CHEESE 5

TRUFFLE OIL MUSHROOMS  7

SAUTÉED FIELD MUSHROOMS  6

CARAMELIZED ONIONS  5

FRIED ONIONS 5

HOLLANDAISE  5

BÉARNAISE  5

*MARYLAND CRAB CAKE 12

*SEA SCALLOP  9

*BACON-WRAPPED SHRIMP  8

*GRILLED SHRIMP  8

*LOBSTER TAIL  broiled cold-water lobster tail mp

***WFG BURGER **

wagyu beef, cheddar, center-cut bacon, house pickles, red onion tomato jam 16

***BERKSHIRE PORK CHOP**

double thick cut heritage bone-in chop, edamame succotash, asian black vinegar glaze 29

***NEW ZEALAND LAMB**

tomato and garlic crusted rack of lamb, arugula and grapefruit salad, serrano mint vinaigrette 47

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S E A F O O D & P A S T A

*SESAME CHICKEN

pan-roasted chicken, sesame ginger sauce, wild mushrooms, sautéed kale, carrots, brussels sprouts, cabbage, edamame, soba noodles, sesame seeds 28

*CHERRY CHICKEN

pan-roasted chicken, red wine cherry pan sauce, sautéed broccolini 28

*CRAB AND SHRIMP CARBONARA

capellini pasta, pancetta, heavy cream, reggiano parmesan 34

*BEEF SHORT RIB STROGANOFF

house-made pappardelle pasta, cremini mushroom crema, aged parmesan, onion, mushroom 29

*BACON-WRAPPED SHRIMP ^{gf}

chipotle cream, fresh herbs, capellini pasta 29

WILD MUSHROOM RISOTTO

wild mushrooms, sautéed asparagus, house-made vegan parmesan 19

*TASMANIAN KING SALMON ^{gf}

cedar plank roasted, dijon glaze 34
blackened available upon request

*SAUTÉED SEA SCALLOPS ^{gf}

warm mediterranean tomato salad 41

*THAI SEAFOOD PASTA

black tiger shrimp, jumbo sea scallops, peanut sauce, chili sauce, wild mushrooms, carrots, edamame, capellini pasta 29

*CHILEAN SEA BASS ^{gf}

chipotle shallot cream, sautéed organic spinach 39
or sweet miso glaze, sautéed kale, carrot and cabbage blend 39

*LOBSTER TAILS ^{gf}

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

S I D E S

SAUTÉED SPINACH WITH PARMESAN ^{gf} 6

GRILLED ASPARAGUS WITH LEMON ^{gf} 8

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} 8

PECAN SMOKED AU GRATIN POTATOES

bechamel, gruyere 6

LOADED BAKED POTATO 9

MACARONI AND CHEESE

white cheddar, bechamel,
lobster stock, cream 7

SEASONAL VEGETABLE

inquire with server

O U R C U L I N A R Y T E A M

EXECUTIVE CHEF Jonathan Nelson

WOODFIRE GRILLE CHEF Louis Cram

A service fee of 20% will be added to parties of 8 or more.

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