

STARTERS

ASPARAGUS FRIES | \$10

panko-battered, Irons signature dressing

GRILLED & CHILLED SHRIMP COCKTAIL | \$14

zesty cocktail sauce, charred lemon

STUFFED MUSHROOMS | \$14

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

KITCHEN CAESAR SALAD | \$12

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

IRISH ONION SOUP | \$9

Guinness stout, crouton, Gruyere cheese, fresh thyme

BAKED GOAT CHEESE | \$14

whipped chevre, romesco, almond slivers, ciabatta

WINTER BEET SALAD | \$14

roasted red beets, aged sherry vinaigrette, whipped feta cheese and fresh citrus topped with candied pecan

STEAKHOUSE SALAD | \$12

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

STEAKS

FILET*

8 oz | \$38

BONELESS RIB EYE*

16 oz | \$38

HANGER STEAK*

10 oz | \$28

PORTERHOUSE*

24 oz | \$56

NEW YORK STRIP*

14 oz | \$36

PRIME DRY AGED

KANSAS STRIP*

16 oz | \$64

STEAK TOPPERS

FOUR PEPPER BUTTER | \$6

pink, white, green, black cracked pepper

BLUE CHEESE CRUST | \$6

blue cheese, black pepper, fresh thyme, panko crust

BORDELAISE SAUCE | \$6

dry red wine, butter, shallots

BUTTONS & PEARLS | \$9

button mushrooms, pearl onions, thyme

GRILLED SHRIMP | \$14

citrus marinade, house butter

OSCAR | \$16

lump crab, asparagus, bearnaise

PRIME RIB DINNER*

House Favorite. Limited amount made daily.

Espresso rub, roasted garlic, onions, paprika, olive oil, salt & pepper, au jus, creamy horseradish

CHOICE OF TWO:

Roasted Garlic Smashed Potatoes • Steak Fries • Corn Casserole • French Green Beans

UNDERLAY CUT

8 oz

\$34

TRIFECTA CUT

12 oz

\$49

PACESETTER

16 oz

\$64

ENTRÉES

PECAN CRUSTED SALMON | \$28

pecan-crusting panko, lemon-herb beurre blanc

IRONS BURGER* | \$19

10 oz custom grind patty, cheddar cheese, dill pickle, bacon jam, garlic aioli, grilled ciabatta, steak fries

CHICKEN PARMESAN | \$24

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

BOURBON GLAZED PORK CHOP* | \$34

12 oz, bone-in, gherkin relish

NEW ZEALAND LAMB RACK* | \$46

Irons signature rub, mint pesto

BRICK CHICKEN | \$26

10 oz, chimichurri, red pepper flakes, lemon

RED SNAPPER | \$48

cauliflower mousse, lemon dill butter, Romanesco, crispy capers

DUCK CONFIT | \$34

sweet potato medallions, green beans, cheddar cheese curds, duck gravy, crispy sage, thyme

SIDES

CORN CASSEROLE | \$9

crème fraiche, Fresno chili, green onion

GRILLED ASPARAGUS | \$9

Irons signature rub

STEAK FRIES | \$9

Irons signature dressing

BROCCOLINI | \$9

chargrilled, house rub

ROASTED GARLIC SMASHED POTATOES | \$9

roasted garlic cream, white pepper

LOADED BAKED POTATO | \$10

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

TRUFFLE MAC N' CHEESE | \$14

white cheddar, truffle salted panko, truffle honey drizzle

WHIPPED SWEET POTATO | \$9

toasted marshmallow, bourbon, vanilla, candied pecans

FRENCH GREEN BEANS | \$9

sauteed, Yuzu soy glaze, crispy wontons

*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.