

TAVERN APPETIZERS

- SOUTHWEST CHICKEN EGGROLLS.....13.95**
Chicken, Black Bean, Corn, Jalapeno Jack Cheese, Guacamole, Zesty Chipotle
- CALAMARI FRITTI.....13.95**
Crispy Calamari, Chipotle Aioli, Spicy Pomodoro
- LUMP CRAB MUSHROOMS.....14.95**
Garlic Herb Butter Glaze, Capers
- SOUTHERN CAJUN CHICKEN SLIDERS.....12.95**
Seasoned & Fried, Honey Glazed Drizzle, Dill Pickle, Homemade Potato Chips, Toasted Brioche Bun

- KOREAN BBQ RIBS.....12.95**
Baby Back Ribs, Korean BBQ Sauce, Sesame Seeds
- SPICY AHI TUNA TARTARE*.....16.95**
Sushi Grade Rare, Ginger, Toasted Pinenuts, Seaweed, Soy Ginger, Wontons, Wasabi Drizzle
- CHICKEN WAFFLE TENDERS.....13.95**
Waffle Dusted Tenders, Maple Bacon Jam
- CHICKEN POT STICKERS.....13.95**
Pan Fried, Soy Ginger, Scallions, Sesame Seeds, Jalapeno Jicama Slaw

- THAI CHICKEN SKEWERS.....12.95**
Woodfire Chicken, Fresh Pineapple, Spicy Plum Sauce w/ Orange Zest
- SHRIMP BANG BANG.....15.95**
Mixed Greens, Heirloom Tomato, Zesty Chipotle Aioli, Tobiko
- ASIAGO BACON BRUSSEL SPROUTS.....9.95**
Sautéed, Pancetta Bacon, Shaved Asiago

SOUP

MADE FROM SCRATCH

- SHRIMP & CRAB CORN CHOWDER*.....7.95**
Sherry Cream
- FRENCH ONION SOUP.....8.95**
Finlandia Swiss, Parmesan Crostini

GOURMET SALADS

Soy Ginger Vinaigrette, Greek Vinaigrette, Balsamic Vinaigrette, Creamy Caesar, Ranch, Blue Cheese, Sherry Shallot Vinaigrette

- THE SAGE SALAD.....8.95**
Mixed Field Greens, Radicchio, Shaved Red Onion, Tomatoes, Cucumbers, Choice of Dressing **w/ Dinner Entree...5.95**
- CAESAR SALAD.....10.95**
Hearts of Romaine, Croutons, Asiago **w/ Dinner Entree...6.95**
- GREEK SALAD.....13.95**
Hearts of Romaine, Vine-Ripe Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Dolmades, Pepperoncini, Feta, Oregano, Greek Vinaigrette **w/ Dinner Entree...8.95**
- CHICKEN ARUGULA SALAD.....18.95**
Woodfire Grilled Chicken, Radicchio, Roasted Red Peppers, Honey Glazed Walnuts, Asiago, Sherry Shallot Vinaigrette
- SEARED SESAME AHI TUNA*.....18.95**
Sushi Grade Rare, Mixed Greens, Mandarin Oranges, Heirloom Tomato, Crispy Wasabi Wontons, Soy Ginger Vinaigrette

ADD ANY OF THE FOLLOWING:

- Woodfire Chicken.....7.95 Woodfire Shrimp (5)*...10.95
Woodfire Salmon*.....9.95 Woodfire Tenderloin*..11.95

TAVERN SIDE 7.95

YUKON MASHED POTATOES
HERB ROASTED POTATOES
LOADED BAKED POTATO
HAND CUT JUMBO STEAK FRIES
ASIAGO RISOTTO
WILD RICE
SAUTÉED SPINACH
SAUTÉED ASPARAGUS
SAUTÉED BROCCOLINI
SAUTÉED HARICOT VERTS

