

S T A R T E R S

*MARYLAND CRAB CAKE

sriracha horseradish rémoulade, fresh greens salad

AVOCADO ROLLS

cashew ginger sauce, crisp wonton wrappers

*SHRIMP COCKTAIL

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

*CALAMARI

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

*BEEF AND BLEU

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

*CRAB RANGOON FLATBREAD

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

*PINEAPPLE PORK FLATBREAD

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

TRUFFLE FRIES

white truffle oil, fine herbs, reggiano parmesan

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

HOUSE SALAD

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

BLT WEDGE SALAD

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

KALE CRUNCH SALAD

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

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

S O U P S

*LOBSTER BISQUE

chive & chili oil

FRENCH ONION

garlic crouton, gruyère

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

*FILET MIGNON  8 oz

*RIB EYE STEAK  16 oz

*NEW YORK STRIP  16 oz

*TOMAHAWK RIB EYE 

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

*PRIME RIB OF BEEF  Available on Fridays and Saturdays

Diamond Cut 22 oz

King Cut 16 oz

Queen Cut 10 oz

ENHANCEMENTS

OSCAR STYLE 

*LUMP CRAB 

MAYTAG BLEU CHEESE

TRUFFLE OIL MUSHROOMS 

SAUTÉED FIELD MUSHROOMS 

CARAMELIZED ONIONS 

FRIED ONIONS

HOLLANDAISE 

BÉARNAISE 

*MARYLAND CRAB CAKE

*SEA SCALLOP 

*BACON-WRAPPED SHRIMP 

*GRILLED SHRIMP 

*LOBSTER TAIL  broiled cold-water lobster tail

*WFG BURGER 

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

*BERKSHIRE PORK TENDERLOIN

cider brined berkshire pork tenderloin, fire-roasted fuji apple, pearl onions, golden raisins, mustard glaze

*NEW ZEALAND LAMB

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

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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

*HUNGARIAN CHICKEN

pan-roasted chicken, tomato paprika sauce, crème fraîche, roasted caulilini

*CRAB AND SHRIMP CARBONARA

capellini pasta, pancetta, heavy cream, reggiano parmesan

*BEEF SHORT RIB STROGANOFF

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

*BACON-WRAPPED SHRIMP ^{gf}

chipotle cream, fresh herbs, capellini pasta

WILD MUSHROOM RISOTTO

wild mushrooms, sautéed asparagus, house-made vegan parmesan

*TASMANIAN KING SALMON ^{gf}

cedar plank roasted, dijon glaze
blackened available upon request

*SAUTÉED SEA SCALLOPS ^{gf}

warm mediterranean tomato salad

*THAI SEAFOOD PASTA

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

*CHILEAN SEA BASS ^{gf}

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

*LOBSTER TAILS ^{gf}

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

S I D E S

SAUTÉED SPINACH WITH PARMESAN ^{gf}

GRILLED ASPARAGUS WITH LEMON ^{gf}

ROASTED BROCCOLI ^{gf}

ROASTED BRUSSELS SPROUTS ^{gf}

TRUFFLE FRIES

truffle oil, house herbs, parmesan cheese

DIRTY GARLIC MASHED POTATOES ^{gf}

BAKED POTATO ^{gf}

PECAN SMOKED AU GRATIN POTATOES

bechamel, gruyere

LOADED BAKED POTATO

MACARONI AND CHEESE

white cheddar, bechamel,
lobster stock, cream

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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