

## 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

### MUSSELS POMODORO | \$14

tomato basil broth, white wine, fresh herbs, crostini

### 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, artichoke hearts, 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, cheddar cheese, bacon jam, garlic aioli, grilled focaccia, steak fries

### CHICKEN PARMESAN | \$19

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

### PECAN CRUSTED SALMON | \$26

pecan crusted panko, lemon-herb beurre blanc

### VENETIAN HALIBUT | \$36

tarragon, shallots, chervil, white wine velouté

### SEAFOOD ORZO | \$21

shrimp, mussels, garlic 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

### 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. | \$36

16 oz. | \$49

## SIDES

### CORN CASSEROLE | \$7

crème fraiche, Fresno chili, green onion

### GRILLED ASPARAGUS | \$7

Irons signature rub

### GOLDEN BEETS | \$7

orange piquillo yogurt glaze, crushed pistachio

### 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

### STEAK FRIES | \$7

Irons signature dressing

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

white cheddar, truffle salted panko, truffle honey drizzle

### GRILLED CAULIFLOWER | \$7

olive tapenade, piquillo pepper sauce, paprika, garlic, lemon zest, pine nuts

*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.*