

SUPER BOOK

WOOD FIRE



www.woodfiredining.com

134 S. Front Street, Dowagiac, MI.
269-782-0007
woodfiredining.com
email: reservations@woodfiredining.com

A romantic little town, a cozy restaurant, a really special meal.....life can be so fine. Step into Woodfire whether dining with friends, or just the two of you, Woodfire is warm, the martini's are perfect and the food, exquisite. Cooked in our homemade Italian Oven, burning exclusively cherry and apple wood from local orchards, our cuisine is unique. Our Hawaiian born Chef, Cheryl Horiuchi, offers a menu with evolving flavors, an Italian Hawaiian fusion. A prime dining destination that serves wood-fire steaks, seafood and specialty dishes. House favorites include Oven Roasted Salmon on a Cedar Plank, Italian Pot Roast and the Woodfire Steamers. Our homemade desserts are the perfect finishing touch to your dining experience. Situated in a building originally built in 1869, the interior was gutted and restored with brick walls, tiled ceilings, with maple and mahogany wood throughout. Our open concept kitchen and beautiful wood fire oven add to the ambiance.

Sunday - Thursday 3:00pm-9:00pm
Friday and Saturday 3:00pm-10:00pm

You and your guest are cordially invited to enjoy up to \$15.00 off any dinner entrée when a second dinner entrée of equal or greater value is purchased Sunday through Thursday

OR

up to \$10.00 off any dinner entrée when a second dinner entrée of equal or greater value is purchased Friday or Saturday.

Valid for Dinner after 3:00 pm.

Offer expires December 31, 2019

7

Use Dinner Card Punch #7

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ANTIPASTI

Butternut Squash Ravioli

Butternut squash filled ravioli topped with a brown sugar butter with goat cheese and pine nuts 18

Calamari Fritti

Served with garlic & caper aioli sauce 14

☒ Jumbo Prawn Shrimp Cocktail

Served iced or wood oven grilled with lemon oil 14

☒ Prosciutto Wrapped Scallops*

Cedar plank, oven roasted with lemon dill aioli sauce 15

Bruschetta

Diced tomatoes and shallots tossed in our balsamic vinaigrette, served over Italian flatbread with melted mozzarella topped with basil 14

☒ Wood Fire Steamers

One pound of baby clams and mussels sautéed in a spicy curry tomato broth, served with garlic bread 16

SALADS

☒ Dinner Salad

Mixed greens, tomato, shaved Pecorino Romano & gnocchi 5

☒ House Salad

A medley of field greens tossed with vegetables, olives and feta with a white balsamic vinaigrette dressing 8
For Two 12 w/Italian meats 14

☒ Misto Salad

Spring mix tossed in a balsamic vinaigrette 9

☒ Beautiful Soup

Traditional Minestrone & Chef's Choice Cup 4 Bowl 7

WOOD FIRE PIZZAS

homemade hand tossed crust

Our Margherita

Basil, fresh mozzarella, Roma tomatoes 13

Naples

Fennel sausage, pepperoni, provolone 14

Quattro Formaggio

Provolone, Pecorino Romano, mozzarella, feta 12

Veggie Pizza

An array of veggies with light spicy peppers 14

Italiano Pizza

Italian meats, peppers, onions, mushrooms, mozzarella & drizzled with a balsamic reduction 16

SANDWICHES

served with waffle fries and a pickle spear

Handcrafted Burger*

Chargrilled to order, served on an all natural bun.

Choice of cheddar or jalapeno jack cheese, with lettuce, tomato and onion 13

Tequila Citrus Chicken*

Chicken breast marinated in a tequila citrus glaze, chargrilled, served on an all natural bun with ancho chile mayo, lettuce, tomato and onion 13

Jumbo Wings

Six jumbo wings tossed in choice of homemade sauce: Teriyaki, BBQ, Buffalo 13

☒ GLUTEN FREE OPTIONS

Please alert your server of all food allergies.

Bread Plate Served Upon Request

A 20% gratuity will be added for parties of 8 or more. \$4 fee for split plates. thank you.

CHEF CHERYL HORIUCHI

ENTRÉES

Chicken Florentine*

Two chicken breast, sautéed in a light lemon caper cream sauce with sun-dried tomatoes, on a bed of baby spinach with garlic mashed potatoes and vegetables 27

Chicken Marsala*

Two chicken breasts sautéed in a marsala wine sauce with button mushrooms, over fettuccini with a side of vegetables 27

☒ Porterhouse Pork Chop*

Bone-in pork chop drizzled with a cherry demi glaze, with garlic & sweet mashed potatoes and vegetables. 27

☒ Wood Fire Ribs

Half rack of pork ribs, smoked in house and finished in the wood oven, with Yukon Gold potato wedges and vegetables 24 Full Rack 36

☒ Oven Roasted Salmon*

A fresh filet of salmon topped with Dowagiac butter, oven roasted on a cedar plank, with herbed rice and vegetables 27

☒ Italian Pot Roast

Slow braised in a medley of carrots, celery and onions with herbs in a red wine demi-sauce, over garlic mashed potatoes 25

Crab Encrusted Barramundi*

A fresh Australian white fish, cedar plank, encrusted with our homemade crab cake mixture, oven roasted and drizzled with a lemon dill aioli, with rice and vegetables 30

Mushroom Rib Eye*

Rib Eye oven roasted, with sautéed button and portabella mushrooms in a red wine gorgonzola infused butter, with garlic & sweet mashed potatoes and vegetables 33

☒ Whiskey NY Strip*

NY Strip oven roasted and topped with a whiskey infused butter, with Yukon Gold potato wedges and vegetables 33

SPECIALTY PASTAS

Spaghetti Carbonara

Caramelized bacon, onion, and garlic tossed with spaghetti in a light cream and egg sauce, seasoned with Pecorino Romano and fresh parsley 24

Clams Capellini

Whole and chopped clams, with garlic, shallots and parsley tossed in wine garlic sauce with capellini pasta 25

Wild Mushroom Fettuccini

Porcini & portabella mushrooms with roasted red peppers, spinach in a roasted garlic and mushroom sauce 25

☒ Shrimp Alfredo

Jumbo prawns, portabella mushrooms, sun-dried tomatoes, sautéed in a white wine and lemon cream sauce, tossed with fettuccine and baby spinach 27
w/grilled chicken 23

TRADITIONAL PASTAS

Pasta Bolognese

Our hearty meat sauce, rich with red wine 22
w/Italian sausage or meatballs 25

Pasta with Marinara

Our traditional marinara, wonderfully balanced 17
w/Italian sausage or meatballs 20

Meat Lasagna

A hearty meat sauce layered with a three cheese blend, mushrooms and fresh spinach, oven roasted and drizzled with a pesto cream sauce 20

Mushroom Lasagna

A wild mushroom blend layered with a three cheese blend and fresh spinach, oven roasted and drizzled with our arrabiata sauce 20

Wood Fire Meat Ravioli

Handmade meat ravioli in a marinara sauce, drizzled with a creamy pesto sauce, garnished with fresh spinach 22

Wood Fire Cheese Ravioli

Handmade four cheese ravioli • ricotta, fontina, mozzarella and Pecorino Romano, topped with a creamy pesto sauce, fresh spinach and a red pepper coulis 22

Wood Fire Half Meat & Half Cheese Ravioli

Handmade half & half, as described above 23

* May be cooked to order. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of food borne illness. 8.28.18