

## APPETIZERS

### ASPARAGUS FRIES | \$8

panko-battered, Irons signature dressing

### GRILLED & CHILLED SHRIMP COCKTAIL | \$14

zesty cocktail sauce, charred lemon

### CRAB CAKES | \$14

lemon-pepper aioli, microgreens

### HERB CRUSTED LAMB\* | \$12

herb crusted, Banyul reduction

### IRISH ONION SOUP | \$9

Guinness stout, soda bread, Gruyere cheese, fresh thyme

### STEAKHOUSE SALAD | \$9

Romaine, grape tomato, red onion, white cheddar, Benton's bacon, house breadcrumbs, Irons signature dressing

### BIBB SALAD | \$9

Boston bibb lettuce, goat cheese, dried cherry, Fuji apple, sweet potato, macadamia nuts, toasted pumpkin seeds, alani vinaigrette

## ENTRÉE

### CANNELLONI | \$19

spinach, blueberry, ricotta filling, sugo di pomodoro, mozzarella

### CHICKEN MARSALA | \$19

pan-fried, Marsala wine cream, pappadelle

### NEW ZEALAND LAMB RACK\* | \$28

Irons season rub, Banyul reduction

### PECAN CRUSTED SALMON\* | \$26

pecan panko crust, lemon maple buerre blanc

### CHICKEN CORDON BRIE | \$24

macadamia crust, Benton's candied bacon, brie cheese

### IRONS BURGER\* | \$19

10 oz custom grind patty, Gruyere cheese, frisee lettuce, tomato-chili jam, roasted garlic aioli, bourbon-pickled mustard, Irons signature dressing, steak fries

## TABLESIDE KITCHEN SINK CAESAR

Romaine lettuce, focaccia croutons, blistered tomato, avocado, Benton's bacon, hearts of palm, Pecorino Romano, Caesar dressing | \$12

## STEAKS

### PETIT FILET\* 6 oz | \$26

### FILET\* 10 oz | \$36

### NEW YORK STRIP\* 14 oz | \$32

### BONELESS RIB EYE\* 16 oz | \$34

## BONE-IN STEAKS

### PORTERHOUSE\* 24 oz | \$49

### PRIME DRY AGED KANSAS STRIP\* 14 oz | \$59

## STEAK TOPPERS

### OAKS BUTTER | \$3

bourbon-pickled mustard seed, fresh thyme

### CHERRY SAGE BUTTER | \$3

ruby port soaked cherries, fresh sage

### BLUE CHEESE CRUST | \$4

blue cheese, black pepper, fresh thyme, panko crust

### COWBOY BUTTER | \$4

blue cheese, caramelized onions, bacon

### ROASTED BONE MARROW | \$7

house rub, fresh thyme

## PRIME RIB DINNER\*

*House Favorite. Limited amount made daily.*

10 oz prime roast, Irons signature rub, roasted garlic smashed potatoes, choice of one vegetable side | \$32

## SIDES

### CORN CASSEROLE | \$7

crème fraiche, Fresno chili, fresh chive

### CHARRED ASPARAGUS | \$7

Irons signature rub

### STEAK FRIES | \$7

Irons signature dressing

### BUTTONS & PEARLS | \$7

button mushrooms, pearl onions, fresh thyme

### ROASTED GARLIC SMASHED POTATOES | \$7

roasted garlic cream, white pepper

### LOADED SWEET POTATO | \$9

whipped chevre cream, bourbon butter, Benton's bacon, candied walnuts, chives

### TRUFFLE MAC N' CHEESE | \$12

white cheddar, truffle salted panko, truffle honey drizzle

*18% gratuity added to all parties of 7 or more.*

*\*We source only the finest ingredients, however, consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be of a higher risk if these foods are consumed raw or undercooked.*