



# WOODFIRE GRILLE

## GLUTEN - FREE MENU

### STARTERS & SALADS

#### SHRIMP COCKTAIL

housemade cocktail sauce, lemon 15

#### APPLEWOOD BACON-WRAPPED SHRIMP

baby bok choy, honey chili sauce, jalapeño cream cheese 16

#### WOODFIRE CHOP SALAD

spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, maytag blue cheese, signature chop dressing 10

#### HOUSE SALAD

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

### 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

10oz. 48  
7oz. 38

#### \*HOUSE-CUT RIBEYE

14oz. 50

#### \*PRIME CUT KANSAS CITY STRIP

16oz. 58

#### \*NEW YORK STRIP

14oz. 39

#### \*SURF & TURF

7oz. filet & 8oz. lobster tail MKT

### SIGNATURE SELECTIONS

#### \*PAN-SEARED SALMON

fermented black bean-soy glaze, sautéed baby bok choy, wasabi-ginger salad 34

#### \*PORK TENDERLOIN

bacon-wrapped medallions, sweet potato purée, seasonal fruit bourbon compote 27

### ENHANCEMENTS

BROILED LOBSTER TAIL MKT

#### SHRIMP SCAMPI

two jumbo shrimp, garlic, butter, white wine 10

BLUE CHEESE CRUST 2

#### CARAMELIZED ONIONS

fresh thyme, sherry, garlic 2

### SIDES & ACCOMPANIMENTS

GARLIC MASHED POTATOES 9

BAKED POTATO 9

SAUTÉED CREMINI MUSHROOMS 8

BROCCOLINI 8

SAUTÉED GREEN BEANS 8

ASPARAGUS 8



#### GLUTEN - FREE

All menu items are prepared gluten-free



#### NEW MENU ITEM

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. To-Go Comp Limit: \$200