



## STARTERS

### CRAB CAKES

rémoulade, peppadew coulis, fresh greens 13

### SHRIMP COCKTAIL

housemade cocktail sauce, lemon 12

### APPLEWOOD BACON-WRAPPED SHRIMP

baby bok choy, honey chili sauce, jalapeño cream cheese 13

### CRISPY CALAMARI

cornmeal-breaded calamari, red pepper marinara 11

### BRUSCHETTA

seasonal fresh tomato, red onion, aged balsamic glaze 8

### PORK BELLY CORN DOGS

battered pork belly, trio of dipping sauces; strawberry jalapeño jam, whole grain mustard, bourbon maple syrup 12

### MEATBALLS

prime beef and veal blend, tomato braised, pecorino romano, fresh basil 12

## SALADS & SOUPS

### WOODFIRE CHOP SALAD <sup>gf</sup>

spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, maytag blue cheese, signature chop dressing 9

### BLT WEDGE

maytag blue cheese, applewood smoked bacon, croutons, buttermilk ranch 7

### CAESAR

baby romaine, white spanish anchovies, brioche croutons, pecorino romano 7  
add grilled chicken 5  
add shrimp 6

### HOUSE SALAD

spring mix, butter lettuce, romaine, tomato, cucumber, red onion 7

### LOBSTER BISQUE

cream, sherry, lobster meat 9

### FRENCH ONION <sup>W</sup>

flaky crouton, Wisconsin Gruyère 8

## SIDES & ACCOMPANIMENTS

GARLIC MASHED POTATOES 6

BAKED POTATO 6

LOBSTER & BACON MACARONI & CHEESE 12

SAUTÉED CREMINI MUSHROOMS 7

LOADED HASH BROWNS <sup>W</sup> 10

HAND CUT FRIES 6

BROCCOLI 5

SAUTÉED GREEN BEANS 6

ASPARAGUS 7

MEXICAN-STYLE STREET CORN 5

## STEAKS

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.



### CERTIFIED ANGUS BEEF®

#### \*FILET MIGNON <sup>gf</sup>

10oz. 38  
7oz. 28

#### \*HOUSE-CUT RIBEYE <sup>gf</sup>

14oz. 36

#### \*PRIME CUT KANSAS CITY STRIP <sup>gf</sup>

16oz. 43

#### \*NEW YORK STRIP <sup>gf</sup> <sup>W</sup>

14oz. 30

#### SLOW ROAST PRIME RIB OF BEEF

\*16oz. 30  
12oz. 25

#### \*SURF & TURF <sup>gf</sup>

7oz. filet & 8oz. lobster tail MKT

## ENHANCEMENTS

BROILED LOBSTER TAIL MKT

SHRIMP SCAMPI two jumbo shrimp, garlic, butter, white wine 7

WOODFIRE GRILLE OSCAR crab cake, béarnaise 9

LOBSTER GRATIN lobster, gruyère sauce 9

BLUE CHEESE CRUST 2

COGNAC DEMI-GLACE 3

HOUSE STEAK SAUCE 2

CARAMELIZED ONIONS fresh thyme, sherry finish, garlic 2

## SIGNATURE SELECTIONS

### FRESH CATCH OF THE DAY <sup>W</sup>

seasonally prepared MKT

#### \*SEA SCALLOPS

mexican-style street corn, sweet bacon-jalapeño relish, cornbread croutons 26

#### \*PAN SEARED SALMON

fermented black bean-soy glaze, sautéed baby bok choy, wasabi-ginger salad 28

### CHICKEN PARMIGIANA <sup>W</sup>

red pepper marinara, fettuccine pasta, fresh mozzarella, basil, sautéed garlic broccoli 18

### SMOKED BEEF RIB <sup>W</sup>

slow-smoked beef rib, blueberry BBQ sauce, bacon mac & cheese, green beans 35

#### \*SIGNATURE PRIME BURGER <sup>W</sup>

1/2 lb. house ground prime beef, candied thick cut bacon, lettuce, tomato, onion jam, aged white cheddar, house-cut fries 15

### LOBSTER RISOTTO <sup>W</sup>

butter poached lobster tail, roasted tomato risotto, walnut pesto, crisp prosciutto 32

### PASTA PRIMAVERA

fettuccine, wild mushrooms, prosciutto, peas, sweet potato, heirloom cherry tomato, creamy alfredo sauce 15  
add filet 12  
add shrimp 6  
add grilled chicken 5



GLUTEN-FREE



NEW VARIETY

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 foodborne illness.