

STARTERS

ASPARAGUS FRIES | \$8

panko-battered, Irons signature dressing

GRILLED & CHILLED SHRIMP COCKTAIL | \$12

zesty cocktail sauce, charred lemon

BAKED GOAT CHEESE | \$14

whipped chevre, romesco, almond slivers, 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, grape 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, mint pesto

IRONS BURGER* | \$19

10 oz custom grind patty, cheddar cheese, bacon jam, garlic aioli, grilled ciabatta, 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

BRICK CHICKEN | \$36

chimichurri, red pepper flakes, lemon

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

citrus marinade, house butter

OSCAR | \$12

lump crab, asparagus, bernaise

FOUR PEPPER BUTTER | \$4

pink, white, green, black cracked pepper

BLUE CHEESE CRUST | \$6

blue cheese, black pepper, fresh thyme, panko crust

BUTTONS & PEARLS | \$7

button mushrooms, pearl onions, thyme

PRIME RIB DINNER*

House Favorite. Limited amount made daily.

prime roast, espresso 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.*