



## S T A R T E R S

### CRAB CAKES

répoulade, 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

## S A L A D S & S O U P S

### 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

### KALE & BLACKBERRY SALAD <sup>W</sup>

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 <sup>W</sup>

flaky crouton, Wisconsin Gruyère 8

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

GARLIC MASHED POTATOES 6

BAKED POTATO 6

LOBSTER & BACON  
MACARONI & CHEESE 14

SAUTÉED CREMINI  
MUSHROOMS 7

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

HAND CUT FRIES 6

BROCCOLINI 7

SAUTÉED GREEN BEANS 6

ASPARAGUS 7

MEXICAN-STYLE  
STREET CORN 6

## 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. Our steaks are selected to be some of the most flavorful steaks in the region.



### CERTIFIED ANGUS BEEF®

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

10oz. 41

7oz. 31

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

14oz. 40

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

16oz. 48

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

14oz. 33

#### \*SLOW ROAST PRIME RIB OF BEEF

16oz. 33

12oz. 29

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

7oz. filet & 8oz. lobster tail MKT

#### \*PORK STEAK <sup>W</sup>

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

## E N H A N C E M E N T S

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

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

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

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 <sup>W</sup>

vegetable ratatouille, fried beets, demi-glaze 26

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

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

#### \*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 17

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

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

<sup>gf</sup> GLUTEN-FREE

<sup>W</sup> 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.