

S T A R T E R S

*MARYLAND CRAB CAKE

sriracha horseradish rémoulade, fresh greens salad

AVOCADO ROLLS

cashew ginger sauce, crisp wonton wrappers

*SHRIMP COCKTAIL

spiced poached shrimp, cucumber onion salad, tomato vinaigrette, cocktail sauce, lemon

*CALAMARI

crispy cornmeal breaded batonnets, thai lime sauce, red pepper marinara

*BEEF AND BLEU

prime filet tips, maytag bleu cheese fondue, crispy julienned onion

*CRAB RANGOON FLATBREAD

maryland blue crab, whipped cream cheese, sweet chili sauce, mozzarella

*CHICKEN ELOTE FLATBREAD

pulled chicken, crispy flatbread, fire-roasted corn and peppers, cream cheese spread, mozzarella cheese, lime crema, cilantro, parmesan cheese, lime wedge

*AHI TUNA

seared ahi tuna, olive escabeche, frisée, basil vinaigrette

TRUFFLE FRIES

white truffle oil, fine herbs, reggiano parmesan

S A L A D S

WOODFIRE CHOP SALAD

organic spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, crouton, amish bleu cheese, signature chop dressing

HOUSE SALAD

mixed greens, tomato, cucumber, red onion, creamy italian dressing

BLT WEDGE SALAD

applewood smoked bacon, sun-dried tomato, maytag bleu cheese dressing, garlic croutons

HARVEST SALAD

spring mix, candied pecans, red onion, smoked gouda, maple pumpkin vinaigrette

Half-portion salads available. Please inquire with your server.

S O U P S

*LOBSTER BISQUE

chive & chili oil

FRENCH ONION

garlic crouton, gruyère



GLUTEN FREE PREPARATION AVAILABLE

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 food borne illness.

S T E A K S & C H O P S

We feature USDA Prime Grade beef and Berkshire pork. The steaks and chops are hand selected and trimmed to our exact specifications by crafted artisans.

*PORTERHOUSE  24 oz

*FILET MIGNON  8 oz

*RIB EYE STEAK  16 oz

*NEW YORK STRIP  16 oz

*TOMAHAWK RIB EYE 

28 oz bone-in chop, coffee, coriander and peppercorn crust

*PRIME RIB OF BEEF  Available on Fridays and Saturdays

Diamond Cut 22 oz

King Cut 16 oz

Queen Cut 10 oz

*GRILLED PORK CHOP

double bone iowa chop, bbq apple chutney, cheddar serrano grits

*GRILLED LAMB CHOPS

twin 4 oz grilled lamb chops, cranberry serrano chutney, fried bacon cabbage

E N T R É E S

*VEAL MARSALA

tenderized breaded veal, marsala sauce, roasted oyster mushroom, arugula, basil vinaigrette

*WFG BURGER 

wagyu beef, cheddar, center-cut bacon, house pickles, red onion tomato jam

ENHANCEMENTS

OSCAR STYLE 

*LUMP CRAB 

MAYTAG BLEU CHEESE

TRUFFLE OIL MUSHROOMS 

SAUTÉED FIELD MUSHROOMS 

CARAMELIZED ONIONS 

FRIED ONIONS

HOLLANDAISE 

BÉARNAISE 

*MARYLAND CRAB CAKE

*SEA SCALLOPS 

two or three

*BACON-WRAPPED SHRIMP 

two or three

*GRILLED SHRIMP 

two or three

*LOBSTER TAIL 

broiled cold-water lobster tail

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Entrées are subjected to a split plate charge of \$7.00.

S E A F O O D & P A S T A

*SESAME CHICKEN

pan-roasted chicken, sesame ginger sauce, wild mushrooms, sautéed kale, carrots, brussels sprouts, cabbage, edamame, soba noodles, sesame seeds

*CHICKEN FLORENTINE ^{gf}

herb roasted chicken, sautéed spinach, creamy florentine sauce

*CRAB AND SHRIMP CARBONARA

capellini pasta, pancetta, heavy cream, reggiano parmesan

*BEEF SHORT RIB STROGANOFF

house-made pappardelle pasta, cremini mushroom crema, aged parmesan, onion, mushroom

*BACON-WRAPPED SHRIMP ^{gf}

chipotle cream, fresh herbs, capellini pasta

ROASTED VEGETABLE AND STRAWBERRY RISOTTO ^{gf}

arborio rice, sugar snap peas, green peas, carrots, mushrooms, asparagus, house-made vegan cashew cheese, lemon zest, strawberry, balsamic glaze

*TASMANIAN KING SALMON ^{gf}

cedar plank roasted, dijon glaze
blackened available upon request

*SAUTÉED SEA SCALLOPS ^{gf}

pan-seared sea scallops, roasted butternut squash, red pepper, onion, sage brown butter

*THAI SEAFOOD PASTA

black tiger shrimp, jumbo sea scallops, peanut sauce, chili sauce, wild mushrooms, carrots, edamame, capellini pasta

*CHILEAN SEA BASS ^{gf}

chipotle shallot cream, sautéed organic spinach
or sweet miso glaze, sautéed kale, carrot and cabbage blend

*LOBSTER TAILS ^{gf}

twin broiled cold-water lobster tails, drawn butter, lemon

S I D E S

SAUTÉED SPINACH WITH PARMESAN ^{gf}

GRILLED ASPARAGUS WITH LEMON ^{gf}

ROASTED BROCCOLI ^{gf}

ROASTED BRUSSELS SPROUTS ^{gf}

TRUFFLE FRIES

truffle oil, house herbs, parmesan cheese

DIRTY GARLIC MASHED POTATOES ^{gf}

BAKED POTATO ^{gf}

PECAN SMOKED AU GRATIN POTATOES

bechamel, gruyère

LOADED BAKED POTATO

MACARONI AND CHEESE

white cheddar, bechamel,
lobster stock, cream

SEASONAL VEGETABLE

inquire with server

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

EXECUTIVE CHEF Jonathan Nelson

WOODFIRE GRILLE CHEF Louis Cram

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