



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, balsamic glaze 8

STEAM MANILA CLAMS

Spanish chorizo, saffron broth, toasted baguette 14

ROASTED BONE MARROW

housemade jam, toasted baguette 13

SALADS & SOUPS

WOODFIRE CHOP SALAD ^{gf}

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

KALE & BLACKBERRY SALAD ^W

baby kale, spinach, blackberry vinaigrette, Elderslie Creamery goat cheese, spiced pecans, fresh blackberries 9

CAESAR

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

HOUSE SALAD

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

LOBSTER BISQUE

cream, sherry, lobster meat 10

FRENCH ONION ^W

flaky crouton, Wisconsin Gruyère 8

SIDES & ACCOMPANIMENTS

GARLIC MASHED POTATOES 6

BAKED POTATO 6

LOBSTER & BACON
MACARONI & CHEESE 14

SAUTÉED CREMINI
MUSHROOMS 7

LOADED HASH BROWNS ^W 10

HAND CUT FRIES 6

BROCCOLINI 7

SAUTÉED GREEN BEANS 6

ASPARAGUS 7

MEXICAN-STYLE
STREET CORN 6

STEAKS

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



CERTIFIED ANGUS BEEF®

*FILET MIGNON ^{gf}

10oz. 41

7oz. 31

*HOUSE-CUT RIBEYE ^{gf}

14oz. 40

*PRIME CUT KANSAS CITY STRIP ^{gf}

16oz. 48

*NEW YORK STRIP ^{gf} ^W

14oz. 33

*SLOW ROAST PRIME RIB OF BEEF

16oz. 33

12oz. 27

*SURF & TURF ^{gf}

7oz. filet & 8oz. lobster tail MKT

*PORK STEAK ^W

smoked cheddar grits, bacon sautéed baby kale, gherkin demi glaze 22

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 11

BLUE CHEESE CRUST 2

COGNAC DEMI-GLACE 3

HOUSE STEAK SAUCE 2

CARAMELIZED ONIONS fresh thyme, sherry, garlic 2

SIGNATURE SELECTIONS

FRESH CATCH OF THE DAY ^W

seasonally prepared MKT

*SEA SCALLOPS

mexican-style street corn, sweet bacon-jalapeño relish, cornbread croutons 28

*PAN SEARED SALMON

fermented black bean-soy glaze, sautéed baby bok choy, wasabi-ginger salad 29

BRAISED LAMB SHANK ^W

vegetable ratatouille, fried beets, demi-glaze 26

SMOKED BEEF RIB ^W

slow-smoked beef rib, blueberry BBQ sauce, bacon mac & cheese, green beans 36

*SIGNATURE PRIME BURGER ^W

1/2 lb. house ground prime beef, candied thick cut bacon, lettuce, tomato, onion jam, aged white cheddar, house-cut fries 17

LOBSTER RISOTTO ^W

butter poached lobster tail, buttery lemon risotto, peas, crisp prosciutto, gremolata 34

PASTA PRIMAVERA

fettuccine, wild mushrooms, prosciutto, peas, sweet potato, heirloom cherry tomato, creamy alfredo sauce 15

add filet 13

*add shrimp 6

add grilled chicken 5

^{gf} GLUTEN-FREE

^W 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.