

## STARTERS

### ASPARAGUS FRIES | \$10

panko-battered, Irons signature dressing

### STEAK TARTARE\* | \$19

filet mignon, capers, spring greens, garlic aioli, buttery crostini, quail egg yolk

### CHILLED SHRIMP COCKTAIL | \$14

served over ice, zesty cocktail sauce, fresh lemon

### STUFFED MUSHROOMS | \$14

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

### BAKED GOAT CHEESE | \$14

whipped chévre, romesco, almond slivers, and ciabatta

### KITCHEN CAESAR SALAD | \$12

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

### CUVÉE SALAD | \$12

chopped romaine, spring greens, blue cheese, hearts of palm, candied walnuts, dried cherries, granny smith apple, champagne vinaigrette

### STEAKHOUSE SALAD | \$12

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

### IRISH ONION SOUP | \$9

Guinness stout, crouton, Gruyere cheese, fresh thyme

## STEAKS

### FILET\*

8 oz | \$38

### BONELESS RIB EYE\*

16 oz | \$38

### BAVETTE\*

10 oz | \$32

### PORTERHOUSE\*

24 oz | \$56

### NEW YORK STRIP\*

14 oz | \$36

### PRIME DRY AGED

### KANSAS CITY STRIP\*

16 oz | \$64

## STEAK TOPPERS

### FOUR PEPPER BUTTER | \$6

pink, white, green, black cracked pepper

### BORDELAISE SAUCE | \$6

dry red wine, butter, shallots

### GRILLED SHRIMP | \$14

citrus marinade, house butter

### BLUE CHEESE CRUST | \$6

blue cheese, black pepper, fresh thyme, panko crust

### BUTTONS & PEARLS | \$9

button mushrooms, pearl onions, thyme

### OSCAR | \$18

lump crab, asparagus, bearnaise

## FEELIN' LUCKY

### THE HOUSE FAVORITE: PRIME RIB DINNER\*

*Limited amount made daily.*

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

### OVERLAY CUT

10 oz  
\$42

### PACESETTER

16 oz  
\$64

### CHOICE OF TWO:

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

## ENTRÉES

### BOURBON GLAZED PORK CHOP\* | \$34

12 oz. bone-in, gherkin relish

### IRONS BURGER\* | \$19

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

### SHORT RIB RAGU | \$24

braised short rib, tomato ragu, pappardelle pasta, parmesan, cilantro sprouts, bittersweet chocolate

### CHICKEN PARMESAN | \$24

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

### HALF RACK OF LAMB\* | \$30

New Zealand lamb, garlic Dijon cream sauce, pancetta, parsley

### BRICK CHICKEN | \$26

10 oz. chimichurri, red pepper flakes, lemon

### RUSTIC DUCK AND EGG | \$32

tender confit duck leg, fried egg, white cheddar gravy, red potato chive garnish

### BACON SHERRY CATFISH | \$22

pan-fried catfish, bacon sherry cream sauce, chives, lemon

### PECAN CRUSTED SALMON\* | \$28

pecan-crust panko, lemon-herb beurre blanc

## SIDES

### CORN CASSEROLE | \$9

crème fraîche, Fresno chili, green onion

### GRILLED ASPARAGUS | \$9

Irons signature rub

### STEAK FRIES | \$9

Irons signature dressing

### ROASTED BRUSSEL SPROUTS | \$9

sweet onion marmalade, Benton's bacon, soy glaze, crispy shallots

### ROASTED GARLIC SMASHED POTATOES | \$9

roasted garlic cream, white pepper

### LOADED BAKED POTATO | \$10

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

### TRUFFLE MAC N' CHEESE | \$14

white cheddar, truffle salted panko, truffle honey drizzle

### FRENCH GREEN BEANS | \$9

sauteed, Yuzu soy glaze, crispy wontons

### RISOTTO | \$12

Arborio rice, butter, parmesan, cracked black pepper

### BOURBON GLAZED CARROTS | \$9

grilled carrots, sweet bourbon and mustard glaze, fresh parsley

\*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.