

IRONWOOD

Happy New Year!

deviled eggs

caviar/chives/sea salt

cup of lobster bisque

caesar salad

chopped romaine/fresh grated parmesan/herb crouton/caesar dressing

classic wedge

smoked bacon/radish/red onions/gorgonzola crumbles/bleu cheese dressing

petite tasting board add 4

offerings of charcuterie/artisan cheeses/other tasty treats

shrimp cocktail add 5

ostera caviar add 60

creme fraiche/minced egg/capers/chives/brunoise red onion/toast points

goat cheese chicken

local goat cheese/butternut squash puree/cranberry maple compote/sautéed swiss chard 45

seared duck breast

butternut squash puree/apple-cranberry chutney/fingerlings/pomegranate reduction 45

apple cider brined bone-in pork chop 45

collard greens/whipped potatoes/garlic herb butter

lump crab cakes

garden herbs/fingerling potatoes/sweet corn-barley-veggie relish/creole remoulade/sambal 50

corriander & black pepper crusted ahi tuna 50

carrot salad/basmati rice/stir fried vegetables/candied soy/sambal

chilean sea bass

string potato crust/spinach/cherry tomato/shallot vin-blanc 55

lamb chops

dauphinoise potato/fresh asparagus/cranberry compote 55

ribeye

whipped mashed potato/fresh asparagus/creamy horseradish 59

7oz filet

whipped potatoes/fresh asparagus/cabernet demi-glance 59

steak & lobster tail

7oz cold water maine lobster tail/4oz tenderloin medallion
whipped potatoes/asparagus/drawn butter 70 **twin tails 65**

pecan pie with whipped cream

fudge brownie with raspberry sauce/whip cream

white chocolate mousse with raspberry sauce

anita's cheese cake with strawberry puree

no split dinners - sales tax and 20% gratuity added to total bill