* PLEASE NOTE: THESE FOODS ARE COOKED TO ORDER OR SERVED RAW * CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

WOODFIRE TAVERN FEATURES

- BRIOCHE CHOPHOUSE ANGUS BURGER*.....16.95**
10 oz., Applewood Bacon, Finlandia Swiss, Fried Egg, French Fries, Onion Rings
- N.O. JAMBALAYA SHRIMP & GRITS.....23.95**
Andouille Sausage, Okra, Dark Ale, Peppers, Onions, Brown Butter, Creole Cheddar Grits, Grilled Crostini
- ASIAGO CHICKEN FETTUCCINE.....26.95**
Woodfire Grilled Chicken, Pancetta Bacon, Sweet Peas, Creamy Asiago, Crostini
- GOAT CHEESE CHICKEN.....26.95**
Woodfire Chicken Breasts, Sun Dried Tomato, Roasted Potatoes, Haricot Verts, Balsamic Glaze
- SEASAME CRUSTED AHI TUNA BOWL*.....28.95**
Pan-Seared Sushi Grade Rare, Cranberry Quinoa, Broccolini, Soy Ginger, Arugula, Riddicchio
- BABY BACK RIBS**
Specially Seasoned, Marinated, Homemade Barbecue Sauce, Loaded Baked Potato, Haricot Verts **HALF RACK 26.95.....FULL RACK.....34.95**



TAVERN COMBO

- SURF & TURF*.....49.95**
Woodfire Black Angus Petite Filet Mignon, Charbroiled Colossal Maine Lobster Tail, Hand Cut Jumbo Steak Fries, Asparagus
- LAND AND SEA*.....52.95**
14oz. Woodfire Black Angus New York Strip, Colossal Maine Lobster Tail, Baked Potato, Asparagus

MARKET FRESH SEAFOOD

- PECAN CRUSTED ALASKAN COD*.....29.95**
Pan Seared Seasoned Cod, Wild Rice, Wilted Greens, Broccolini, Sauvignon Buerre Blanc, Shrimp Garni
- WOODFIRE SALMON & CRABMEAT*.....32.95**
Lump Crabmeat, Artichoke Hearts, Wild Rice, Sautéed Haricot Verts, Chardonnay Caper Beurre Blanc
- SEARED JUMBO DIVER SCALLOPS*.....36.95**
Creamy Mascarpone Risotto, Tomato Confit, Broccolini, Vintage Port Wine Reduction
- SAGE SEAFOOD BROIL*.....37.95**
Charbroiled Filet of Flounder, Jumbo Shrimp, Diver Scallops, Asiago Risotto, Broccolini, Chardonnay Caper Beurre Blanc
- COLOSSAL TWIN TAILS.....52.95**
Two Colossal Charbroiled Maine Lobster Tails, Rich Lobster Reduction, Yukon Gold Mashed, Sautéed Spinach, Drawn Butter, Candied Lemon Zest Garni

WOODFIRE BLACK ANGUS STEAK & RACK

WE ABSOLUTELY GUARANTEE SATISFACTION

Steaks are USDA Premium BRAVEHEART Black Angus Beef, Hand Cut and Marinated to Our Exclusive Specifications.

- STEAK FRITES PARISIAN*.....32.95**
6 oz. Black Angus Petite Filet Mignon, Hand Cut Jumbo Steak Fries, Sautéed Spinach, Beurre Cafe de Paris
- BOURBON NEW YORK STRIP*.....34.95**
14 oz. Woodfire Black Angus NY, Loaded Baked Potato, Asparagus, Bourbon Peppercorn Sauce
- WOODFIRE BLACK ANGUS RIBEYE*.....37.95**
14 oz. Ribeye, Hand Cut Jumbo Steak Fires, Asparagus
- HERB CRUSTED RACK OF LAMB*.....38.95**
Woodfire Grilled Double "BONE-IN" Lamb Rack, Herb Roasted Potatoes, Asparagus, Minted Au Jus

ADD PAN SEARED SCALLOPS (4)*....19.95

ADD CHARBROILED LOBSTER TAIL*.....24.95

Add a Crispy Salad to Any Dinner Entree: Sage...5.95 Caesar...6.95 Greek...8.95