



STARTERS

CRAB CAKE
rémoulade, peppadew coulis, fresh greens 24

SHRIMP COCKTAIL
housemade cocktail sauce, lemon 15

CRISPY CALAMARI
cornmeal-breaded calamari, red pepper marinara 15

BRUSCHETTA
seasonal fresh tomato, red onion, balsamic glaze 10

APPLEWOOD BACON-WRAPPED SHRIMP
baby bok choy, honey chili sauce, jalapeño cream cheese 16

BURRATA
rich creamy soft italian cheese, seasonal berries and fruit,
heirloom vegetables, flat bread 11

SALADS & SOUPS

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

BLT WEDGE
maytag blue cheese, applewood smoked bacon, croutons,
buttermilk ranch 9

CAESAR
baby romaine, anchovies, brioche croutons, pecorino romano 8
add shrimp 8
add grilled chicken 5

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

LOBSTER BISQUE
cream, sherry, lobster meat 11

FRENCH ONION
flaky crouton, wisconsin gruyère 8

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

***SLOW ROAST PRIME RIB OF BEEF**
12oz. 46

***SURF & TURF**
7oz. filet & 8oz. lobster tail MKT

SIGNATURE SELECTIONS

***AHI TUNA**
sesame crusted, orange miso glaze, cilantro lime jasmine rice,
pickled cucumber salad, wasabi wontons 44

***SEA SCALLOPS**
mexican-style street corn, sweet bacon-jalapeño relish,
cornbread croutons MKT

***PAN-SEARED SALMON**
fermented black bean-soy glaze, sautéed baby bok choy,
wasabi-ginger salad 34

CHICKEN MARSALA
pan-seared chicken, fettuccine, wild mushrooms,
creamy marsala wine sauce 22

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

***SIGNATURE PRIME BURGER**
1/2 lb. house ground prime beef, candied thick-cut bacon, lettuce,
tomato, onion jam, aged white cheddar, rosemary truffle fries 19

LOBSTER RISOTTO
butter poached lobster tail, seasonal citrus risotto, peas,
crisp prosciutto, gremolata 54

PASTA PRIMAVERA
fettuccine, wild mushrooms, prosciutto, peas, sweet potato,
heirloom cherry tomato, creamy alfredo sauce 18
*add filet 21
add shrimp 8
add grilled chicken 5

SIDES & ACCOMPANIMENTS

GARLIC MASHED
POTATOES 9

BAKED POTATO 9

LOBSTER & BACON
MACARONI & CHEESE 16

SAUTÉED CREMINI
MUSHROOMS 8

LOADED HASH BROWNS 10

ROSEMARY TRUFFLE
FRIES 8

BROCCOLINI 8

SAUTÉED GREEN
BEANS 8

ASPARAGUS 8

MEXICAN-STYLE
STREET CORN 8

ENHANCEMENTS

BROILED LOBSTER TAIL MKT

SHRIMP SCAMPI two jumbo shrimp, garlic, butter, white wine 10

WOODFIRE GRILLE OSCAR crab cake, béarnaise 12

BLUE CHEESE CRUST 2

COGNAC DEMI-GLACE 3

HOUSE STEAK SAUCE 2

CARAMELIZED ONIONS fresh thyme, sherry, garlic 2

NEW MENU ITEM

GLUTEN - FREE
Gluten-Free Menu available upon request

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