



STARTER SOUPS & SALADS

Add Oregon Coast shrimp or rotisserie chicken to any of our starter salads ~ Add \$5

FIRE ROASTED TOMATO BASIL SOUP - 4 / 6

SMOKED SALMON CHOWDER

Northwest smoked salmon with corn and red potatoes in our creamy lobster bisque - 7 / 9

GF HOUSE DINNER SALAD

Hearts of romaine, field greens, cherry tomatoes, parsley, red onions, English cucumbers and our homemade croutons with your choice of blue cheese dressing, ranch or fresh basil vinaigrette - 6

WOODFIRE CLASSIC CAESAR - 7

HEARTS OF ROMAINE BLUE CHEESE SALAD & HAZELNUTS - 8

ROASTED BEET SALAD

Red and golden beets tossed with orange-citrus vinaigrette, field greens, shaved fennel, Cougar Gold, candied pecans and orange segments - 9

APPETIZERS

ROASTED GARLIC CHEESE

Served with baguettes, fresh tomato-basil relish and toasted hazelnuts - 12

DUNGENESS CRAB, SHRIMP & ARTICHOKE DIP - 16

DABOB BAY MANILA CLAMS

Skillet roasted with beer butter, onions, red pepper, tomato and garlic - 16

CRISPY CALAMARI WITH TOASTED ALMOND ROMESCO AIOLI - 14

BUFFALO CAULIFLOWER BITES - 9

SEARED TENDERLOIN STRIPS*

Tenderloin strips seared with red onion and garlic in soy-lime glaze - 17

GF OREGON COAST SHRIMP COCKTAIL

Shrimp and cocktail sauce tossed with diced celery - 10

ENTREE SALADS

VEGGIE CHOP CHOP

Seasonal greens, tomatoes, grilled zucchini, avocado, artichoke hearts and cowboy caviar with fresh basil vinaigrette and roasted garlic aioli - 17

GF ROTISSERIE CHICKEN COBB SALAD

Rotisserie chicken, tomato, bacon, egg, toasted hazelnuts, Danish blue cheese, mixed greens and fresh basil vinaigrette - 19

SIGNATURE STEAK SALAD*

Spice rubbed Signature top sirloin, sliced and grilled tops greens tossed with fresh basil vinaigrette finished with blue cheese, cherry tomatoes, cucumbers and balsamic glaze accompanied by grilled bruschetta - 22

*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

Active military personnel, show us your military identification and receive a 10% military discount.

GF We can make this using "gluten free" ingredients. Please notify your server if you have any dietary concerns.

WOODFIRE DINNER SPECIALS

MONDAY & TUESDAY - CHICKEN DINNER

5 pieces of Northwest free range, non-GMO chicken buttermilk fried and served with our homemade Yukon Gold potato salad and slaw.

JUST \$14

WEDNESDAY - HALF PRICED WINE**

Enjoy your favorite bottle of wine at half-price each Wednesday night.

**Excludes our "Special Occasion" bottled wine selections.

SUNDAY -

3 FOR \$30 SURF & TURF

Enjoy a special 3-course dinner each Sunday night. Each meal includes your choice of starter, entree pairing and dessert.

BREWER'S NIGHT -

Join us the third Thursday of each month as we celebrate our local craft brewers.

NW BEER & WINE FEATURES

WA CRAFT BEER TASTER

BEER TASTER

Enjoy a 4 oz. taste of your choice of any of our featured local draft beer selections or our featured taster.

\$5.5



WA WINE FEATURE

WA ROSE TASTER

Enjoy a 3 oz. taste of our 3 featured wines. Your server will describe today's taster for you.



SPECIALTIES

Add the Impossible Burger veggie patty to any of our burgers ~ Add \$3

- GF WOODFIRE WAGYU BURGER***
Lettuce, tomato, pickles, red onion, chargrilled onion mayo and our secret sauce - 16.5
- GF BASIL CHICKEN PENNE**
Rotisserie chicken, mushrooms, sundried tomatoes and asparagus in basil cream sauce - 21
- GF DOUBLE R RANCH SIGNATURE TOP SIRLOIN***
A Signature steak grilled to your liking - 28
- BEEF WELLINGTON***
A petite Nebraska Black Angus filet wrapped in prosciutto and puff pastry - 31.5
- GF FILET MIGNON***
A Nebraska Black Angus filet prosciutto wrapped and chargrilled to your liking - 40.5
- BUDD'S BURGER***
One-half pound American Kobe uptown burger chargrilled to order and topped with a fried egg, Budd's steak sauce, double creme cheese, prosciutto and more. Served with seasoned fries - 19.5

