



ENOMATIC WINES BY THE GLASS

Our state-of-the-art Enomatic wine dispensing system delivers each wine to your glass in perfect condition. Enjoy sampling our carefully selected array of wines – just as the wine-maker intended.

You can sample the wines in our selection by the glass. After getting to know these wines, it's very possible that you may wish to order a bottle.

Here's our current selection:

BIN#	DRY SHERRY	GLASS
021	Pedro Romero, Amontillado, Jerez	3.60

BIN#	DRY WHITES	GLASS
125	Catena Alta, Chardonnay, Mendoza, Argentina, 2008	16.15
128	Cambria, Katherine's Vineyard, Santa Maria Valley, 2008	9.50
150	KRIS, Pinot Grigio, Venetie, Italy, 2009	8.30
155	Santa Margherita, Pinot Grigio, Alto Adige, 2010	13.70
156	Castelvero, Cortese di Gavi, Piemonte, 2010	4.75
161	Laxas, Albariño, Rias Baixas, 2008	9.75
167	Cono Sur, Viognier, Chile, 2008	5.65
171	côte EST, Lafage, Côtes Catalanes, Grenache/Chardonnay/Marsanne, 2009	5.50
183	Craggy Range, Sauvignon Blanc, Martinborough, NZ, 2009	10.50
188	Chateau Ducasse, Bordeaux, 2009	9.15

BIN#	SWEET WHITES	GLASS
192	Hogue Cellars, Riesling, Late Harvest, Columbia Valley, 2010	6.00
193	Snoqualmie, Riesling, "Naked", Columbia, 2009 (organic grapes)	5.75
196	Terra d'Oro, Moscato, California, 2009	7.90
197	L'ecole NO 41, Chenin Blanc, "Walla Voila", Columbia Valley, 2009/10	10.50

BIN#	DRY ROSÉ	GLASS
001	Château de Trinqueddel, Tavel, 2010	10.00

BIN#	REDS	GLASS
320	Beringer, Cabernet, Napa, 2008	10.50
331	Rutherford Hill, Merlot, Napa, 2006	12.25
343	Los Vascos, Cabernet, Reserve, Colchagua, Chile, 2008	10.00
344	Picada 15, Cab/Merlot/Malbec/Pinot Blend, Patagonia, 2009	6.00
347	Shafer, Cabernet, 'One Point Five', Stags Leap District, 2008	35.75
348	Apaltagua, Carmenère, Colchagua, 2009	6.00
442	Allegrini, Palazzo della Torre, IGT Veronese, 2006	9.50
509	Peterson, Zinfandel, Dry Creek Valley, 2008	10.50
527	Cline, Cashmere, MGS, California, 2009 (Mourvedre based)	7.50
537	Luca, Malbec, Mendoza, 2008	17.50
542	Creta, Tempranillo, Roble, Ribera del Duero, 2009	8.45
552	Viña Borgia, Campo de Borja, 2009	4.25
573	OliverHill, Shiraz, Red Silk, McLaren Vale, 2008	10.50
601	Bergström, Pinot Noir, Cumberland Reserve, Willamette, 2009	19.25
632	Siduri, Pinot Noir, Chehalem Mountains, Willamette Valley, 2008	13.75

BIN#	PORT	GLASS
703	Fonseca, Bin No. 27, Finest Reserve	8.55

BOTTLED WATER		
LaCroix		4.00
San Pellegrino		4.00





S T A R T E R S

JUMBO MARYLAND CRAB CAKES

lemon beurre blanc, microgreens, lime 12

SHRIMP COCKTAIL

house-made cocktail sauce, fresh lemon 14

CRISPY CALAMARI

cornmeal breaded calamari, Thai lime sauce, red pepper marinara 10

FLATBREADS

our flatbreads are seasonally inspired and our dough is made with 100% organic grown wheat that is milled into white flour; freshly made and wafer thin

PESTO AND MOZZARELLA

add prosciutto ham 9

3

BARBEQUE CHICKEN FLATBREAD

rotisserie chicken, applewood smoked bacon, red onion, five blend cheese, sweet barbeque sauce 12

ROASTED GRAPE TOMATO AND GOAT CHEESE

fire roasted grape tomatoes, prosciutto, fresh oregano, micro basil, red amaranth, lemon zest 12

COCONUT SHRIMP

Thai peanut sauce, pineapple pina colada sauce 14

AVOCADO SPRING ROLLS

sweet ginger sauce, serrano peppers 9

TENDERLOIN BITES

red bell pepper coulis, seasoned onion straws, roasted red pepper hollandaise 14

APPLEWOOD BACON WRAPPED SHRIMP

baby bok choy, honey chili sauce 14

S O U P & S A L A D

LOBSTER BISQUE

8

FRENCH ONION

flaky crouton, Wisconsin Gruyère 6

WOODFIRE CHOP SALAD

spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Maytag blue cheese, signature chop dressing 7

