



## S T A R T E R S

<b>CRAB CAKES</b> rémoulade, peppadew coulis, fresh greens	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>HOUSE-GROUND PRIME BEEF SLIDERS</b> onion jam, house steak sauce, white cheddar, Parker House roll	12
<b>ASIAN-STYLE MEATBALLS</b>  sweet soy reduction, crispy rice noodles, pickled ginger, thai cilantro sauce	10

## S A L A D S







<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 add grilled chicken 4 add shrimp 5	6 4 5
<b>HOUSE SALAD</b> spring mix, butter lettuce, romaine, tomato, cucumber, red onion	6

## S O U P S

<b>LOBSTER BISQUE</b> cream, sherry, lobster meat	8	<b>FRENCH ONION</b> flaky crouton, Wisconsin Gruyère	8
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## S T E A K S

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

 <b>CERTIFIED ANGUS BEEF®</b>			
<b>FILET MIGNON</b>  house cut, 7oz.	25	<b>SLOW ROAST PRIME RIB OF BEEF</b> 16oz.	30
10oz	35	12oz.	25
bone-in 12oz.	48	<b>PRIME CUT KANSAS CITY BONE-IN STRIP</b>  16oz.	40
<b>HOUSE CUT RIBEYE</b>  14oz.	36	<b>SURF &amp; TURF</b>  7oz. filet & 7oz. lobster tail	45
<b>T-BONE</b>  24oz.	44		

<b>USDA PRIME GRADE BEEF</b>	
<b>BONE-IN TOMAHAWK</b>  Choice of au poivre or simply salt & pepper seasonings	50

<b>ENHANCEMENTS</b>			
<b>SHRIMP SCAMPI</b> two jumbo shrimp, garlic, butter, white wine	6	<b>BLUE CHEESE CRUST</b>	2
<b>WOODFIRE GRILLE OSCAR</b> crab cake, béarnaise	6	<b>COGNAC DEMI-GLACE</b>	2
<b>BROILED LOBSTER TAIL</b>	20	<b>HOUSE STEAK SAUCE</b>	2
<b>LOBSTER GRATIN</b> lobster, Gruyère sauce	8	<b>FRENCHED ONIONS</b> caramelized onions, sherry, fresh thyme, garlic, beef stock	2

## S I G N A T U R E S E L E C T I O N S

<b>STUFFED AIRLINE CHICKEN</b> spinach, pine nuts, dried cherry-stuffed chicken breast, butternut squash purée, sautéed spinach, pan gravy	20	<b>LOBSTER TAILS</b>  cold-water lobster tails broiled, butter, lemon	42
<b>SEA SCALLOPS</b> Elote street corn, sweet bacon-jalapeño relish, cornbread croutons	26	<b>PASTA PRIMAVERA</b> fettuccine, wild mushroom, prosciutto, peas, heirloom cherry tomato, creamy Alfredo sauce add grilled chicken 18 add shrimp 21 add filet 26	15 18 21 26
<b>PAN SEARED SALMON</b> fermented black bean-soy glaze, sautéed baby bok choy, wasabi-ginger salad	28		

## S I D E S A N D A C C O M P A N I M E N T S

<b>GARLIC MASHED POTATOES</b>	6	<b>TRUFFLE OIL &amp; ROSEMARY SALT FRIES</b>	5
<b>BAKED POTATO</b>	5	<b>BROCCOLI</b>	6
<b>LOBSTER &amp; BACON MACARONI AND CHEESE</b>	9	<b>SAUTÉED GREEN BEANS</b>	6
<b>SAUTÉED CREMINI MUSHROOMS</b>	6	<b>ASPARAGUS</b>	6
<b>HASH BROWNS (SERVES TWO)</b> 	12		

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

 **GLUTEN-FREE**  
Look for this symbol to designate menu items that can be prepared gluten-free.

 **NEW VARIETY**