

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

10 oz  
\$42

PACESETTER

16 oz  
\$64

ENTRÉES

- PECAN CRUSTED SALMON** | \$28  
pecan-crusted 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.