SPRING SALAD

spring mix, microgreens, broccoli, beets, peas, shaved asparagus, carrots, walnut encrusted Wisconsin goat cheese, walnut dressing 9

WEDGE SALAD

baby iceberg lettuce, Maytag blue cheese dressing, applewood smoked bacon, sun-dried tomato, croutons 8

HOUSE SALAD

spring mix, tomato, cucumber, red onion, creamy Italian dressing 6





S E A F O O D

CEDAR PLANK SALMON	25
Dijon mustard, brown sugar glaze	
CHILEAN SEA BASS	35
chipotle shallot cream, sautéed spinach	35
sweet miso glaze, sautéed baby bok choy	
GRILLED MONCHONG	26
roasted cauliflower, English peas, watermelon radishes, lobster cream	
NORTH ATLANTIC LOBSTER TAILS	38
two 7 oz cold-water lobster tails broiled, drawn butter	
LATINA SEAFOOD PASTA	26
jumbo shrimp, sea scallops, little neck clams, roasted tomato, mint, basil, lemon zest, ancho chili flakes, fresh garlic, angel hair pasta	
APPLEWOOD BACON WRAPPED SHRIMP	22
applewood smoked bacon wrapped shrimp, chipotle cream, angel hair pasta	

S T E A K S, C H O P S & P O U L T R Y



We pride ourselves on our commitment to offer only the finest in locally sourced products. We proudly serve USDA Prime Grade Beef, Iowa Berkshire Pork and Free Range Chicken. Our steaks and chops are hand selected and trimmed to our exact specifications by crafted artisans. All include the chef's selection of seasonal vegetable complement.

FILET MIGNON	35
add creamy garlic, herb cheese, prosciutto ham	37
PRIME RIB	30
king cut 16 oz	24
queen cut 10 oz	
NEW YORK STRIP	28
WOODFIRE STEAK AU POIVRE	45
our signature bone-in ribeye, blended spice, pan-seared crust	
BERKSHIRE PORK CHOP	28
local Iowa pork, brandy, peach compote	
BLACKBERRY BARBEQUE SMOKED RIBS	23
apple and hickory smoked, finished blackberry barbeque sauce, citrus barbeque baked beans, jalapeno cornbread muffin	
HERB ROASTED CHICKEN	19
fresh herb dusted, hint of brown sugar	
CHICKEN CONFIT	20
pressed sunchokes, spring peas, Brown Beech mushrooms, lemon-rosemary jus	
ADD A NORTH ATLANTIC LOBSTER TAIL TO ANY ENTRÉE	18





SIDES AND ACCOMPANIMENTS

SAUTÉED SPINACH 	5
BAKED BEANS 	5
GRILLED ASPARAGUS 	5
SAUTÉED MUSHROOMS 	5
FRESH STEAMED VEGETABLES, CHEF'S CHOICE 	5
SAUTÉED HARICOTS VERTS 	5
LOBSTER MACARONI & CHEESE 	6
WORLD'S GREATEST FRENCH FRIES	5
DIRTY GARLIC MASHED POTATOES  	5
LOADED BAKED POTATO 	5
7 OZ COLD-WATER NORTH ATLANTIC LOBSTER TAIL BROILED AND SERVED WITH DRAWN BUTTER 	20

DESSERTS

RASPBERRY CHEESECAKE creamy white chocolate truffle cheesecake with raspberry swirl	7
CRÈME BRÛLÉE   vanilla custard made with Madagascar bourbon vanilla beans, topped with caramelized cane sugar	7
WHISKEY BANANAS FOSTER SUNDAE  sautéed banana, warm caramel sauce with a hint of bourbon, served in almond tuile, topped with vanilla bean ice cream, candied pecans, fresh whipped cream, hazelnut ganache	7
WOODFIRE MOLTEN CAKE  lava chocolate cake, seasonal berries, vanilla bean ice cream	7

OUR CULINARY TEAM

EXECUTIVE CHEF

Jonathan Nelson

ROOM CHEF

Jason Culbertson



LOCALLY GROWN

To reinforce our commitment to community, look for this symbol to designate menu items that are locally grown or locally produced.



GLUTEN FREE

Look for this symbol to designate menu items that can be prepared gluten free. Please inform your server.

A service fee of 18% will be added to parties of 8 or more.
Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

