

## 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

### MARROW AND TOAST | \$11

roasted bone marrow, fresh thyme, charred toast, onion Benton's jam

### STUFFED MUSHROOMS | \$12

prime rib, Havarti cheese, breadcrumbs, red wine reduction

### IRISH ONION SOUP | \$9

Guinness stout, crouton, Gruyere cheese, fresh thyme

### STEAKHOUSE SALAD | \$9

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

### KITCHEN CAESAR | \$12

Romaine lettuce, house breadcrumbs, blistered tomato, avocado, Benton's bacon, hearts of palm, Pecorino Romano, Caesar dressing

## ENTRÉES

### 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

Iron's season rub, Lyonnaise, Banyul reduction

### WILD MUSHROOM RISOTTO | \$21

fresh thyme, pecorino Romano, crispy mushrooms

### PECAN CRUSTED SALMON | \$26

pecan-crusting panko, lemon maple beurre Blanc

## 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

### FOUR PEPPER BUTTER | \$4

pink, white, green, black cracked pepper

### LOBSTER TAIL 6 oz | \$24

broiled or Oscar style

### 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

### LOADED BAKED POTATO | \$9

four pepper butter, crème fraiche, green onion, white cheddar, Benton's bacon

### ROASTED GARLIC SMASHED POTATOES | \$7

roasted garlic cream, white pepper

### ROASTED CAULILINI | \$7

brown butter roasted, house rub

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

white cheddar, truffle salted panko, truffle honey drizzle

### BROWN BUTTER RISOTTO | \$12

brown butter, pecorino Romano, fresh thyme

*\*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.*