

STARTERS

ASPARAGUS FRIES | \$8

panko-battered, Irons signature dressing

GRILLED & CHILLED SHRIMP COCKTAIL | \$10

zesty cocktail sauce, charred lemon

COCONUT SCALLOPS | \$12

crispy coconut batter, red curry aioli, pineapple Gastrique, lemon balm

HARISSA STEAMED MUSSELS | \$14

Canadian mussels, grape tomatoes, minced onion, garlic, coconut harissa-lager broth, fresh basil, cilantro, lime, charred toast

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

ENTRÉES

CANNELLONI | \$19

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

CHICKEN CORDON BRIE | \$27

macadamia crust, Benton's candied bacon, brie cheese

CHICKEN PARMESAN | \$19

pan-fried chicken breast, Angel hair pasta, San Marzano sauce, provolone, fresh basil

IRONS BURGER* | \$19

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

NEW ZEALAND LAMB RACK* | \$32

Irons season rub, Banyul reduction

SAKE SALMON* | \$26

Chilean salmon, Togarashi rub, soy glaze, bok choy, carrots, sake butter, cilantro, lime zest

SEAFOOD PASTA* | \$26

shrimp, mussels, scallops, orzo pasta, San Marzano tomato, shallots, celery, basil, white wine, star anise, garlic, lemon zest, charred toast

TABLESIDE KITCHEN SINK CAESAR

Romaine lettuce, house breadcrumbs, 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* 16 oz | \$59

STEAK TOPPERS

GRILLED SHRIMP | \$9

tequila-citrus marinade, house butter, micro greens

ROASTED BONE MARROW | \$7

house rub, fresh thyme

COWBOY BUTTER | \$4

blue cheese, caramelized onions, bacon

OSCAR | \$12

lump crab, asparagus, hollandaise

BUTTONS & PEARLS | \$7

button mushrooms, pearl onions, thyme

BLUE CHEESE CRUST | \$4

blue cheese, black pepper, fresh thyme, panko crust

PRIME RIB DINNER*

House Favorite. Limited amount made daily.

prime roast, Irons signature rub, roasted garlic smashed potatoes, choice of one vegetable side

10 oz. | \$32

16 oz. | \$46

SIDES

CORN CASSEROLE | \$7

crème fraiche, Fresno chili, fresh chive

CHARRED ASPARAGUS | \$7

Irons signature rub

STEAK FRIES | \$7

Irons signature dressing

SUMMER SQUASH | \$7

charbroiled yellow squash, zucchini, Irons house rub

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

**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.*