

Starters

Garlic Steamed Mussels

Plump mussels steamed in white wine, garlic and butter. 7.

Shrimp Cocktail

Four large shrimp served chilled with fresh lemon and cocktail sauce. 10.

Woodfire Crab Dip

Our creamy crab dip served with two loaves of warm bread. 12.

Potato Melt

Baked potato wedges topped with smoky bacon, melted cheddar cheese and green onions.
Served with a spicy chipotle-lime mayo. 6.

Smoked Sampler

House smoked chicken breast, filet of salmon and beef tenderloin served
chilled with a trio of home-made dipping sauces. 13.

Steak House Flatbread Melt

A crispy Lavash bread topped with a savory mixture of Boursin cheese, Fontina cheese,
caramelized onions and beef tenderloin. 13.

Sesame Seared Tuna

Sesame seared Ahi tuna served with seaweed salad, wasabi, pickled ginger and soy sauce. 12.

Woodfire Wings

Our house smoked jumbo chicken wings tossed with your choice of Old Bay or Buffalo style
sauce. 7.

Seared Sea Scallops

Jumbo sea scallops pan seared and served with sautéed leeks and crumbled bacon. Finished
with a sweet sherry cream sauce. 14.

Woodfire Pizza

Crispy thin Lavash topped with Woodfire's smoked tomato sauce,
caramelized onions, apple wood smoked bacon and mozzarella cheese. 9.

Crispy Calamari

Lightly battered calamari served with Woodfire's smoked tomato sauce. 10.

Shrimp Mozzarella

Three jumbo shrimp served with tomatoes, baby spinach, garlic and fresh mozzarella cheese.
Finished with a lemon, butter and white wine pan sauce and served over toasted Italian ciabatta
bread. 13.

Please advise your server of any food allergies

Menu descriptions do not state all ingredients.

An 18% gratuity will be added to parties with six people or more.

1200 Degrees

You may add a caesar, all-american or woodfire side salad for \$2.50.

Rare=Cold, Bright red center. Medium Rare=Warm, Bright red center. Medium=Warm, pink center. Medium Well=A slight touch of pink. Well=No pink

Rack of Lamb

Pan roasted rack of lamb served with a rosemary demi glace. 20.

New York Strip Steak

A 12-ounce New York seared over burning hardwoods, sealing in the natural juices and flavor 22.

Duck and Sea Scallops

A grilled duck breast and a pair of jumbo sea scallops served with a savory cherry-pomegranate reduction. 22.

Grilled Flank Steak

An 8-ounce Flank steak seared over burning hardwoods, sealing in the natural juices and flavor 15.

Filet Mignon

Seared and topped with a roasted garlic and veal demi glace butter.

Six ounce 18. Eight Ounce 22.

Add fresh asparagus and crab meat for \$6.00

Grilled Salmon

Fresh salmon filet grilled over a smoky hardwood fire and topped with a roasted sweet corn, ripe summer tomato and cool cucumber salsa. 16.

Grilled Pork Loin

Twin medallions of pork served with a bourbon peach sauce and cinnamon toasted pecans. 14.

Select one of our signature sauces for \$5.00 each to enhance your dining pleasure.

Peppercorn Demi Glace Wild Mushroom Demi Glace
Gorgonzola Demi Glace

Please advise your server of any food allergies

Menu descriptions do not state all ingredients.

An 18% gratuity will be added to parties with six people or more.

1200 Degrees

You may add a caesar, all-american or woodfire side salad for \$2.50.

Chicken Marsala

Tender chicken breast tossed with fresh mushrooms, sage and sumptuous marsala sauce. Served over linguine. 14.

Ahi Tuna

Ahi tuna seared to your liking and topped with shiitake mushrooms, fresh tomatoes and jumbo lump crab meat. Finished with a simple tarragon buerre blanc sauce. 23.

Cranberry Lemon Chicken

Our famous lemon-pistachio chicken served with a delicious cranberry sauce. 14.

BBQ Shrimp and Sea Scallops

Jumbo shrimp and large sea scallops sautéed with bacon and our homemade pineapple-bourbon BBQ sauce. 20.

Eggplant with Tuscan Roasted Vegetables

Breaded rounds of eggplant stacked with Tuscan roasted vegetables. Finished with a savory pan sauce. 12

Crab Cakes

Two delicate crab cakes sautéed and served with lemon tarragon mayonnaise. 23.

Cioppino

Jumbo shrimp, plump mussels, sea scallops and fish simmered in a saffron scented tomato broth. Served with grilled French bread. 19.

Chicken Chesapeake

Sautéed breast of chicken topped with jumbo lump crab meat, roasted red peppers and chives. Finished with an Old Bay pan sauce. 18.

Please advise your server of any food allergies
Menu descriptions do not state all ingredients.
An 18% gratuity will be added to parties with six people or more.

Salad Entrees

Woodfire Salad

Woodfire's own wonderful combination of fresh greens, seasonal berries, sunflower seeds and gorgonzola cheese, tossed with our signature blackberry vinaigrette.

Woodfire Caesar

A creamy Caesar salad with fresh romaine, shaved parmesan and toasted garlic croutons.

Spinach Salad

Baby spinach, dried apricots, goat cheese, fresh carrots and cherry tomatoes. Served with a zesty poppy seed dressing.

Southwestern Salad

Fresh field greens, pepper jack cheese, diced tomatoes, fresh avocado and crispy tortilla strips. Served with a southwestern ranch dressing.

Choose your topping for any of our signature entrée salads

Wood Grilled Chicken 12. Wood Grilled Salmon 13. Crab Cake 15.

Smoked Salmon or Chicken 11. Smoked Tenderloin 14.

Lemon Pistachio Chicken 14. Grilled Shrimp 13.

Crispy Fried Chicken 12. Grilled Tuna 13. 6-ounce N.Y. Strip 14.

Soups

Cream of Crab

Made in house our cream of crab soup is studded with fresh vegetables and is highlighted with a touch of sweet sherry Cup 5. Bowl 6.

Smoked Chicken and Black Bean Chili

A large bowl of homemade chili consisting of our house smoked chicken and black beans. Garnished with shredded cheddar cheese, sour cream and tortilla chips 6.

Woodfire Caramelized Onion Soup

Sweet caramelized onions in a rich sherried beef broth, served bubbling in a crock topped with garlic croutons and mozzarella cheese 6.

Sandwiches

All sandwiches are served with your choice of french fries, potato salad or cole slaws.

Woodfire Chicken Club

Grilled chicken, smoked gouda cheese, crisp bacon, caramelized onions and our signature BBQ sauce. Served on a Kaiser roll 10.

Crab Cake Sandwich

A freshly prepared crab cake served with lemon tarragon mayonnaise and your choice of side 13.

Woodfire Burger

Made of Angus beef and seared over natural burning wood. Topped with smoked gouda, bacon, caramelized onions and our own signature BBQ sauce 10.

Create Your Own Burger

Our ½ lb. Angus burger topped with your choice of our fixings for \$.50 each. Cheddar, Swiss, Mozzarella, Gorgonzola, Portabella Mushroom, Bacon, Fried Onions or BBQ Sauce. 9.

Ala Carte

All items \$5

Thick cut onion rings with spicy chipotle mayonnaise.

Roasted garlic and cheddar mashed potatoes.

Asparagus with toasted almonds.

Please advise your server of any food allergies
Menu descriptions do not state all ingredients.
An 18% gratuity will be added to parties with six people or more.