



## S T A R T E R S

<b>CRAB CAKES</b> Peppadew romesco, lemon zest	12
<b>SHRIMP COCKTAIL</b>  house-made cocktail sauce, lemon	11
<b>APPLEWOOD BACON WRAPPED SHRIMP</b> baby bok choy, honey chili sauce, jalapeño cream cheese	12
<b>CRISPY CALAMARI</b> cornmeal breaded calamari, red pepper marinara	10
<b>SMOKED SHORT RIB RAVIOLO</b>  house ricotta, wild mushroom, brown butter, shaved Parmesan	8
<b>HOUSE-GROUND PRIME BEEF SLIDERS</b>  onion jam, house steak sauce, white cheddar, Parker House roll	12
<b>HAND-CUT BEEF TARTARE</b>  pickled mustard seeds, chive, egg yolk, truffled potato chips	12
<b>CHARCUTERIE PLATE</b>  selection of assorted meats and cheeses, pickled vegetables and spreads	18

## S O U P S

<b>LOBSTER BISQUE</b> cream, sherry, lobster meat	8
<b>FRENCH ONION</b> flaky crouton, Wisconsin Gruyère	8

## S A L A D S

All of our salads are prepared with the freshest ingredients available.

<b>WOODFIRE CHOP SALAD</b>  spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Maytag blue cheese, signature chop dressing	6
<b>BLT WEDGE</b> Maytag blue cheese, applewood smoked bacon, croutons, buttermilk ranch	6
<b>CAESAR</b> baby romaine, white spanish anchovies, brioche croutons, Pecorino Romano	6
add pulled chicken	4
add shrimp	5
<b>HOUSE SALAD</b> spring mix, butter lettuce, romaine, tomato, cucumber, red onion	6



## S T E A K S

We pride ourselves on our commitment to offer the finest in Kansas, including Black Angus USDA Prime Grade beef. The steaks are selected to be some of the most flavorful steaks in the region.

Chef's selection of seasonal vegetables accompany each dish

<b>BONE-IN TOMAHAWK</b> 	
au poivre seasonings	48
simply salt & pepper	48
<b>CERTIFIED ANGUS BEEF</b>	
<b>FILET MIGNON</b> 	
house cut, 7oz.	29
10oz.	35
<b>PRIME CUT PORTERHOUSE</b> 	
24oz.	44
<b>PRIME CUT KANSAS CITY BONE-IN STRIP</b> 	
16oz.	40
<b>HOUSE CUT RIBEYE</b> 	
14oz.	36
<b>FLAT IRON</b> 	
8oz.	22
<b>SLOW ROAST PRIME RIB OF BEEF</b>	
16oz.	30
12oz.	25
<b>SURF &amp; TURF</b>	
7oz. filet & 7oz. lobster tail	45
<b>PORK CHOP TOMAHAWK</b>	
soubise, warm bacon vinaigrette, haricot vert	36

## ENHANCEMENTS

<b>SHRIMP SCAMPI</b>	
two jumbo shrimp, garlic, butter, white wine	6
<b>WOODFIRE GRILLE OSCAR</b>	
crab cake, béarnaise	6
<b>SNOW CRAB CLAWS</b>	8
<b>BROILED LOBSTER TAIL</b>	20



## SIGNATURE SELECTIONS

### CHEF'S RECOMMENDATION

#### BONE-IN SHORT RIB

smoked short rib, creamed white beans, candied bacon,  
Swiss chard, bourbon peach BBQ sauce

34

#### CEDAR PLANK SALMON

dijon mustard, brown sugar glaze, green beans

28

#### LOBSTER TAILS

cold-water lobster tails broiled, butter, lemon

42

#### BACON-WRAPPED SCALLOPS

mushroom velouté, sautéed wild mushrooms, charred onion

26

#### PASTA PRIMAVERA

fettuccine, wild mushroom, prosciutto, peas,  
heirloom cherry tomato, creamy Alfredo sauce

15

add chicken

18

add shrimp

21

add filet

26

#### CHICKEN BREAST ROULADE

spinach, pine nuts, dried cherry stuffed chicken breast, butternut squash purée,  
sautéed spinach, pan gravy

20

#### ALASKAN COD

pan seared, cauliflower purée, Spanish chorizo, blistered tomato vinaigrette,  
fried cauliflower, tapenade

26

#### BEEF CONFIT TORTELLINI

butternut squash purée, brown butter, roasted squash, toasted pine nuts

18

#### SEAFOOD PLATTER

grilled lobster tail, jumbo shrimp scampi, Spanish octopus,  
calamari steak, snow crab claws

45

## SIDES AND ACCOMPANIMENTS

GARLIC MASHED POTATOES 6

BAKED POTATO 5

LOBSTER & BACON MACARONI AND CHEESE 9

SAUTÉED CREMINI MUSHROOMS 6

BAKED SWEET POTATO 5

TRUFFLE OIL & ROSEMARY SALT FRIES 5

BROCCOLI 6

SAUTÉED GREEN BEANS 6

ASPARAGUS 6



## D E S S E R T S

<b>APPLE PIE FOR TWO</b> maple ice cream, caramel sauce	10
<b>SEASONAL CHEESECAKE</b>	7
<b>CARROT CAKE</b> spice cake, cream cheese frosting, carrot jam, candied walnuts	7
<b>CRÈME BRÛLÉE</b>  Madagascar vanilla bean, custard, caramelized cane sugar	7
<b>WOODFIRE CHOCOLATE TOWER</b> liquid chocolate center, house-made vanilla ice cream	7
<b>TRIO OF HOUSE-MADE ICE CREAM</b>  ask server for available flavors	5
<b>AFFOGATO</b>  vanilla ice cream "drowned" in hot espresso with a side of amaretto and shaved dark chocolate	8

## C O F F E E & E S P R E S S O

<b>COFFEE</b> Woodfire Grille Signature Coffee - Rainforest Certified Blend from Central and South America with delightful notes of chocolate and nutty caramel with a medium finish.	3
<b>ESPRESSO</b>	4
<b>CAPPUCCINO, LATTE, OR AMERICANO</b>	5

## O U R W O O D F I R E G R I L L E T E A M

**EXECUTIVE SOUS CHEF**  
Jen Reifschneider

 **GLUTEN FREE**

Look for this symbol to designate menu items that can be prepared gluten free.

 **NEW VARIETY**

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