

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

STRAWBERRY ARUGULA SALAD

arugula, spring mix, strawberries, feta cheese, sunflower seeds, red onion, sliced radish, basil balsamic 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

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 three

*BACON-WRAPPED SHRIMP 

two three

*GRILLED SHRIMP 

two three

*LOBSTER TAIL 

broiled cold-water lobster tail

*WFG BURGER 

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

*GRILLED PORK CHOP

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

*NEW ZEALAND LAMB

tomato and garlic crusted rack of lamb, arugula and grapefruit salad,
serrano mint vinaigrette

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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

*MOROCCAN ROASTED CHICKEN

moroccan spiced pan roasted chicken, riced cauliflower, tomato cucumber salad

*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

chipotle cream, fresh herbs, capellini pasta

ROASTED VEGETABLE AND STRAWBERRY RISOTTO

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

*TASMANIAN KING SALMON

cedar plank roasted, dijon glaze
blackened available upon request

*SAUTÉED SEA SCALLOPS

warm mediterranean tomato salad

*THAI SEAFOOD PASTA

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

*CHILEAN SEA BASS

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

*LOBSTER TAILS

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

S I D E S

SAUTÉED SPINACH WITH PARMESAN 

GRILLED ASPARAGUS WITH LEMON 

ROASTED BROCCOLI 

ROASTED BRUSSELS SPROUTS 

TRUFFLE FRIES
truffle oil, house herbs, parmesan cheese

DIRTY GARLIC MASHED POTATOES 

BAKED POTATO 

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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