

## STARTERS

### ASPARAGUS FRIES | \$8

panko-battered, Irons signature dressing

### GRILLED & CHILLED SHRIMP COCKTAIL | \$12

zesty cocktail sauce, charred lemon

### HEIRLOOM BRUSCHETTA | \$12

Heirloom tomato, fresh basil & oregano, mozzarella, garlic, shallots, white balsamic reduction, shredded Pecorino, crisp ciabatta

### CALAMARI | \$14

crispy-battered, sesame scallion soy reduction, kimchi cocktail sauce, lemon

### STUFFED MUSHROOMS | \$12

prime rib, Fontina cheese, grated horseradish, cracked 4-pepper, scallions, herb oil, red wine reduction

### IRISH ONION SOUP | \$9

Guinness stout, crouton, Gruyere cheese, fresh thyme

### STEAKHOUSE SALAD | \$10

chopped romaine, grape tomato, cucumber, red onion, white cheddar, Bentons bacon, 10-minute egg, house breadcrumbs, Irons signature dressing

### KITCHEN CAESAR | \$12

romaine, blistered tomato, avocado, Bentons bacon, hearts of palm, Pecorino Romano, Caesar dressing, house breadcrumbs

## ENTRÉES

### CHICKEN CORDON BRIE | \$27

macadamia crust, Benton's candied bacon, brie cheese, sherry cream

### NEW ZEALAND LAMB RACK\* | \$38

Iron's season rub, Banyul reduction

### 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

### CHICKEN PARMESAN | \$19

pan-fried chicken breast, spaghetti, San Marzano sauce, provolone, fresh basil

### ALMOND CRUSTED SALMON | \$26

parmesan and sliced almond crust, truffle honey drizzle, lemon-herb beurre blanc

### SAKE SEA BASS | \$39

togarashi rub, soy glaze, charred Bok choy, charred carrot, sake butter sauce, fresh cilantro, lime zest

### SHRIMP ORZO PANATELLA | \$21

shallots, celery, garlic, heirloom tomatoes, star anise, fresh basil, lemon zest

## STEAKS

### PETIT FILET\* 6 oz | \$28

### FILET\* 10 oz | \$38

### NEW YORK STRIP\* 14 oz | \$34

### BONELESS RIB EYE\* 16 oz | \$36

## BONE-IN STEAKS

### PORTERHOUSE\* 24 oz | \$52

### PRIME DRY AGED KANSAS STRIP\* 16 oz | \$62

## STEAK TOPPERS

### GRILLED SHRIMP | \$10

tequila-citrus marinade, house butter, micro greens

### 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 | \$32

broiled or Oscar style

### BLUE CHEESE CRUST | \$6

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. | \$34

16 oz. | \$48

## SIDES

### CORN CASSEROLE | \$7

crème fraiche, Fresno chili, green onion

### ASPARAGUS ALMONDINE | \$7

shallots, garlic, lemon-butter, Pecorino cheese

### 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

### CHARRED BROCCOLINI | \$7

chili flakes

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

white cheddar, truffle salted panko, truffle honey drizzle

### SUMMER SQUASH | \$7

broiled yellow squash and zucchini, four pepper butter

*18% gratuity added to parties of 8 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.*