

# IRONWOOD

premium glass pours: 1/3 - 2/3 - bottle

<b>schug chardonnay</b> 15/30/45	<b>ck mondavi pinot grigio</b> 9/18/27	<b>involo tuscan blend</b> 12/24/36	<b>edna valley pinot noir</b> 15/30/45
<b>laurent miquel chardonnay</b> 12/24/36	<b>kono sauvignon blanc</b> 12/24/36	<b>ferrari-carrano cabernet</b> 15/30/45	<b>grace bridge pinot noir</b> 9/18/27
<b>la terre chardonnay</b> 9/18/27	<b>pine ridge chenin/viognier</b> 12/24/36	<b>drumheller cabernet</b> 12/24/36	<b>velvet devil merlot</b> 12/24/36
<b>dr. loosen reisling</b> 12/24/36	<b>moet split 18</b> <b>cristalino split 12</b>	<b>cypress cabernet</b> 9/18/27	<b>nieto reserva malbec</b> 12/24/36

coravin feature - freemark abbey cabernet 20/40/60

## **craft beer 6**

**shotgun betty hefeweizen**, lonerider brewing co.

**hoppyum ipa**, foothills brewing co.

**mama's little yella pilsner**, oskar blues brewery

**man of law ipa**, southern pines brewing co.

**duck hook cream ale**, southern pines brewing co.

**sweet josie brown ale**, lonerider brewing co.

**union jack ipa**, firestone walker brewing co.

## **domestic/imported beer 4.50**

**miller lite**

**stella artois**

**yuengling lager**

**michelob ultra**

## **house cocktails**

**ironwood old fashion 13**

chamomile infused rye /honey/lemon/cherry/orange bitters

**strawberry sour 11**

jim beam soaked strawberries/house sour

**berry & cucumber mule 11**

vodka/muddled cucumber & berries/ginger beer

**ginger martini 13**

stoli/house made ginger syrup/fresh lime juice

**rhubarb & strawberry margarita 11**

sauza tequila/rhubarb syrup/muddled strawberry/fresh lime

**spring fling 13**

sutlers gin/honey & champagne vin/thyme/gastric/lemonade

**lavender lemon drop 13**

lavender infused vodka/house made lemonade/sugar rim

**ironwood sangria 11**

chardonnay/bourbon/pear juice/ginger

## **starters**

### **flash fried calamari 13**

cherry pepper relish/garlic oil/scallion/lemon zest/creole remoulade

### **chef's tasting board 15**

whimsical offerings of charcuterie/artisan cheeses & other tasty treats

### **tuna tartare \*15**

avocado/serrano pepper oil/crispy wonton

### **petite baked brie 13**

danish brie/candied pecans/gala apples/dried cranberries/toasted french baguette

### **soft shell crab**

tempura batter/lemon/smoked paprika/creole remoulade/scallion **one crab 15 two crab 23**

## **ladles & leafy greens**

**soup of the day 5/7 - lobster bisque 7/9**

### **house salad 7**

mesclun greens/carrot & beet curls/english cucumber/roma tomato/maple vinaigrette -GF

### **caesar salad 9**

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

### **wedge 9**

house smoked bacon/red onion/diced tomato/gorgonzola crumbles/blue cheese dressing -GF

*entrée salad with chicken...19 entrée salad with steak, shrimp or salmon...23*

# **trend-setting american favorites**

## **salmon salad 23**

romaine & spring greens/julienned apples/goat cheese crumbles  
candied pecans/sliced strawberries/maple vinaigrette -GF

## **ironwood burger\* 15**

8oz prime beef - freshly ground in house/L.T.O./fries  
- artisan toppings 1.00 each

## **NC mountain trout 27**

herb grilled trout/spanish chorizo fingerling hash  
preserved lemon/mustard crema -GF

## **spring pasta 19**

tri colored fusilli/asparagus tips/roasted red peppers  
cherry tomato/taleggio cream

## **bi bim bap stir fry 21**

marinated beef tenderloin/coconut rice/hot & cold julienned vegetables  
sesame poached egg/ground chili paste

## **pistachio curry crusted salmon 33**

scottish salmon/shaved fennel salad/cumin vinaigrette  
quinoa/brown rice blend/truffle pea puree -GF

# steaks & signatures

all steaks are Certified Angus Beef - served with whipped potatoes & garden vegetable

	7oz prime top sirloin 27	
wild mushroom blend 4	7oz filet mignon 41	bone marrow butter 3
tempura onions 4	5oz petite filet 35	roquefort black pepper butter 3
grilled shrimp 10	12oz prime ribeye 45	chef butter 3
6oz cold water lobster tail 20	13oz prime new york strip 43	caramelized onions 3

## ironwood kebab

beef tenderloin/grilled harvest vegetables

roasted fingerling potatoes/bearnaise **two-piece 25** **three-piece 31** -GF

## south western chicken 25

goat cheese/chorizo/arugula/caramelized onions

poblano-hominy puree/crispy polenta/plantain chips

## pork osso bucco 31

gorgonzola polenta/crispy brussel sprouts/gremolata salad/pork reduction

## single tail 29 - twin lobster tails 49 (no splitting)

6oz cold water canadian lobster tail/whipped potatoes/fresh vegetable -GF

## chilean sea bass 41

string potato crust/spinach/cherry tomato/caramelized shallot vin blanc -GF

20% GRATUITY will be added to parties with 5 or more separate checks and parties of 8 or more people and on all GIFT CERTIFICATES REDEEMED

We are dedicated to providing fresh and local ingredients while offering an extensive menu to meet all of your dietary preferences. When our farmers make it available to us, we make it available to you.

Thank you to our farmer partners: Karefree Farms/Priest Farms/Council Farms

ironwood gardens harvested daily by our Chefs

\*NOTICE may be cooked to order - consuming raw or undercooked eggs, seafood, shellfish, meats, or poultry may increase your risk of food borne illness, especially if you have certain medical conditions

GF - gluten free options - see server for further suggestions

**cake/dessert fee \$2, per person**

# IRONWOOD

## early bird

arrival time must be between 5-5:30pm and order must be in before 6pm - no splitting

price includes choice of salad or cup of soup

7oz prime top sirloin **21** - 7oz filet mignon **31** - 5oz petite filet **27** - 12oz prime ribeye **35** - 13oz prime new york **35**

steaks served with whipped potatoes/garden vegetable -GF

### bi bim bap stir fry **19**

marinated beef tenderloin/coconut rice/hot & cold julienned vegetables

sesame poached egg/ground chili paste

### ironwood kebab two-piece **21** three-piece **27**

beef tenderloin/grilled harvest vegetables/roasted fingerling potatoes/bearnaise sauce -GF

### chilean sea bass **33**

string potato crust/spinach/cherry tomato/caramelized shallot vin blanc -GF

### south western chicken **19**

goat cheese/+arugula/caramelized onions/poblano-hominy puree

crispy polenta/plantain chips/chorizo

### pork osso bucco **25**

gorgonzola polenta/crispy brussel sprouts/gremolata salad/pork reduction

### spring pasta **17**

tri colored fusilli/asparagus tips/roasted red peppers/cherry tomato/taleggio cream

### steak & lobster tail **33**

4oz shoulder tenderloin & 6oz lobster tail/whipped potatoes/fresh vegetable -GF

### pistachio curry crusted salmon **25**

scottish salmon/shaved fennel salad/cumin vinaigrette/quinoa/brown rice blend/truffle pea puree -GF

### nc mountain trout **21**

herb grilled trout/spanish chorizo fingerling hash/preserved lemon/mustard crema -GF