



FIRE

FLAVOR

FAMILY

Starters

THE ITALIAN KNOT

Savory fresh baked dinner knots, topped with seasoned butter served with whipped honey butter \$12.99

SOUTH AFRICAN LOBSTER TAIL

Grilled and poached in a tarragon citrus butter sauce on top of a spring mix \$30.99

ROOT BEER GLAZED PORK BELLY

Served with a lemon ginger napa slaw \$18.99

OYSTERS ROCKEFELLER

Creamed spinach, roasted fontina and parmesan cheese \$25.99

Salads

HOUSE SALAD

Bruschetta tomatoes and mozzarella \$16.99

HARVEST SALAD

Egg, tomato, bacon, onions, grilled corn, avocado, mozzarella and ranch dressing \$18.99

CAESAR SALAD

Fresh chopped romaine topped with romano cheese, shaved parmesan, homemade croutons and a creamy caesar dressing \$15.99

Off The Woodfire Grill

BERKSHIRE PORK CHOP

Grilled pork chop, glazed and served with mashed potatoes and broccolini \$33.99

ROASTED CHICKEN

Bone-in roasted chicken breast, served with fingerling potatoes, broccolini and homemade demi glace \$37.99

H-MAC

Two woodfire grilled 4oz house blend patties, topped with caramelized onions, american cheese, shredded lettuce, our house secret sauce, served with fries \$22.99

COLORADO LAMB CHOPS

Topped with a garlic rosemary butter, served with mashed potatoes and broccolini \$46.99

RAW OYSTER PLATTER

Spicy horseradish tomato sauce \$22.99

GRILLED WOOD-FIRED SHRIMP

Spicy horseradish tomato sauce \$25.99

FRIED CALAMARI

Served with chili bell peppers, lemon garlic aioli and a tomato sauce \$17.99

Entrees

ASIAGO CRUSTED CHICKEN

Chicken breast crusted with an Italian cheese blend served over linguine tossed in a tomato cream sauce \$28.99

CHICKEN PARMIGIANO

Crispy chicken breast topped with fresh mozzarella, served over linguine tossed in a basil cream sauce \$28.99

TORTELLONI MICHELANGELO

Ricotta filled pasta sautéed with applewood bacon, mushrooms and onions, tossed in a tomato cream sauce \$25.99

FETTUCINI BOLOGNESE

Signature blend of ground Wagyu, Italian Sausage and Veal Ragù, tossed in a red wine tomato cream sauce \$25.99

KOREAN BBQ SHORT RIBS

Served over sticky rice with napa cabbage slaw, green onions and Fresno chilis \$39.99

BEEF WELLINGTON

Filet, wrapped in puff pastry, spinach mushroom duxelles, topped with a rosemary demi butter \$59.99

CIOPPINO

Snapper, scallops, shrimp, mussels, half of a South African lobster tail, grilled garlic bread \$40.99

Woodfire Grill Specialties

USDA PRIME STEAKS

All steaks served with mashed potatoes and broccolini

8oz Filet \$49.99

10oz Filet \$59.99

14oz NY Strip \$56.99

16oz Boneless Ribeye \$59.99

20oz Bone-in Ribeye \$65.99

24oz Porterhouse \$65.99

34oz Wagyu Tomahawk \$129.99

Veal Chop Saltimbocca

Provolone, prosciutto, sage butter sauce
\$60.99

ADD ONS

Chimichurri \$3

Oscar Style \$20

Horseradish Cream \$3

South African Lobster Tail \$25

Shrimp \$8

Blue Cheese Crust \$3

Herb Butter \$3

Béarnaise \$3

Sides

Mashed Potatoes \$10.99

Asparagus \$12.99

Broccolini \$12.99

Mushrooms \$9.99

Steak Cut Fries \$10.99

Sautéed Spinach \$9.99

Steak Cut Truffle Fries \$13.99

Creamed Spinach \$11.99

From The Ocean

U-10 SCALLOPS

Cajun cream, onions, roasted red peppers and mushrooms served on top of our house made risotto \$38.99

AHI TUNA

Served over sticky rice with cucumber relish and a spicy wasabi aioli. Topped with sriracha sesame seeds and green onions \$45.99

RED SNAPPER

Topped with 1 jumbo prawn, sweet chili glaze on top of a bed of sticky rice with napa slaw \$43.99

BRANZINO

Heirloom tomatoes, capers, olives, spinach, fingerling potatoes \$41.99

GRILLED SOUTH AFRICAN LOBSTER TAIL

Served with a smooth tarragon citrus butter, grilled corn and fingerling potatoes \$79.99

BOURBON BRÛLÉED SALMON

Served over asparagus with a bourbon demi-glace sauce \$38.99

Surf X Turf

4oz Filet, Jumbo Lump Crab Meat, linguini sautéed with red peppers, onions and mushrooms, topped with a parmesan cream sauce \$55.99

8oz Filet, South African Cold Water Lobster Tail, mashed potatoes, asparagus, sweet chili béarnaise sauce \$89.99

Filet Scampi - 8oz filet, topped with a jumbo prawn and a chili béarnaise sauce \$70.99