ON THE BONE

THICK CUT PORK CHOP
Salmon Creek Farms bone-in pork chop finished with fresh ginger sauce. Served with cornbread pudding and apple-cranberry compote - 29

GARLIC HERB ROTISSERIE CHICKEN
One-half fresh garlic-herb chicken served with champ potatoes - 23

LONG-BONE RIB EYE DINNER FOR 2*
Our signature 45-day aged long bone rib eye roasted and perfect for 2 to share. Our chefs would love to slice it for you. Served with champ potatoes, starter Cæsär salads and burnt creams - 98

FROM THE SEA

CRISPY PANKO WILD ALASKA TRUE COD 'N CHIPS
Two pieces of crispy panko crusted Bering Sea true cod. Served with seasoned fries and slaw - 19

BARBECUED GARLIC SHRIMP
Ocean prawns sauteed New Orleans style with garlic butter, spices and red potatoes - 22

FRESH STEELHEAD & BUTTERNUT SQUASH RISOTTO
Our creamy butternut squash risotto topped with fresh Columbia River steelhead grilled with apple-ginger butter and our seasonal za'atar roasted vegetables - 28
Vegetarian Butternut Squash Risotto - 16

FRESH ROCKFISH
Idaho sweet potato crusted with brown butter and stone ground mustard sauce. Served with craisin pistachio rice pilaf - 20

FRESH COLUMBIA RIVER STEELHEAD
Fresh Columbia River steelhead grilled with sundried tomato and fresh basil butter. Served with craisin pistachio rice pilaf and seasonal vegetable - 26

PAELLA DINNER FOR 2
Our Northwest twist on this traditional paella includes Manila clams, ocean prawns, fresh rockfish and chorizo finished with an aioli drizzle and gremolata. Served with two starter Caesar salads - 39

PIZZA

FIG & PROSCIUTTO PIZZA
Bartlett pears, figs, caramelized onion, prosciutto, arugula and a balsamic drizzle - 13.5

BARBECUED CHICKEN PIZZA
Red onions, black olives, cilantro, smoked mozzarella and Fontina cheese - 16

WOODFIRE'S SAUSAGE & PEPPERONI PIZZA
Sweet peppers, mushrooms, olives and our three cheese blend - 14

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ADD-ONS

OCEAN PRAWNS
Sauteed New Orleans style with garlic butter, spices and red potatoes - 8

SWEET POTATO FRIES - 5

NORTHWEST MUSHROOMS
Sauteed with port demi glaze - 7

BBQ POTATOES
Red potatoes sauteed with Cajun spices - 5

SEASONAL VEGETABLE - 6

OUR NORTHWEST PARTNERS

We are proud to highlight many of our local purveyors, which share in our commitment to offer the finest Northwest ingredients.

NORTHWEST FARMS & SEAFOOD
Bornstein Seafoods - Bellingham, WA
Double R Ranch - Loomis, WA
Douglas Fruit - Pasco, WA
Lummi Island Wild - Lummi Island, WA
Middleton Six Sons Farms - Pasco, WA
Richter Farm - Puyallup, WA
Schuh Farms - Skagit Valley, WA
Sitka Sound Seafoods - Sitka, AK

NORTHWEST CRAFT BREWERIES
Anacortes Brewery - Anacortes, WA
Boundary Bay - Bellingham, WA
Diamond Knot Brewing - Mukilteo, WA
Dick's Brewing Co. - Centralia, WA
Farmstrong Brewing - Mt. Vernon, WA
Hale's Ales - Seattle, WA
Pike Brewing - Seattle, WA
Scuttlebutt Brewing - Everett, WA
Silver City Brewery - Silverdale, WA
Top Rung Brewing - Lacey, WA

NORTHWEST DISTILLERIES
Bluewater Organic - Everett, WA
BroVo Spirits - Woodinville, WA
Dry Fly Distilling - Spokane, WA
Glass Distillery - Seattle, WA
Heritage Distilling - Gig Harbor, WA
Oola Distillery - Seattle, WA
Sun Liquor - Seattle, WA
Woodinville Whiskey - Woodinville, WA

LOCAL PURVEYORS
Charlie's Produce - Seattle, WA
Garden Fresh - Woodinville, WA
Merlino Foods - Seattle, WA
Mukilteo Coffee Roasters - Langley, WA
Olympic Mt. Ice Cream - Shelton, WA