



S T A R T E R S

MARYLAND CRAB CAKES

pea and onion purée, roasted pearl onions 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

FALL HARVEST SALAD **gf**

baby arugula, spinach, shaved onion, dried cranberries, pepitas, feta, maple pumpkin vinaigrette 8

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

our signature bone-in rib eye, coffee, coriander, 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

*PORTERHOUSE 58

*FILET MIGNON 43

*RIB EYE STEAK 42

*NEW YORK STRIP 36

ENHANCEMENTS

OSCAR STYLE 9

LUMP CRAB 9

BLEU CHEESE 4

TRUFFLE OIL MUSHROOMS 6

SAUTÉED MUSHROOMS 5

CARAMELIZED ONIONS 4

FRIED ONIONS 4

HOLLANDAISE 4

BÉARNAISE 4

MARYLAND CRAB CAKE 10

SCALLOP 7

BACON-WRAPPED SHRIMP 6

GRILLED SHRIMP 5

LOBSTER TAIL
broiled cold-water lobster tail mp

*WFG BURGER

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

SMOKED PORK CHOP

smoked bone-in pork chop, apple and cranberry chutney, roasted pearl onions 29

*LAMB AND GNOCCHI

tomato and fennel crusted rack of lamb, house-made gnocchi,
purple cabbage slaw, warm bacon vinaigrette 46

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





SEAFOOD & PASTA *

SESAME CHICKEN

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

ROASTED CHICKEN

red wine demi-glace, roasted rainbow carrots, leek purée 28

CRAB AND SHRIMP CARBONARA

capellini pasta, sauce liaison, pancetta, cave-aged parmesan 34

BEEF SHORT RIB STROGANOFF

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

BACON-WRAPPED SHRIMP

center-cut bacon, chipotle cream, house herbs, capellini pasta 27

WILD MUSHROOM RISOTTO

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

TASMANIAN KING SALMON

cedar plank roasted, dijon glaze 34
blackened 34

*PAN SCALLOPS

center-cut bacon, bi-color sweet corn, brown butter 39

THAI SEAFOOD PASTA

black tiger shrimp, jumbo sea scallops, peanut sauce, chili sauce, mushrooms, carrots, edamame, angel hair pasta 27

CHILEAN SEA BASS

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

LOBSTER TAILS

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

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SIDES

SAUTÉED SPINACH WITH PARMESAN  5

GRILLED ASPARAGUS WITH LEMON  6

ROASTED BROCCOLI  5

ROASTED BRUSSELS SPROUTS  6

TRUFFLE FRIES

truffle oil, house herbs, parmesan cheese 8

DIRTY GARLIC MASHED POTATOES  6

BAKED POTATO  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.

