

Woodfire Grille

301 Bell St 52001-7004 · +15636904755 · Updated: Jan 14, 2026

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STARTERS 9

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

SALADS 4

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

SOUPS 2

Lobster Bisque*

chive & chili oil

French Onion

garlic crouton, gruyère

STEAKS & CHOPS 8

Porterhouse* **

Available in 24 oz

Filet Mignon* **

Available in 8 oz

Rib Eye Steak* **

Available in 16 oz

New York Strip* **

Available in 16 oz

Tomahawk Rib Eye* **

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

Prime Rib of Beef* **

Available on Fridays and Saturdays. Available in 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

ENTRÉES 2

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 14

Oscar Style**

Lump Crab* **

Maytag Bleu Cheese

Truffle Oil Mushrooms**

Sautéed Field Mushrooms**

Caramelized Onions**

Fried Onions

Hollandaise**

Béarnaise**

Maryland Crab Cake*

Sea Scallops* **

Available in two or three

Bacon-Wrapped Shrimp* **

Available in two or three

Grilled Shrimp* **

Available in two or three

Lobster Tail* **

broiled cold-water lobster tail

SEAFOOD & PASTA 11

Sesame Chicken*

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

Chicken Florentine* **

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* **

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* **

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* **

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

SIDES 11

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, gruyere

Loaded Baked Potato

Macaroni and Cheese

white cheddar, bechamel, lobster stock, cream

Seasonal Vegetable

inquire with server