



S T A R T E R S

JUMBO LUMP CRAB CAKES lemon beurre blanc	12
SHRIMP COCKTAIL  house-made cocktail sauce, lemon	11
APPLEWOOD BACON WRAPPED SHRIMP baby bok choy, honey chili sauce, jalapeño cream cheese	12
CRISPY CALAMARI cornmeal breaded calamari, red pepper marinara	10
HOUSE-CURED BACON  creamed white beans, Carolina mustard-bourbon sauce	9
MEMPHIS-STYLE HOT CHICKEN WINGS  jumbo breaded wings, house pickle, bread	8
PRIME SLIDERS  house-ground prime beef, onion jam, roasted garlic & bacon aioli, smoked provolone, house-baked brioche bun	12

S O U P S

LOBSTER BISQUE cream, sherry, lobster meat	8
WINTER CHOWDER  pumpkin, butternut squash, sweet potato, bacon	6

S A L A D S

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

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

SIGNATURE WOODFIRE BONE-IN TOMAHAWK	
au poivre seasonings	48
simply salt & pepper	48
BLACK ANGUS, WET AGED	
filet mignon, house cut, 7oz.	29
filet mignon, 10oz.	35
SPECIALTY SELECTION	
house cut, prime ribeye, 14oz.	35
flat iron, 8oz.	22
SLOW ROAST PRIME RIB OF BEEF	
16oz.	30
12oz.	24
SURF & TURF	
7oz. filet & 7oz. lobster tail	45

CREEKSTONE BLACK ANGUS

Creekstone Farms USDA Certified Premium Black Angus Beef is naturally and locally raised with a superior commitment to quality. The cattle are hand-selected to be the best and produce some of the most tender and flavorful steaks. All Creekstone Farms beef is born and bred in the United States and processed in Arkansas City, KS.

porterhouse, 24oz.	46
Kansas City bone-in strip, 16oz.	42

ENHANCEMENTS

1/2 LB KING CRAB LEGS	26
SHRIMP SCAMPI	
two jumbo shrimp, garlic, butter, white wine	6
WOODFIRE GRILLE OSCAR	
crab cake, béarnaise	6
BROILED LOBSTER TAIL	18



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

CHEF'S RECOMMENDATION

BONE-IN SHORT RIB

roasted root vegetables, braising jus

34

PAN SEARED STRIPED BASS

Moroccan spiced baby carrots, Harissa tomato sauce

26

CEDAR PLANK SALMON

dijon mustard, brown sugar glaze, green beans

28

LOBSTER TAILS

cold-water lobster tails broiled, butter, lemon

42

SEA SCALLOPS

smoked pork belly, sweet potato puree, swiss chard, apricot Mostarda

26

PASTA PRIMAVERA

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

15

add chicken

18

add shrimp

21

add filet 

26

KING CRAB LEGS

1 lb.

48

FRIED CHICKEN

breaded airline chicken breast, creamed spinach, buttermilk gravy

19

PORK CHOP TOMAHAWK

celeriac puree, roasted baby turnips & green apples, apple cider gastrique

36

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

CREAMED CORN 

6

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



D E S S E R T S

- SEASONAL CHEESECAKE  7
- CRÈME BRÛLÉE  7
Madagascar vanilla bean, custard, caramelized cane sugar
- WOODFIRE CHOCOLATE TOWER 7
liquid chocolate center, house-made vanilla ice cream
- TRIO OF HOUSE-MADE ICE CREAM  4
ask server for available flavors

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

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

O U R C U L I N A R Y T E A M

EXECUTIVE SOUS CHEF
Jen Reifschneider

RESTAURANT MANAGER
Joey Mason

G L U T E N F R E E

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

N E W V A R I E T Y

A service fee of 18% will be added to parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.